

RESUME.

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JOB EXPERIENCE.

2017-2019 - Company: Round Table Pizza Restaurant.

Position: Cashier.

Location: 5440 Thornwood Dr, San Jose, CA 95123.

Responsibilities: take food orders over the phone and over the counter, accept payments for food orders, clean, restock.

2017 - Company: Sunbasket Food Packing Company.

Position: Food Packer.

Location: 1170 Olinder Dr, San Jose, CA 95122.

Responsibilities: pack food items and isolation pads in boxes, place tickets and menus in the boxes.

2016 - Company: Chef Mo's Cafe.

Position: Cashier.

Location: 70 W Hedding St, San Jose, CA 95110.

Responsibilities: take food orders and payments from customers, restock food items that are being sold at the front, clean.

2015 - Company: Falafel Stop Cafe.

Position: Cashier.

Location: 1325 Sunnyvale Saratoga Rd, San Jose, CA 94087.

Responsibilities: take orders and payments from customers, clean tables, prepare food orders, give food orders to customers.

2014-2015 - Company: Twin Creek Sports Center.

Position: Cashier and Batting Cages Attendant.

Location: 969 E Carribean Dr, San Jose, CA 94089.

Responsibilities: take payments for entrance when on cashier duty, open and close batting cages when on batting cages attendant duties, also open and close Arcade Room, replace tokens that are stuck in the game machines, light cleaning.

2014 - Company: Round Table Pizza.

Position: Cashier.

Location: 2615 The Alameda Dr, Santa Clara, CA 95050.

Responsibilities: take food orders from customer over the phone and at register, prepare salad bar, clean.

2013- Company: RSVP 44 Restaurant.

Position: Server.

Responsibilities: open restaurant, make coffee, take food orders from customers, prepare food orders, deliver food orders to customers, prepare catering orders.

2003-2004 - Company: Three Seasons Restaurant.

Location: 518 Bryant St, Palo Alto, CA 94301.

Responsibilities: take food orders from customers, deliver food to tables, organize, clean.

2003-2004 -- Company: La Fantana Restaurant.

Location: 4949 Great America Pkwy, Santa Clara, CA 95054.

Responsibilities: take food orders, prepare food orders, deliver food to tables.

2003-2004 - Company: ABS insurance.

Position: Receptionist.

Location: Mountain View, CA.

Responsibilities: redirect phone calls, sort through mail, organize documents into files, prepare some quotes.

2003 - Company: Round Table Pizza.

Location: 4300 Great America Pkwy, Santa Clara, CA 95054.

Position: Cashier.

Responsibilities: take food orders over the phone and in person, clean, deliver pizza to customers.

2002-2004 - Company: IHOP Restaurant.

Location: 4200 Great America Pkwy, Santa Clara, CA 95054.

Position: Server.

Responsibilities: take food orders from customers, deliver food to tables, clean and organize assigned station, clean tables.

2001-2002 - Company: Arby's Restaurant.

Location: 447 Great Mall Dr, Milpitas, CA 95035.

Position: Assistant Manager.

Responsibilities: help take food orders, restock, clean, close restaurant, deposit money to the bank.

2001-2002 - Company: Great America Park.

Location: 4701 Great America Pkwy, Santa Clara, CA 95054.

Responsibilities: greet people, let the correct amount of people to the ride, inform of safety precautions.

Dishwasher Test

Score 7/10

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

D 2) While washing dishes by hand, which item should you wear?

- a) Cutting glove
- b) Oven Mitt
- c) Rubber glove
- d) Nothing

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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

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