



Seluvaia Fonua <seluvaia@acrobotoutsourcing.com>

Dishwasher

2 messages

Wendell Moseley <26566c861799381c8a754e6689c8094d@reply.craigslist.org>
To: 6kzwn-6765432715@job.craigslist.org

Wed, Dec 5, 2018 at 10:53 AM

Wendell Anthony Moseley
4827 Lexington Ave

Los Angeles, CA 90029

(323)-606-2462

Wendell.moseley95@gmail.com

OBJECTIVE:

I am seeking a job to help better my work experience.

CORE QUALIFICATIONS

- Stays up to date on all domestic and international fashion trends
- Proficient with point of sale software
- Excellent communication skills
- Reliable employee
- Willing to work any shift and any day
- Always learns customer service policies
- Versatile in the number of stations that can be covered in the store

EDUCATION:

-Sea Manchester, 1100 W. Manchester Ave. Los Angeles CA. 90044

(HIGH SCHOOL DIPLOMA) 2013

-Manual Arts High School, 4131 S. Vermont Ave. Los Angeles CA. 90037

August, 2009 - November, 2011

VOLUNTEER EXPERIENCE:

-Community Service

American Drug Recovery Program Inc., 2724 W. Florence Ave. Los Angeles CA 90043

November, 2012 - January, 2013

Grade 12

Provide cleaning maintenance to the facility. Chaperone under age minor's from seven to sixteen years of age

-House of Devour

Internship, 7669 Melrose Ave, Los Angeles, CA 90046

Aug 2016 - Current

5 hours/week

-Volunteer

Phillips Barbeque, 2619 Crenshaw Blvd. Los Angeles CA. 90016

December, 2009 - March, 2010

6 hours/week

Total Hours: 20

Grade 10

Provided Help to fellow co-workers, cleaning service, and organization.

(WORK HISTORY)

-District 13,

1556 N Cahuenga Blvd, Los Angeles, CA 90028

Dishwasher/ Food prep

March 2015- May 2015

-Tuk Tuk Thai,

8875 W Pico Blvd, Los Angeles, CA 90035

Dishwasher/ Food prep

March 2015 - May 2015

-Bacari Pdr

6805 South Vista Del Mar Lane, Playa del Rey, CA 90293

Dishwasher

May 2016 – July 2016

-The Black Cat

3909 sunset Blvd, Los Angeles, CA 90029

Dishwasher/Food prep

Sep 2017 - Nov 2017

-Sharks Fish and chicken

5256 Salem Ave, Trotwood, OH 45426

Cook/Food prep/Server/Dishwasher

March 2018 - April 2018

-Smokin shack smoke shop

1310 vine st, Los Angeles, Ca 90028

Cashier/shopkeeper

May 2017 - Oct 2017

QUALIFICATIONS:

- Computer Literate
- Responsible
- Honest
- Respectful

SUMMARY:

Experience Clothing Sales Associate who has experience selling European-styled clothing as well as American fashions. Adept at convincing clients to purchase full outfits helping to fit children and adults into high quality clothing and calming irate or disgruntled customers. I specialize in enhancing sales with a level of customer service and finding exactly what the customer wants. I am great with teamwork and personally feel I have great leadership. Also I have excellent communication skills. I am very persuasive, and I am passionate for sailing retail products. I am a very determined person, and an extremely fast learner, as well as neat and organized. Willing to grow and learn from different positions assigned. I'm also well experienced in a restaurant/bar atmosphere, including fine dining with job positions such as Dishwasher, Busser, and I have some knowledge as a cashier as well.

Original craigslist post:

<https://losangeles.craigslist.org/lac/fbh/6765432715.html>

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Hello Wendell,

We would love to have you come in for an interview. Are you by chance available to come in **tomorrow Thursday, December 6th at 9:30am?** If so please respond with confirmation.

We are located in Downtown Los Angeles at 611 Wilshire Blvd, Suite 708. Los Angeles, CA. 90017 (Please, note there is the same address in Santa Monica and that is NOT us). Our cross streets are Wilshire and Grand. Upon arrival, check in with the front desk.

Be sure to bring 2 forms of Valid ID (example- Drivers License and Social Security Card, or Identification Card and Birth Certificate), a resume (even though you submitted one already and any certifications that you may have. We also offer direct deposit, so please bring a blank voided check should you want to set that up.

Please, come in uniform attire for your selected position, or professionally dressed. If not in full uniform for the interview, you will need to show uniform attire prior to picking up shifts. Proper attire for servers/bartenders is the white or black bistro uniform. For cooks, please come in your chef coat and pants, and for dishwashers/concessions, please come in black pants with a white or black polo shirt. All uniforms should have black non-slip/resistant shoes.

The hiring/interview process roughly takes about 45 mins to an hour. Upon hiring, you will need to come back for a paid one- hour orientation.

Parking is either at meters or lots around the area. Unfortunately, we do not validate. Our best advice is to take the metro and get off at 7th street metro center or if you are okay with walking a few blocks, the Ralphs down the street offers free parking for 90 mins, with validation. Parking can be tough downtown, so please plan accordingly.

