

Lafayette Johnson

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SUMMARY OF SKILLS

- Versatile employee with over 20 years experience in kitchen work and supervision
- Excellent grasp of safe food handling procedures
- Experienced in all aspects of street maintenance and cleanup
- Solid at multi-tasking in a high-volume, fast-paced environment
- Leadership skills

PROFESSIONAL EXPERIENCE

Street Maintenance/Janitorial

- Swept sidewalks, curbs, and other outdoor public areas, operated power washer
- Raked leaves, trimmed hedges, picked up trash, and replaced bags
- Washed windows and glass surfaces using safe cleaning agents
- Supervised others to ensure work was completed correctly and promptly
- Ensure the proper cleanliness of assigned Downtown LA area by sweeping and power washing sidewalks, picking up trash and debris, bagging as well as replacing trash receptacle liners.
- Operate various street cleaning machinery with adjustable attachments to sweep debris from paved sidewalk surfaces.

Kitchen Worker

- Cooked two meals a day for up to 1,000 diners in institutional kitchen
- Grilled, fried, baked, and broiled foods and portioned onto serving trays
- Used manual and electric appliances to clean, peel, slice, and trim foods
- Seasoned food according to standard recipes as well as using personal judgment and experience
- Observed strict standards for food safety and sanitation; supervised implementation of standards
- Washed dishes, glassware, utensils, pots and pans by hand and with industrial dishwasher
- Kept inventory, ordered foods and stocked in appropriate areas
- Ensured on-time delivery of meals across a five-building complex
- Served meals, kept food trays stocked and at proper temperature

Counselor/Group Leader

- Led youth groups such as Narcotics Anonymous and Alcoholics Anonymous
- Counseled youth in avoidance of gang activity and productive living

EMPLOYMENT HISTORY

<i>Street Maintenance Worker</i>	2016-Present
Chrysalis Enterprises, Los Angeles, CA	
<i>Street Maintenance Worker, Kitchen Worker, Counselor in the following:</i>	
State of California, Calipatria, CA	2009 – 2015
State of California, Soledad, CA	2004 – 2009
State of California, Susanville, CA	2002 – 2004

EDUCATION AND CERTIFICATES

State of California
Certificate in Counseling

State of California
Certificate Food Safety



ACROBAT OUTSOURCING TSC GROUP

First and Last Name: LAFAYETTE Johnson
Email: LAFAYETTE Johnson 2016 at gmail.com
Phone number: 562-361-6163

Working Experience:

Company Name: PACKING/WAREHOUSE
Dates of Employment: 5-10-19
Job Responsibility:

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Company Name: _____
Dates of Employment: _____
Job Responsibility:

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Company Name: _____
Dates of Employment: _____
Job Responsibility:

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Skills

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Dishwasher Test

Score 8 / 10

-2 (80%)

- d 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
- A 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
- 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