
Carlos Cabrera

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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
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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

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
- 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
- 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