

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

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

- 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

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

90%

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, 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

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