

DAVID ANCHONDO

3903 E 55th Street | Maywood, CA | (323) 610-5333 | dvd_anchondo@yahoo.com

EXPERIENCE

Legends OUE Skyspace LA | Los Angeles, CA | 05.16-09.16

OUE Skyspace Los Angeles is California's tallest open-air observation deck that offers 360-degree views of Los Angeles. Nearly 1,000 feet above the city in the iconic U.S Bank Tower. It is operated by Legends. Helped open the attraction June 25th 2016. Responsible for various aspects as it relates to ticketing and operations.

Box Office Manager | OUE Skyspace LA

- Responsible for accurate distribution of tickets during regular hours
- Communicate accurate information to patrons such as ticket prices, and directions to the attraction.
- Provide courteous, prompt and efficient customer service in person to customers.
- Resolve all customer complaints, request, and inquiries in a timely and professional manner.
- Account for all financial transactions, coupons on a daily/nightly basis.
- Organize private events such as corporate, weddings, social and public.
- Prepare staff when opening and closing the attraction.
- Responsible for counting out staff and deposits.

Anschutz Entertainment Group | Los Angeles, CA | 12.10-05.16

AEG is one of the leading sports and entertainment presenters in the world. Responsible for selling tickets for three venues (STAPLES Center - 18,000 seats, Nokia Theatre L.A. LIVE - 7,100 seats and Club Nokia - 2,400 seats) to over 400 events a year.

Box Office Ticket Seller | STAPLES Center and Nokia Theatre L.A. LIVE

- Responsible for accurate distribution of will call tickets during major sporting events, concerts and family shows
- Communicate accurate information to patrons regarding event details, ticket prizes and directions to the venue
- Provide courteous, prompt and efficient customer service in person and over the phone
- Resolve all customer complaints, request, and inquiries in a timely and professional manner
- Account for all financial transactions, claimed will call, coupons and vouchers on a daily/nightly basis
- Fulfill VIP Packages, field customer concerns and ensure delivery deadlines
- Process internal orders for box office management

Fabric Merchants, Inc | Los Angeles, CA | 05.09-10.09

Fabric Merchants, Inc. is a leading wholesale supplier to Retail Fabric Stores and Designers worldwide. Responsible for Flat Folding bundles of fabrics from a multitude of cutting services on a daily basis. Specialized in double in rolling fabrics such as corduroy, denim, designer cuts, and T-shirt knits, using the Double Fold Lapping Machine.

Materials Handler

- Tracked Inventory levels and kept accurate counts
- Packaged items, print labels, weighed packages and determined appropriate postage
- Inspected deliveries for damaged goods and distributed merchandise to the appropriate departments
- Operated fork lift to maneuver inventory on lot and to load on trailers
- Loaded and unloaded 52 foot trailers on a weekly basis
- Provided detailed and accurate information to customers regarding fabric.

EDUCATION

High School Diploma | Ysleta High School | El Paso, TX

May 2005

LANGUAGES & PROFICIENCY

Bilingual - English/Spanish

COMPUTER SKILLS

Ticketmaster Ticketing System: Classic Host and Archtics, Access Manager, Report Pro

Microsoft Office Word, Excel, Outlook, PowerPoint, Adobe Photoshop, Adobe Acrobat, Basic HTML, Accesso, Retail Pro

REFERENCES

References available upon request

Prep Cooks Test

Multiple Choice (1 point each)

D 1) A gallon is equal to _____ounces
a. 56
b. 145
c. 32
d. 128

C 2) Mesclun are what type of vegetable?
a. Roots
b. Beans
c. Salad Greens
d. Spices

B 3) What does the term braise mean?
a. Sear quickly on both sides
b. Slowly cook in covered pan with little liquid
c. Cook on high heat and quickly
d. Slowly cook in simmering water

C 4) At what internal temperature must chicken be cooked so that it is safe to eat?
a. 155 degrees F
b. 165 degrees F
c. 175 degrees F
d. 185 degrees F

A 5) How do you blanche vegetables?
a. Immerse for a short time in boiling water
b. Cook lightly in butter over med heat
c. Soak in cold water overnight
d. Rub with salt before cooking

C 6) Which of the following ingredients would you pack before measuring?
a. Olive Oil
b. Salt
c. Brown Sugar
d. White Sugar

A 7) What is Al Dente?
a. Firm but not hard
b. Soft to the touch
c. Very hard
d. Very soft

A 8) Food should be left out no more than
a. 2 hours
b. 3 hours
c. 4 hours
d. 5 hours

C 9) Which is the improper way to thaw frozen food?
a. In the fridge
b. In a sink with cold water
c. On the counter
d. In the microwave

16/16

Prep Cooks Test

A

10) Which of the following can you use to put out a grease fire?

- a. Baking Soda
- b. Baking Powder
- c. Flour
- d. Water

B

11) What is the temperature range of the danger zone?

- a. 25-135
- b. 40-140
- c. 50-160
- d. 30-130

D

12) Which of the following is listed from smallest to largest?

