

Anthony Herrera

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Seeking a position where I could put my knowledge to work and to expand my experience. I am well organized, able to learn new skills, patient, and knowledgeable.

## PROFESSIONAL EXPERIENCE

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Corner Cantina  
Restaurant Attendant

Los Angeles, CA  
August 2018- September 2018

- Collect all dishes and take them to cleaning area.
- Use machinery to properly clean and sanitize dishes.
- Set up table tops for incoming guests.
- Assist waiters and waitresses with food delivery to different tables.
- Greeted guest and escorted them to proper seating.

Man Staffing  
Warehouse Worker

Maywood, CA  
March 2016- April 2016

- Assist in cutting vinyl and use material to create frames and doors.
- Load and unload trucks filled with furniture and other materials.
- Followed company protocol for safety measures.
- Set up daily deliveries by placing them in pallets preparing them to ship out.
- Assist in moving pallets around the warehouse by operating the pallet jack.

Penny One Recycling Center  
Scrap Collector

Los Angeles, CA  
November 2015- August 2016

- Organized recycling material and prepare for scale.
- Assisted in loading bin with recycling material and prepare bin to ship out.
- Responsible for sorting and crushing glass bottles.
- Assisted in daily cleaning of environment and reported any problems.
- Responsible for opening and closing environment.

## ADDITIONAL SKILLS

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- Excellent communication skills.
- Able to take direction.
- Able to work efficiently in a team environment.
- Ability to work peacefully and efficiently under pressure.

## PHYSICAL CAPABILITIES

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Able to:

- Stand 100% during duty time.
- Bear environmental exposures to cold, heat, and water
- Carry up to 50 pounds of weight

References upon request

**Dishwasher Test**

Score 9 / 10

- 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
- C 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 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

+ 90%