

Vanessa Cupis
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Childcare Professional

Qualifications

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| <ul style="list-style-type: none">• Articulate both in written and verbal communication• Outgoing and Personable• Excellent Customer Service Skills• Multitasker | <ul style="list-style-type: none">• Microsoft Office Suite 2013 Including; Word, Excel, Power Point, Access, Outlook, Publisher• Able to work Independently• Highly Motivated | <ul style="list-style-type: none">• Dependable• Able to work with and build teams• Responsible and Hardworking |
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Professional Experience

SJB Child Development Centers

2016 - Present

Field Support Specialist

- Supervision of Pre-K through Fifth Grade Students
- Homework and Project Assistance
- Activity Generation and Implementation
- Lesson Plan Implementation
- Summer Program Student Supervision
- Summer Program Lesson Plan Implementation

Apple, Inc.

2014 - 2016

Warehouse Associate

- Product Auditing
- Product Testing
- Shipping and Receiving
- Inventory Control

Native Formal Florists

2013 - 2014

Arrangement Specialist

- Sheering and Pruning of Flowers
- Arranging of Floral Bouquets
- Packaging of Floral Shipments to Third-party shops

Zazzle Printing

2013 - 2014

Team Member

- Preparing and Printing of Custom Wrapping Paper

MMJ

2012 - 2013

Administrative Assistant

- Appointment Liaison
- Promotion of Product
- Data Entry

Newhaven Grouphome

2009- 2012

Appointment Scheduler

- Caretaker
- Youth Activity Generation and Implementation
- Housekeeping

Indian House Center

2008 - 2009

Medical Equipment Manager

- Medical Equipment Sanitization
- House Keeping

Education and Certifications

Child Development Certification

2016 to Present

C.P.R and First-aid Certified

2016 to Present

Future to Work Certification

2010

Pharmacy Technician Certification

2009

Pro Active Certification

2009

Yurba Buena High School Graduate

2005

Volleyball Team

Dishwasher Test

Score 8/10

- 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
- a 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

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