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OBJECTIVE: As a team player with interpersonal skills and multitask, I am looking for opportunities to be part of your team by utilizing great knowledge and strength toward success.

Education: Group Olivier Collaborators' University

1995-1998 - Business in Haiti

High School Diploma-1994 in Haiti.

Experiences: Security: Warehouse: Food Services

Security:

- Maintaining safety to unusual suspicious pathways that may create uncertainty to the public by patrolling to the assigned areas whether on foot or in vehicle.
- Courteously assist customers, employees and visitors by providing good customer service.
- Report all unlawful activities; and prepare written report for accidents and incidents.

Warehouse:

- Great dedication and experience working with tough, chemically resistant and handmade products.
- Knowledgeable of maintaining safety and inventory records.
- Highly skilled in verifying quality and quantity of materials by checking merchandise and able to operate forklift and pallet jack.
- Keeping records of services requested for determining

Food Service:

- Perform full duties preparing hot food, appetizers, and cold dishes.
- Keeping work areas clean and safe by placing all equipments, utensils, dishes, and silverware appropriately as required by state law.
- Assisted host or hostess by greeting, seating, and thanking guests

Work Experiences

US Security services: July 2014 - present

Kinon Surface Design I – Hillside, NJ. Dec-2010-Feb 2014 - Warehouse Work

Strike Force of New Jersey- Sept2010-Nov 2010

Dorothy Enterprises INC. Food Services Nov 2003-Jan2011–Applebee’s, Linden, NJ

Awards:

Applebee’s WOW mission, October, 2006

Employee of the month of Apple ASTAR, October, 2004

Reference: Upon request

Dishwasher Test

Score 7 / 10

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

D X

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

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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

C X

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