

Lafayette Johnson

5726 Cimarron Street Los Angeles, CA 90062

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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

Street Maintenance Worker

2016-Present

Chrysalis Enterprises, Los Angeles, CA

Street Maintenance Worker, Kitchen Worker, Counselor in the following:

State of California, Calipatria, CA 2009 – 2015

State of California, Soledad, CA 2004 – 2009

State of California, Susanville, CA 2002 – 2004

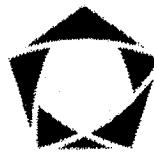
EDUCATION AND CERTIFICATES

State of California

Certificate in Counseling

State of California

Certificate Food Safety



ACROBAT OUTSOURCING

TSC GROUP

First and Last Name: LAFAYETTE Johnson
Email: LAFAYETTEJohnson2016@gmail.com
Phone number: 562-361-6103

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

- 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