

# Trayvon Townsend

## **Dishwasher or prep cook**

Los Angeles, CA 90002

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3236278192

Willing to relocate: Anywhere

Authorized to work in the US for any employer

## Work Experience

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### **Dishwasher/Prep Cook**

DO & CO Restaurants & Catering - Los Angeles, CA

July 2018 to Present

I'm temporary for dishwasher and prep cook

### **Sanitation Worker**

Pahco - Vernon, CA

November 2017 to Present

Cleaning desel trucks and sanitizing them with special degreaser and watering them down with the water hose

### **Driver**

Lyft - Los Angeles, CA

May 2017 to Present

Im a expert in driving currently working for lyft

### **Sorter/Packer**

LABOR READY TEMP SERVICES - Inglewood, CA

May 2016 to Present

Sorting recyclables from Convair belt , cleaning around the murf and on company grounds. I get texts through the day for job around los Angeles county twice out the week. The job assignments be warehouse and construction clean up and matienence

### **frozen sales associate**

Walmart SuperCenter - Las Vegas, NV

Responsibilities

inventory all store products and stock I also help customers find merchandise throughout the day

Accomplishments

I gain customer service skills and i also learned how to work in busy envirorments

### **Cook**

Culinary Staffing - Los Angeles, CA

Im a cook and a prep cook with over ten years of experience in the kitchen I also cook and cater for family members thats ownership of catering companies in nevada



**Utility Worker**

USC Keck Medical Center - Los Angeles, CA

October 2017 to November 2017

I was a temporary utility worker were i was to maintain all kitchen areas and sanitize them i taken out garbage all throughout the cafeteria i also washed and sanitized dishes from patients

**Porter / janitor**

HACOR - Los Angeles, CA

October 2016 to April 2017

Im currently a porter a hacor inc on swing shift i been employed here through fast temps for about four months going on five. I sweep floors in pantry and the bakery. I maintain the floors with special chemicals and spray any trash i empty from the kitchen and pantry i take to the compressor and dispose the trash. I sign with my signature daily for the health and hygiene program stating i sanitize the pantry , kitchen and other areas dealing with food

**Security Guard**

G4S secure solutions - Las Vegas, NV

January 2016 to February 2016

Special event officer i was on call my duties were to guard casino doors in entrances were staff were the only members allowed I asked for proof of I.d and tickets

**Cashier/Sales Associate**

Seven eleven - Las Vegas, NV

October 2015 to December 2015

I was a cashier on call I stock the coolers , candy, clean food areas I made coffee and prepare for the next shift

**Security Guard**

CPS Security Solutions - Gardena, CA

February 2013 to September 2015

**Responsibilities**

PATROL PRIVATE PROPERTY ON AND OFF THE CONSTRUCTION SITE , WRITE REPORTS DAILY ON MY PATROLS

**Accomplishments**

I HAVE GAINED EXPERIENCE AND LEARN WHAT A FULL TIME SECURITY OFFICER IS TO MOVE UP

**Security Guard**

Cargo Security Group - Carson, CA

October 2007 to November 2014

patrol the premises and direct traffic to and from the main building ..i performed safety inspections in order to flail off any negative activity. i also checked I.d. cards of personnell before entering the main building. I investigate and report suspicious activity

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**Education**

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**High School Diploma in General Education**



Kayne Eras High School - Culver City, CA  
2002 to 2007

## Commercial Driver's License (CDL)

### **Class C**

Expires: August 2018

State: CA

Endorsements: P (Passenger vehicles)

## Skills

security officer, office administration (9 years), Sales associate/retail (1 year), Driving (10+ years), Cooking (10+ years), Janitorial (8 years), Clean, Food Production

## Certifications

### **State of nevada private investigators**

February 2016 to February 2021

State of Nevada private license for unarmed security guard  
R-086261

### **Alcohol awareness training /card**

March 2015 to March 2019

Completion of requirements for alcohol awareness training for employment



**Dishwasher Test**

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

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, chafing 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

3  
10Y.



## Prep Cooks Test

## Multiple Choice (1 point each)

1) A gallon is equal to 32 ounces.

- 56
- 145
- 32
- 128

2) Mesclun are what type of vegetable?

- Roots
- Beans
- Salad Greens
- Spices

3) What does the term braise mean?

- Sear quickly on both sides
- Slowly cook in covered pan with little liquid
- Cook on high heat and quickly
- Slowly cook in simmering water

4) At what internal temperature must chicken be cooked so that it is safe to eat?

- 155 degrees F
- 165 degrees F
- 175 degrees F
- 185 degrees F

5) How do you blanche vegetables?

- Immerse for a short time in boiling water
- Cook lightly in butter over med heat
- Soak in cold water overnight
- Rub with salt before cooking

6) Which of the following ingredients would you pack before measuring?

- Olive Oil
- Salt
- Brown Sugar
- White Sugar

7) What is Al Dente?

- Firm but not hard
- Soft to the touch
- Very hard
- Very soft

8) Food should be left out no more than

- 2 hours
- 3 hours
- 4 hours
- 5 hours

9) Which is the improper way to thaw frozen food?

- In the fridge
- In a sink with cold water
- On the counter
- In the microwave

## Prep Cooks Test

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

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

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

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

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

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

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

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

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

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

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

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

17) What is a Jullien 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

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) Black Pepper & Salt 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



## Cashier Test

Score / 15

- 1) A roll of quarters is worth?  
 a) \$5.00  
 b) \$10.00  
 c) \$15.00  
 d) \$20.00
- 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 10%?
- 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
- 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
- 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
- 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

**Cashier Test****Score** / 15

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

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? I.D.

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