

**Vernon Wilson**  
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## **EDUCATION**

**City College of New York**  
**Bachelor of Arts**

2011-2015

**Mount Vernon High School Mount Vernon, NY**

2005-2009

## **EXPERIENCE**

**Amobe Music Warehouse Hollywood, CA**

2017-2018

- Regularly prepping and stocking for big music in store events.
- Responsible stocking selfs lifting up to 50 pounds.
- Security for in store performances.

**Skechers Warehouse Manhattan Beach, CA**

2016-2017

- Responsible for unloading the clothes off the truck up to 50 pounds and checking inventory.
- Organizing different sweatsuits, shirts and hoodies by season's.
- Responsible labeling and stocking outgoing fashion product on trucks.

**Regal Cinemas New Rochelle, NY**

2013-2016

*Cleaning Floor Staff*

- Cleaning theatre's before and after every show.
- Providing customer's information about there's show's.
- Responsible for cleaning and organizing the bathroom's, lobbies, Taking out trash and ushering people to there theater's.

**Juliano Caters New Rochelle, NY**

2015-2016

*Cartering/sever assistant*

- Setup and disassembled food service stations equipment.
- Sever for weddings, retirement parties and other big catering events.
- Dishwashing after parties and weddings.

**Applebee's New York, NY**

2014-2015

*Sever/sever assistant*

- Prepping and serving food.
- Cleaning tables.
- Food running orders to tables .

13.25

## Dishwasher Test

3 10%

- 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, chaffing 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



**Multiple Choice**

- 1) Food is served on what side with what hand?
  - a) On the left side with the left hand
  - b) On the left side with the right hand
  - c) On the right side with the left hand
  - ☒ d) On the right side with the right hand
- 2) Drinks are served on what side with what hand?
  - ☒ a) On the left side with the left hand
  - b) On the left side with the right hand
  - c) On the right side with the left hand
  - d) On the right side with the right hand
- 3) Food and drinks are removed on what side with what hand?
  - a) On the left side with the left hand
  - ☒ b) On the left side with the right hand
  - c) On the right side with the left hand
  - d) On the right side with the right hand
- 4) What part of a glass should you handle at all times?
  - ☒ a) The stem
  - ☒ b) The widest part of the glass
  - c) The top
- 5) When you are setting a dining room how should you set up your tablecloths?
  - a) Neatly and evenly across the tables
  - b) The creases should all be going in the same directions
  - c) The chairs should be centered and gently touching the table cloth
  - ☒ d) All of the above
- 6) If you bring the wrong entrée to a guest what should you do?
  - ☒ a) Go back into the kitchen and patiently wait in line behind the rest of the servers until it's your turn
  - b) Inform the guests that you will bring the correct entrée once everyone else in the dinning room is served
  - c) Try to convince the guests to eat what you brought them
  - d) Go back into the kitchen to the front of the line and inform the expeditor that you need a different entrée

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**Match the Correct Vocabulary**

- |                     |                                                                                                                                                                                                               |
|---------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| ___ Scullery        | A. Metal buffet device used to keep food warm by heating it over warmed water                                                                                                                                 |
| ___ Queen Mary      | B. Style of service where food is prepared or served individually at the dinner table to fit the customer's specific taste (i.e. providing dressing and pepper for salad or handing out bread to each patron) |
| ___ Chaffing Dish   | C. Used to hold a large tray on the dining floor                                                                                                                                                              |
| ___ French Passing  | D. Area for dirty dishware and glasses                                                                                                                                                                        |
| ___ Russian Service | E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored                                                                                                                     |
| ___ Corkscrew       | F. Used to open bottles of wine                                                                                                                                                                               |
| ___ Tray Jack       | G. Style of dining in which the courses come out one at a time                                                                                                                                                |