

miown Heckard

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Authorized to work in the US for any employer

Work Experience

Lead Dishwasher

Cliftons republic - Los Angeles, CA
May 2017 to February 2018

To make sure all dish ware and cooking utensils are clean my job was to make sure are cooks and guest have what they need my motto is teamwork makes a dream work

Kitchen Cleaner

Tycho - Los Angeles, CA
January 2014 to April 2015

I clean the kitchens in restaurants

janitor

Beaches and Harbor - Los Angeles, CA
May 2013 to December 2013

Responsibilities

To clean and stock public restrooms

Skills Used

Basic cleaning skills

Cafeteria Worker 1

Los Angeles Unified School District - Los Angeles, CA
January 1998 to June 2011

Responsibilities

I prepared lunch and nutrition for children in the lausd.I also baked stocking of supplies .cash handling

Skills Used

Baking cooking and customer service

Direct Care Worker

Ednas home of joy - Los Angeles, CA
May 1992 to March 1997

Responsibilities

To care for mentally ill adults.I dispense medication clean and also cook for them schedule doctors appointments .Help with social outings

Skills Used

Cooking cleaning problem solving

Education

High school or equivalent

Skills

Food Service, Food Prep, Busser

Dishwasher TestC**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

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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

b**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

C**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

C**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

Prep Cooks Test

Multiple Choice (1 point each)

a 1) A gallon is equal to ____ ounces

- a. 56
- b. 145
- c. 32
- d. 128

-10

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b 2) Mesclun are what type of vegetable?

- a. Roots
- b. Beans
- c. Salad Greens
- d. Spices

c 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

a 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

c 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