

~ JERRY ADAMS ~
Pasadena, CA 91103
Cell (626)376-2744 E-mail: jadams4242@yahoo.com

Career Objective:

To obtain full-time or part-time employment in the field of hospitality, building maintenance or community services

Profile:

Experienced Maintenance Technician with multiple years of experience in providing exceptional service in the field of building engineering

- 15 years of Welding experience
- 5 years of experience in plumbing, dry walling, and framing
- 5 years of painting, water heater repair, fence installing, and roof repair
- 4 years of electrical experience/property maintenance

Education:

Blair High School Pasadena, CA

Job Corp Ogden, Utah

Work History:

Self Employed Handyman/Welder

August 2012 to Present

- Complete Arc, Mig, and Tig welding projects
- Fabricate and design special orders and manage welding assignments
- Prepare contracts for multiple vendors

Maintenance Support Technician

June 2009 to June 2012

- Service prep and set up
- Complete service calls and orders
- Equipment check and set up
- Assist Contractors with job assignments

Pacific Title Film Studio

May 2003-August 2009

- Plumbing and electrical
- Welding and Fabrication
- Maintenance of Film Developer
- Order supplies/Inventory
- Building Maintenance

Property Maintenance/Self Contractor Welder

September 1995- May 2003

- Drain removal/cleaning/flooring and tile installing
- Roof repair/patching/fencing and painting
- Complete projects consisting of Arc, Mig, and Tig Welding
- Prepare contracts for multiple vendors and Managed welding assignments

Skills: Excellent Communication Skills, Good Leadership, Strong work ethics, Multi-task oriented and hard working

References: Available upon request

Acrobat

outsourcing

Your Hospitality Staffing Professionals
665 Third St., Suite 415 • San Francisco, CA 94107

First and Last Name: Jerry Adams
Email: Jadams4242@yahoo.com
Phone number: 626-376-2744

Working Experience:

Company Name: Warner Brothers
Dates of Employment: 2000 - 2002
Job Responsibility:

- Server
- Dishwasher
-
-

Company Name: _____
Dates of Employment: _____
Job Responsibility:

-
-
-
-

Company Name: _____
Dates of Employment: _____
Job Responsibility:

-
-
-
-

Skills

-
-
-
-

90%

-1

- 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
- 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
- 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