

# MARIA VASQUEZ

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## OBJECTIVE

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Hard-working student with organizational skills, and minute attention to detail. Seeking to apply my abilities to fill the dishwasher role in your company. I am a dedicated team player who can be relied upon to help your company achieve its goals.

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## PERSONAL PROFILE

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- Date of Birth : 03/08/1996
- Nationality : Salvadorian
- Known Languages : Spanish 100% English 75%

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## EXPERIENCE

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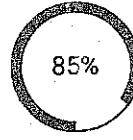
- **Golden State Assembly** July 2017 - September 2018  
Shipping and Quality Control  
I packed all of the materials and sent them to the customers.  
I measured that all of the materials were in perfect condition.
- **Jennifer taqueria** May 2015 - November 2015  
Cashier, waitress, and dishwasher  
I took the order and gave the bill to the customers.  
Maintained clean and well-organized kitchen areas to promote efficiency.  
Kept dishware, glasses and utensils ready for all customer needs by quickly scraping, washing and restacking items.



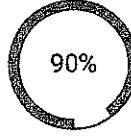
Computer Knowledge



Communication skills



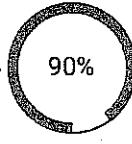
Creative thinking skills



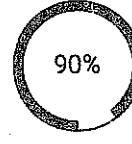
Decision-Making skills



Teamwork skills



Problem-Solving skills



Organizational skills

**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

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

Q

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

70%