

ALISHA ENRIQUEZ

6320 11th AVENUE APT. #3
LOS ANGELES, C.A 90043
(323)-671-9829

- **OBJECTIVE** To obtain an entry level position in which I can put my proven organizational and creative skills to use.

• **EDUCATION**

New Design Charter High School

- High School Diploma expected in June 2017
- Maintain a 3.0 grade point average
- Perfect attendance since High School
- Honor Roll since Middle School
- Classes include: English, Algebra 1, Honors History, Typing and Computer Graphics, AP Calculus, AP Computer Science, AP Chemistry, Engineering, A-G requirements
- Elective in Art and History

Team Member/ Store Associate

- Ensuring pleasant experiences for all customers.
- Handling cash, preparing ingredients, and stocking dispensers to responding to inquiries
- Maintaining cleanliness in accordance with health and safety standards

Yogurtland

Los Angeles CA

Sales Associate

- Welcoming customers to the store and answering their questions
- Follow and achieve department's sales goals on a monthly basis
- Team up with co-workers to ensure proper customer service
- "Go the extra mile" to drive sales

Fall 2018

Forever 21

Los Angeles CA

- 5/2014- Present Living Waters Outreach Ministries Los Angeles, C.A
Assistant Cook/Clean up Crew

- Assist with all the preparation of food served
- Tidied up after prepared food is served
- Proper food handling
- Know all health and safety guidelines when preparing food
- Apart of the Clean up crew at church(wash down all the tables and tableware)

Fall 2014

Ouchi HS

Los Angeles, CA

Publicity Coordinator

- Coordinated public relations for my High School Advisory class to promote recycling throughout the school.
- Created posters, flyers and bulletins
- Designed graphics displays
- Marketed Advisory class' proposal through the school

December, 2013 Dios International Missionary Church Los Angeles, CA

Gift Wrapper (volunteer)

- Wrapped gifts for the free give away at Christmas
- Gave out the gifts
- Helped prepare food for the children

Teacher's Assistant

- Helped supervise children 3-12
- Warmed up the lunches

Summer 2015-17 William Grant Still Arts Center Los Angeles ,CA

Skills

- Proficient in english and math
- Very artistic and creative
- Can proficiently use Microsoft word processing and prezi
- Fluent in English
- Good social skills
- Easy to work with
- Takes initiative

References

- Ami Motevalli : (323)-734-1165
- Luis Esparza : (213)-765-9084

Cashier Test

Score 11 / 15

13%

B 1) A roll of quarters is worth?

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

A 2) A roll of dimes is worth?

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

B 3) A roll of nickels is worth?

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

A 4) A roll of pennies is worth?

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

B 5) What does POS stand for?

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

C 6) What is the current sales tax rate in your city _____?

C 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

$$\begin{array}{r}
 1.25 \\
 + 0.90 \\
 + 0.79 \\
 \hline
 2.94
 \end{array}
 \quad
 \begin{array}{r}
 10.00 \\
 - 2.94 \\
 \hline
 7.06
 \end{array}$$

B 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

$$\begin{array}{r}
 10.50 \quad 7.25 \quad 21.00 \\
 + 10.50 \quad + 7.25 \quad 14.50 \\
 \hline
 21.00 \quad 14.50 \quad 35.50
 \end{array}
 \quad
 \begin{array}{r}
 45.00 \\
 - 35.50 \\
 \hline
 14.50
 \end{array}$$

D 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

$$\begin{array}{r}
 3.75 \\
 + 4.25 \\
 \hline
 8.00
 \end{array}
 \quad
 \begin{array}{r}
 20.00 \\
 - 8.00 \\
 \hline
 12.00
 \end{array}$$

A 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

$$\begin{array}{r}
 3.75 \quad 1.25 \quad 2.50 \quad 3.25 \\
 + 3.75 \quad + 1.25 \quad + 2.50 \quad + 3.25 \\
 \hline
 7.50 \quad 2.50 \quad 6.00 \quad 6.50
 \end{array}$$

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? California

15) How many \$20 bills are in a bank band? 5 100

5

alisha

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

B

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

D

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

151

Prep Cooks Test

B

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

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

A

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

C

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

C

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

A

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) chop: to cut into very small pieces when uniformity of size and shape is not important.

Chop