We look forward to meeting with you!

[Quoted text hidden]

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Thank you,

Seluviaia Fonua
Talent Acquisition Specialist LA and OC

Acrobat
outsourcing

Your Hospitality Staffing Professionals

611 Wilshire Blvd, Suite 708. Los Angeles, CA. 90017
P: (562) 283-6565 •C: (562) 204-9621 F: (562) 427-5500

Dishwasher Test

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, chafing 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

b 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

- | 90%

BUSSER

Name Wendell Moseley
Servers Test

Score 35

Multiple Choice

C 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

C 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

b 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

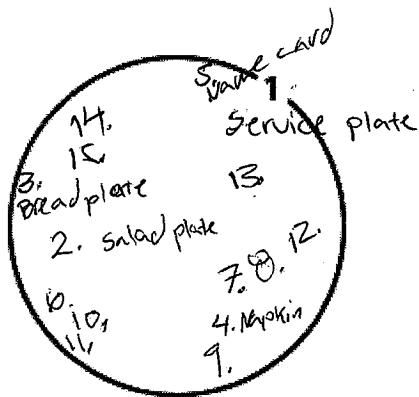
A 4) What part of a glass should you handle at all times?
a) The stem
b) The widest part of the glass
c) The top

d 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

d 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

Match the Correct Vocabulary

<u>A</u> Scullery	<u>A</u> . Metal buffet device used to keep food warm by heating it over warmed water
<u>E</u> Queen Mary	<u>B</u> . 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)
<u>D</u> Chaffing Dish	<u>C</u> . Used to hold a large tray on the dining floor
<u>B</u> French Passing	<u>D</u> . Area for dirty dishware and glasses
<u>G</u> Russian Service	<u>E</u> . Large metal shelving unit for prepared food to be held or for dirty trays to be stored
<u>F</u> Corkscrew	<u>F</u> . Used to open bottles of wine
<u>E</u> Tray Jack	<u>G</u> . Style of dining in which the courses come out one at a time



Draw a formal place setting containing all of the following:

1. Service Plate	7. Teaspoon	13. Water Glass
2. Salad Plate	8. Soup Spoon	14. Red Wine Glass
3. Bread Plate & Knife	9. Salad Fork	15. White Wine Glass
4. Napkin	10. Dinner Fork	
5. Name Place Card	11. Dessert Fork	
6. Tea/Coffee Cup & Saucer	12. Dinner Knife	

Fill in the Blank

1. The utensils are placed six inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? pastry.
3. Synchronized service is when: You work together on different tables with co-workers.
4. What is generally indicated on the name placard other than the name? The business.
5. The Protein on a plate is typically served at what hour on the clock? 9:00 AM.
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?

Approach the chef and ask if any of the options are available.

Cashier Test

Score / 15

d 1) A roll of quarters is worth?
a) \$5.00
 b) \$10.00
c) \$15.00
d) \$20.00

A 2) A roll of dimes is worth?
a) \$5.00
b) \$4.00
c) \$3.00
d) \$2.00

A 3) A roll of nickels is worth?
a) \$8.00
b) \$6.00
 c) \$4.00
 d) \$2.00

A 4) A roll of pennies is worth?
a) \$1.00
b) \$0.75
 c) \$0.50
 d) \$0.25

b 5) What does POS stand for?
a) Patience over standards
b) Percentage of sales
 c) Point of sales
d) People over service

C 6) What is the current sales tax rate in your city _____?

C 7) A customer buys a bowl of soup for \$1.25, an apple \$0.90 and a soda is \$0.79. If you are given \$10.00 how much change should you give back?
a) \$4.06
b) \$2.06
c) \$7.06
d) \$5.06

b 8) A customer buys two shirts for 10.50 each and two ball caps for \$7.25 each. If you are given \$50.00 how much change should you give back?
a) \$19.50
b) \$14.50
c) \$9.50
d) \$4.50

d 9) A customer buys soda for \$3.75 and a hot dog for \$4.25. If you are given \$20.00 how much change should you give back?
a) \$6.00
b) \$8.00
c) \$10.00
d) \$12.00

A 10) A customer buys two hamburgers at \$3.75 each, two bags of chips at \$1.25 each, two cookies at \$2.50 each and two sodas at \$3.25 each. If you are given \$100.00 how much change should you give back?
a) \$78.50
b) \$58.50
c) \$38.50
d) \$28.50

Cashier Test

Score / 15

A 11) Counterfeit pens should be used on which three denominations?

- a) \$20, \$50, \$100
- b) \$10, \$20, \$50
- c) \$5, \$50, \$100
- d) \$10, \$20, \$50

A 12) How many times should you count change when giving it to the customer?

- a) one
- b) two
- c) three
- d) no need to count

Question & Answer:

13) What is the minimum age for legal alcohol purchases? 21

14) What are the acceptable forms of ID for alcohol purchases? Physical Id registered by a state

A 15) How many \$20 bills are in a bank band? 50 (10)