

Jean-Rene Garry Polynice  
279 Crann Street  
Hillside, New Jersey 07205  
(908)578-9702  
garrypolynice@yahoo.com

**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

100%

- 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 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
- E X 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
- 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