

Tasharah Wright
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Hello, my name is Taharah Wright and I can help you establish and cultivate your brand. I've been an interpersonal person all my life and I pride myself on knowing and understanding the people around me. Marketing gives me a chance to explore people and social trends across the globe. I took a concentration in social media because the world has become such a small place due to the internet. I wanted to be equipped with the necessary skills to help my clients in the 21st century. I'm a quick learning professional who possesses strong communication and time management skills. Seeking added responsibilities to help operations run smoothly and proficiently.

Cook 09/2016 to 08/2017

Costal Harbor

- Prepared meals for patients and staff
- Served and cleaned the dining area

AGM, 06/2014 to 04/2016

Krystal – Midtown

- Consistently provided friendly guest service and heartfelt hospitality.
- Promptly and empathetically handled guest concerns and complaints.
- Operated the drive-through window and sales register quickly and efficiently.
- Maintained high standards of customer service during high-volume, fast-paced operations.
- Followed food safety procedures according to company policies and health and sanitation regulations.
- Strictly followed all cash, security, inventory and labor policies and procedures.

Shift Leader, 05/2015 to 06/2016

Arbys – Lawrenceville, GA

- Pleasantly and courteously interacted with customers.
- Verified that prepared food met all standards for quality and quantity.
- Handled currency and credit transactions quickly and accurately.
- Diligently restocked work stations and display cases.
- Performed all position responsibilities accurately and in a timely manner.

Receptionist, 04/2014 to 05/2015

Central Methodist Gardens – Atlanta, GA

- Reported to all shifts wearing a neat, clean and unwrinkled uniform.
- Reported to each shift on time and ready to work.
- Communicated openly and honestly with the management team during

EDUCATION

- Phoenix High School- Diploma 2018
- Gwinnett Technical College- student

SKILLS/QUALIFICATIONS

- Communication
- Microsoft
- Valid Ga License
- Multi-tasking
- Organization

Tashavah Wright

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

8/10

D X

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, 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 X

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

Buffet Service Test

9/10

Multiple Choice:

1. The first thing a client is going to notice about you is:
 - A. How much you went through to get there
 - B. How far you had to park
 - C. What you look like when you report for duty
 - D. How Punctual you are**
 - E. A&B only
 - F. C&D only**
 - G. All of the above

2. BEO stands for:
 - A. Banquet Efficiency Order
 - B. Better Events Organization
 - C. Banquet Event Order**
 - D. Best Ever Odor
 - E. None of the above

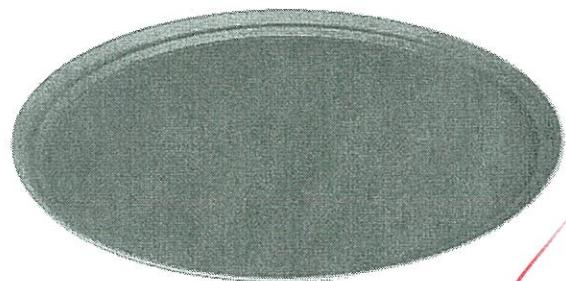
3. Once your chafing dish is set up, the next step is to add what to the pan:
 - A. The food**
 - B. Hot Water**
 - C. Cold Water
 - D. Jelly from the Sterno can
 - E. None of the above

4. Which is an acceptable way to lite a sterno can?
 - A. With matches
 - B. With a regular cigarette lighter
 - C. With a long-neck lighter**
 - D. All of the above
 - E. None of the above

Name that item:



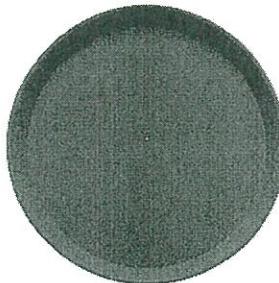
Sterno can



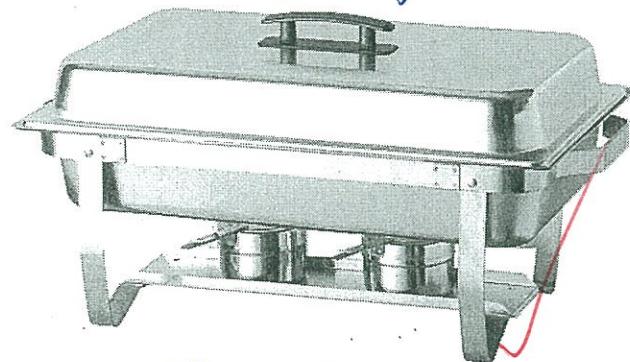
food tray large



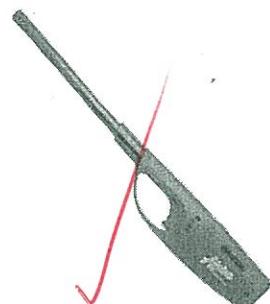
wine opener



food tray small



Chafing dish



longneck lighter