

# Eminiel Montanez

Los Angeles, CA

eminielmontanez2\_a24@indeedemail.com

7176446373

Looking for a new job outside of the jobs i have held; so that i could gain more experience in other fields that would bring me closer to my goal in the industry of my desire  
Authorized to work in the US for any employer

## Work Experience

---

### **Crew**

Five Guys - Lebanon, PA

August 2018 to Present

i would take orders and prepare them i would prep ingredients and our store also won an award while i was there

### **Dishwasher/Cook**

Ruby Tuesday - Lebanon, PA

December 2017 to July 2018

i would mainly dishwash during the week and cook the rest

### **Full Case Picker**

Dollar General - Bethel Park, PA

October 2016 to April 2017

picking orders for dollar general stores

### **Pasta Cook**

ASK FOODS - Palmyra, PA

November 2015 to April 2016

cooking large quantities of different pastas for recipes

### **Dishwasher/Cook**

Friendly's - Lebanon, PA

December 2013 to October 2014

washing dishes taking out trash making sure areas are clean then towards the end getting trained to be a line cook

### **wares associate**

Goodwill Industries - Lebanon, PA

March 2013 to May 2013

pricing household items that were donated

## Education

---

**Dishwasher Test**

100%

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

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

## Grill Cooks Test

Score / 40

### Multiple Choice Test (1 point each)

- B 1) How much time should you take to wash your hands with soap?
- a) 1 minute
  - b) 20 seconds
  - c) Time does not matter, water temperature does
  - d) 5 minutes
- C 2) The recommended temperature for your refrigerator is...
- a) 45°F
  - b) 50°F
  - c) 40°F
  - d) 20°F
- D 3) Food handlers must always wash their hands
- a) Before starting work
  - b) Switching between handling raw and ready-to-eat food
  - c) After going to the restrooms
  - d) All of the above
- C 4) The most important reason for having food handlers wear hair restraints is to
- a) Prevent food from getting into food handlers' hair
  - b) Prevent food handlers from contaminating their hands by touching their hair
  - c) Keep the food handlers' hair in place
  - d) None of the above
- C 5) Which of these conditions requires immediate corrective action?
- a) Packaged food items are stored at least 6 inches above the floor
  - b) Ice is being used to cool beef stew in a shallow pan
  - c) Raw meats are stored on a shelf above ready-to-eat egg salad in the walk-in cooler
  - d) Raw fish is stored above raw chicken in the walk-in freezer
- C 6) Bacteria grow best in the temperature "danger zone" which includes temperatures between?
- a) 0°F and 100°F
  - b) 32°F and 220°F
  - c) 41°F and 135°F
  - d) 39°F and 178°F
- D 7) After cutting raw chicken, what should be done before the cutting board is used for slicing onions for salad?
- a) Clean the cutting board with a wet wiping cloth
  - b) Turn the board over and use the other side
  - c) Rinse the board with running water
  - d) Wash, rinse, and sanitize the board prior to slicing the onions
- D 8) Which of the following is NOT an approved method to thaw potentially hazardous foods?
- a) In a microwave oven
  - b) During the cooking process
  - c) Under cool running water
  - d) On a clean counter, at room temperature
- A 9) Wiping cloths stored submerged in a bucket of sanitizing solution are for:
- a) Wiping spills only
  - b) Washing hands if the hand sinks are too far away
  - c) Sanitizing the blade of utensils such as knives
  - d) Maintaining moisture on the wiping cloth

-17  
57%