

Chowdhury, Ashfaq
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Objective: To obtain a degree in the field of Culinary Arts.

Education

Crenshaw High School **06/16**
Overall GPA: 3.5
Class Rank: 18/198

Experience

Water Grill Restaurant, Dishwasher (06/18-Present)

- I washed and organized plates, glasses, silverware, pots, and pans.
- I take out the trash
- I make sure the floor in the kitchen is clean.

BJ's Restaurant and Brewhouse, Dishwasher (06/18-07/18)

- I washed and organized plates, glasses, silverware, pots, and pans.
- I took out the trash
- I made sure the floor by the dishwasher station was clean.

Chipotle Mexican Grill, Prep Cook (05/18-06/18)

- I marinate chicken and steak
- I cut the cheese and shred it in a cheese grater machine.
- I washed and organized all the dishes in the back of the house.

Del Taco, Cook (01/11/18-04/18)

- Restock on ingredients needed for customer orders.
- Washed all the dishes in the back of the house.
- Prepare and cook incoming customer orders.

Jack in the Box, Cashier (11/17-05/18)

- Take customer orders and handle cash register
- Clean inside and outside the fast food restaurant
- Restock on condiments

Skills

- Language advanced in Spanish and Bengali

References

- Available upon Request

Dishwasher Test

-3

10%

C.

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

C.

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

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

D.

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

A.

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

- a) True
- b) False

E.

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

A.

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

- a) True
- b) False

C.

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

A.

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

A.

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

A.

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