- a. Dice, chop, mince
- b. Mince, chop, dice
- c. Chop, dice, Mince
- d. Mince, dice, chop

B

13) Which direction should pan handles be turned while cooking on the stove?

- a. Over the fire at all times
- b. Turned towards you for better control
- c. Turned towards the right or left at all times
- d. Over the countertop at all times

C

14) When you poach something, you cook it with what?

- a. Noodles
- b. Vegetables
- c. Liquid
- d. Oil

B

15) Which spoon is used to remove fat from soups and stews?

- a. Basting Spoon
- b. Ladle
- c. Slotted Spoon
- d. Portion Spoon

B

16) Which of the following means to cook in a small amount of fat?

- a. Season
- b. Sauté
- c. Broil
- d. Boil
- e. Fry

A

17) What is a Julien cut?

- a. Food cut into long thin strips, matchstick
- b. Food cut into long thin strips then turned and cut into a 1/8" dice
- c. Food diced into finely chopped and uniform pieces
- d. Cutting and peeling into oblong seven sided football like shapes

D

18) To cook a food in a pan without browning over low heat until the item softens and releases moisture.

- a. Sweat
- b. Boil
- c. Roast
- d. Grill

Fill-in the Blank (1 point each)

Prep Cooks Test

19) Salt & Pepper are the basic seasoning ingredients for all savory recipes.

20) Dice ^{CHOP}: to cut into very small pieces when uniformity of size and shape is not important.

Cashier Test

Score / 15

100%

1) A roll of quarters is worth?

- a) \$5.00
- b) \$10.00
- c) \$15.00
- d) \$20.00

100%

2) A roll of dimes is worth?

- a) \$5.00
- b) \$4.00
- c) \$3.00
- d) \$2.00

3) A roll of nickels is worth?

- a) \$8.00
- b) \$6.00
- c) \$4.00
- d) \$2.00

4) A roll of pennies is worth?

- a) \$1.00
- b) \$0.75
- c) \$0.50
- d) \$0.25

5) What does POS stand for?

- a) Patience over standards
- b) Percentage of sales
- c) Point of sales
- d) People over service

6) What is the current sales tax rate in your city 9.50%?

7) A customer buys a bowl of soup for \$1.25, an apple \$0.90 and a soda is \$0.79. If you are given \$10.00 how much change should you give back?

- a) \$4.06
- b) \$2.06
- c) \$7.06
- d) \$5.06

$$\begin{array}{r} 1.25 \\ + 0.90 \\ + 0.79 \\ \hline 2.94 \end{array}$$

$$\begin{array}{r} +10.00 \\ + 2.94 \\ \hline - 2.94 \\ \hline +07.06 \end{array}$$

8) A customer buys two shirts for 10.50 each and two ball caps for \$7.25 each. If you are given \$50.00 how much change should you give back?

- a) \$19.50
- b) \$14.50
- c) \$9.50
- d) \$4.50

$$\begin{array}{r} 10.50 \\ + 10.50 \\ \hline 21.00 \end{array} \quad \begin{array}{r} 7.25 \\ + 7.25 \\ \hline 14.50 \end{array}$$

$$\begin{array}{r} +50.00 \\ + 14.50 \\ \hline - 35.50 \\ \hline +14.50 \end{array}$$

9) A customer buys soda for \$3.75 and a hot dog for \$4.25. If you are given \$20.00 how much change should you give back?

- a) \$6.00
- b) \$8.00
- c) \$10.00
- d) \$12.00

$$\begin{array}{r} 3.75 \\ + 4.25 \\ \hline 8.00 \end{array}$$

$$\begin{array}{r} +20.00 \\ + 8.00 \\ \hline - 8.00 \\ \hline +12.00 \end{array}$$

10) A customer buys two hamburgers at \$3.75 each, two bags of chips at \$1.25 each, two cookies at \$2.50 each and two sodas at \$3.25 each. If you are given \$100.00 how much change should you give back?

- a) \$78.50
- b) \$58.50
- c) \$38.50
- d) \$28.50

$$\begin{array}{r} 3.75 \\ + 3.75 \\ \hline 7.50 \end{array} \quad \begin{array}{r} 1.25 \\ + 1.25 \\ \hline 2.50 \end{array} \quad \begin{array}{r} 2.50 \\ + 2.50 \\ \hline 5.00 \end{array} \quad \begin{array}{r} 3.25 \\ + 3.25 \\ \hline 6.50 \end{array}$$

$$\begin{array}{r} +100.00 \\ + 7.50 \\ + 2.50 \\ + 5.00 \\ + 6.50 \\ \hline - 21.50 \end{array}$$

Cashier Test

Score / 15

a 11) Counterfeit pens should be used on which three denominations?

- a) \$20, \$50, \$100
- b) \$10, \$20, \$50
- c) \$5, \$50, \$100
- d) \$10, \$20, \$50

b 12) How many times should you count change when giving it to the customer?

- a) one
- b) two
- c) three
- d) no need to count

Question & Answer:

13) What is the minimum age for legal alcohol purchases? 21

14) What are the acceptable forms of ID for alcohol purchases? State ID, license, passport

15) How many \$20 bills are in a bank band? 25 = \$500.00