

# Robert Jones

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## EXPERIENCE

### Food Assembler

Gate Gourmet  
LAX. 05/2017-01/2018

Prepare food for sale

Keep Track of flights for food for sale baskets

Front door Security

### Prep Cook

Lilly's Café  
Lakeport, CA 01/2001- 04/2017

Attended to customers upon entrance.

Followed the prep list created by chefs to plan duties.

Labeled and stock all ingredients on shelves so they can be organized and easily accessible.

Measure ingredients and seasonings to be used in cooking.

Prepared cooking ingredients by washing and chopping vegetables, cutting meat etc.

Prepared simple dishes such as salads, entrees etc.

## SKILLS

Prep cook

Warehouse

General labor

Forklift operator

Stocker

## LANGUAGES

English

## EDUCATION

**Vaca Valley Adult School, Salono,CA — GED**

March 2003

**Vaca Valley Adult School, Salono,CA — Electrical**

June 2006

**Golden Hills Adult School, Salono, CA — Small Engine Repair**

September 2014

## 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
- D 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
- D 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
- C 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