

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.
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- **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
 - **California State University, Los Angeles**
 - Currently enrolled as a Pan African Studies Major
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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

73%

- 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

- C 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?
- $$\begin{array}{r} 1.25 \\ + 0.90 \\ + 0.79 \\ \hline 2.94 \\ 10.00 \\ \hline 7.06 \end{array}$$
- a) \$4.06
 - b) \$2.06
 - c) \$7.06
 - d) \$5.06

- 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?
- $$\begin{array}{r} 10.50 \\ + 10.50 \\ \hline 21.00 \end{array} \quad \begin{array}{r} 7.25 \\ + 7.25 \\ \hline 14.50 \end{array} \quad \begin{array}{r} 21.00 \\ + 14.50 \\ \hline 35.50 \end{array} \quad \begin{array}{r} 50.00 \\ - 35.50 \\ \hline 14.50 \end{array}$$
- a) \$19.50
 - b) \$14.50
 - c) \$9.50
 - d) \$4.50

- 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?
- $$\begin{array}{r} 3.75 \\ + 4.25 \\ \hline 8.00 \end{array} \quad \begin{array}{r} 20.00 \\ - 8.00 \\ \hline 12.00 \end{array}$$
- a) \$6.00
 - b) \$8.00
 - c) \$10.00
 - d) \$12.00

- 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?
- $$\begin{array}{r} 3.75 \\ + 3.75 \\ \hline 7.50 \end{array} \quad \begin{array}{r} 1.25 \\ + 1.25 \\ \hline 2.50 \end{array} \quad \begin{array}{r} 2.50 \\ + 2.50 \\ \hline 5.00 \end{array} \quad \begin{array}{r} 3.25 \\ + 3.25 \\ \hline 6.50 \end{array}$$
- a) \$78.50
 - b) \$58.50
 - c) \$38.50
 - d) \$28.50

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? 0 20

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alisha

Prep Cooks Test

75%

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 blanch 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

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.

