

Pablo Carrillo

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PROFILE

I am a loyal dedicated individual who has great deal of ambition. I am experienced with customers and in the kitchen, always in a fast pace environment. I have a lot of experience working with a team and interacting with customers over 12 years. I love to learn, and always up to the challenge. I get along with others, while also working efficiently on my own. I am seeking a position where I can develop and excel while giving my best to the employer.

EMPLOYMENT HISTORY

Shin Sen Gumi (01/2016 – still working)

MANAGER – Richard Solis (424)236-1013

Dish washer

TORRANCE, CA

Dish washer and food prep

MALLO LABS INC (08/2004 – 09/2018)

(323) 957-3340

CASHIER

LOS ANGELES, CA

CUSTOMER SERVICE, PACKING AND SHIPPING

REFERENCES

1. CARLA CARRILLO: BUSINESS OWNER, MALLO LABORATORIES (323)957-3340
2. RICHARD SOLIS: MANAGER, SHIN SEN GUMI (424)236-1013
3. BETTY ESPINOSA: OFFICE SUPERVISER (310)613-2356

1) After washing your hands, which item should be used to dry them?

- a) Clean apron
- b) Sanitized wiping cloth
- c) Single use paper towel
- d) Common used cloth

10%

2) While washing dishes by hand, which item should you wear?

- a) Cutting glove
- b) Oven Mitt
- c) Rubber glove
- d) Nothing

3) When should you wash your hands?

- a) Before you start work
- b) After handling non-food items (garbage, money, cleaning chemicals)
- c) After using the restroom
- d) All of the above

4) If you need to move a heavy load, you should PULL and not PUSH the object.

- a) True
- b) False

5) Which of the following could you be at risk for getting burned from?

- a) Steam from boiling pots
- b) Hot liquids (coffee, soup, tea)
- c) Hot equipment (ovens, pots, chaffing dishes)
- d) Harsh chemicals
- e) All of the above

6) All work-related injuries, accidents or illnesses should be reported immediately to the supervisor on duty.

- a) True
- b) False

7) What should you do if you spill liquids or see a liquid spill?

- a) Leave it for someone else to clean-up
- b) Wait until the end of your shift to clean it
- c) Flag the spill and clean it immediately
- d) Not sure

8) When handling hot items you should?

- a) Wear rubber gloves
- b) No need to wear anything
- c) Use an oven mitt or dry cloth towel
- d) Nothing

9) If you are using a three-compartment sink for cleaning and sanitizing, the second sink is used for?

- a) Rinsing
- b) Scraping
- c) Washing
- d) Sanitizing

10) What is the proper method for cleaning and sanitizing stationary equipment?

- a) Spray with a strong cleaning solution and wipe with a sanitized cloth
- b) Spray with a sanitizing solution, then rinse with clean water and dry
- c) Wash and rinse, then wipe or spray with a chemical-sanitizing solution
- d) Brush off loose soil with a clean cloth, then wipe with a sanitizing solution