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WORK EXPERIENCE

Dishwasher and kitchen experience | Meson Café - 459 N Western Ave, Los Angeles, CA 90004

(213) 262-9542

Sep 2015-Apr 2017

- Clean, wash and store pots, pans and dishes
- Empty trash and recycle bins
- Operate trash compactor and dishwasher
- Stock supplies such as utensils in serving stations
- Receive and store food supplies
- Assist with customer service, taking customer orders and delivering food and beverages
- Acted as cook in the absence of the designated cook and managed to prepare dishes as per menu

Assistant warehouse manager |Textile Secrets International -1800 E 16th St, Los Angeles, CA 90021 Tel #

(213) 765-3334

Fax # (213) 765-9966

contact@homesecretstextile.com

-Nov 2008- Aug 2015

- Placed, measured and marked fabric using specified orders
- Cut fabric and sewed that fabric and appropriate accessories to produce customer specific orders
- Examined fabric pieces for appliance to quality standards and to material specifications
- Packed fabric pieces for storage and shipping, in a proper manner
- Procured, stocked, and maintained fabric materials and fabric supplies
- Operated and maintained equipment and reported their malfunctions
- Ensured processes of receiving, stocking, assembling, preparing, and delivering merchandise for different stores
- Maintained a clean, neat, and orderly work area and assisted in maintaining the security and safety of the warehouse.
- Coordinated and/or checked in product returns and updated inventory balances on hand.
- Inspected physical condition of warehouse and equipment and prepared work orders for repair and requisitions for replacement of equipment.
- Ensured the accuracy of all shipping documents.
- Gathered and maintained all data records relative to shipping activities

Kitchen Cleaner |Point Dume pizza – Malibu CA -Jan 2006- Oct 2008

- Maintained cleanliness of all food service areas and equipment
- Cleaned, washed and stored all eating and drinking utensils
- Sanitized kitchen surfaces

Dishwasher Test

Score **10/10**

100%

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

C 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

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