

ANDREW GALLEGOS

4328 Fisher Street Los Angeles, Ca 90022 · (323) 597-9555
and.gallegos@yahoo.com

EXPERIENCE

JUNE 2019- PRESENT

OFFICE SOLUTIONS

WAREHOUSE ASSOCIATE/ FORKLIFT OPERATOR

1631 WASHINGTON BLVD. MONTEBELLO, CA 90640

- Safely operate forklift to stack pallets and load/ unload trucks
- Order pick and package items on pallet
- Consistently carry heavy items with manual pallet jack
- Stand on feet for long hours
- Safely operate caterpillar lift with harness to reach high areas in stock
- Receive will call orders, check all items received
- Stock entire warehouse from receiving shipments

MAY 2018-JUNE 2019

FIREFIGHTER, DEL ROSA HOTSHOTS

SAN BERNARDINO NATIONAL FOREST

4121 QUAIL CANYON RD. SAN BERNARDINO, CA 92404

- Professionally served as a highly skilled fire suppression team member on a hotshot (type 1) crew. Was primarily responsible for responding to wildland fire incidents and suppressing them in a safe and efficient manner. Fire incidents included the full range of difficulty and complexity
- Primary duties included sawyer duties; used chainsaws to eliminate various types of fuels (surface, ladder, and aerial fuels)
- Responded to numerous fire incidents during which the crew constructed fireline, lopped and scattered fuels, performed backfiring and burnout operations, patrolled, held line, monitored fire, collected fire weather and fire behavior data, and mopped up in various fuel models ranging from light, flashy fuels to heavy timber
- Other duties included constructing fireline (direct and indirect), mopping up with hose lays and hand tools, assisting in hose lay construction, guiding helicopter drops, and assisting dozers in the completion of line construction. Utilized a variety of tools and equipment, such as a Pulaski, McLeod, shovel, ax, and chainsaw, to control the spread of wildfire.
- Performed project work around the fire station, including lawn mowing, tree planting, brush cutting, pine needle raking, and weed abatement
- Ensured own safety (as well as that of fellow firefighters) in all aspects of all assignments.

MARCH-NOVEMBER 2017

TYPE II FIREFIGHTER, BDF-BIG HORN CREW TYPE II HAND CREW

SAN BERNARDINO NATIONAL FOREST

- Administering-Determined (A.D.) on Del Rosa Hotshots for two-week assignment
- Participated in a two-week training with course work and hands-on field work
- Safely performed as a lookout while crew constructed line
- Lead scrape and pulaski while constructing line

- Safely operated as Lead chainsaw on fire line
- Sharpened chain saw safely while constructing line
- Safely used chainsaw to buck, and limb trees that may threaten developed lines
- Rehabbed chainsaw safely and efficiently on the fire line
- Utilized and Programmed Hand-held Bendix King Radios for communication
- Lead group discussions for the crew such as -briefings, after action reviews, and safety discussions
- In charge of fuel card for crew vehicles
- Cloned all radios with the correct frequencies per assignment
- Responsible for medical and supply for the crew

AUGUST 2016-JUNE 2017

FIRE INTERN, MONTCLAIR FIRE DEPARTMENT

8901 MONTE VISTA MONTCLAIR, CA 91768

- Conducted daily sanitation duties with fire crew
- Assisted fire crew safely with medical calls on ride-a-longs
- Familiar with medical gear
- Trained safely in auto-extrication
- Safely involved training in Low Angle Rescue
- Performed in multi-company fire operation in drill tower
- Rehabbed tools and station maintenance
- Knowledge of appliances and nozzles
- Safely aided on engine inspections

SEPTEMBER 2013-MAY 2018

COOK, STOCK/RECIEVER,TRAINER, KITCHEN LEAD DISNEYLAND RESORT

1313 DISNEYLAND DRIVE ANAHEIM, CA 92802

- Safely Stock and receive all perishables and dry goods
- Pallet jack use moving materials and package items
- Work around cold and warm environments in warehouse area
- Excellent customer service was always presented
- Trained new hire employees of standard operating guidelines
- showed new employees how to have guest interactions
- In charge of 10-15 employees in a fast pace working environment
- Provided breaks and lunches for each individual
- Maintained safe and clean sanitized kitchen that followed state and county regulations
- Prepped, cooked and provided quality food for thousands of guests

EDUCATION

JUNE 2014- JUNE 2016

MOUNT SAN ANTONIO COLLEGE

1100 North Grand Avenue Walnut, Ca 91789

Major: Fire Technology

June 2013

Montebello High School Diploma

2100 W Cleveland Avenue Montebello, Ca 90640

*Graduated with honors

***Red Card Certified *First Aid/CPR Certified**

***State of California Driver License: F3036174**

SKILLS

- Goal Oriented
- Leadership Skills
- Technical Skills
- Analytical Skills
- Bilingual (English/Spanish)
- Multi-tasker
- Initiative and Problem-solving Abilities

CERTIFICATIONS

* NWCG COURSES W/USFS IN CA-BDF-FCRD MARCH, 2017

- S-110: BASIC WILDLANDFIRE ORIENTATION
- S-130: FIREFIGHTER TRAINING
- S-190: INTRODUCTION TO WILDLAND FIRE BEHAVIOR
- S-131: FIREFIGHTER TYPE 1
- S-133: LOOK UP LOOK DOWN LOOK AROUND
- S-134: LOOKOUTS COMMUNICATIONS ESCAPE ROUTES AND SAFETY ZONES (LCES)
- S-211 PORTABLE PUMPS AND WATER USE
- S-212 WILDLAND FIRE CHAIN SAWS
- A-100: BASIC AVIATION SAFETY- INTERAGENCY AVIATION TRAINING- USFS/OAS – NOVEMBER 2016
- IS-00005.A: AN INTRODUCTION TO HAZARDOUS MATERIALS – US FIRE ACADEMY – FEMA/NWCG NOVEMBER 2016 – 10 HOURS
- IS-00700.A: NATIONAL INCIDENT MANAGEMENT SYSTEM (NIMS)

REFERENCES

- Justin Grunewald (Captain Del Rosa Hotshots)
(May Contact)
P. (951) 961-4216
- Kevin Emery
(May Contact)
P.(714) 353-5066
- Dakota Brown
(May Contact)
P. (714) 864-0617
- David Rodriguez
(May Contact)
P. (909) 269-5843

100%

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

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

C 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

STUDENT

Prep Cooks Test

Multiple Choice (1 point each)

- D 1) A gallon is equal to _____ ounces
 - a. 56
 - b. 145
 - c. 32
 - d. 128
- C 2) Mesclun are what type of vegetable?
 - a. Roots
 - b. Beans
 - c. Salad Greens
 - d. Spices
- B 3) What does the term braise mean?
 - a. Sear quickly on both sides
 - b. Slowly cook in covered pan with little liquid
 - c. Cook on high heat and quickly
 - d. Slowly cook in simmering water
- B 4) At what internal temperature must chicken be cooked so that it is safe to eat?
 - a. 155 degrees F
 - b. 165 degrees F
 - c. 175 degrees F
 - d. 185 degrees F
- C 5) How do you blanch vegetables?
 - a. Immerse for a short time in boiling water
 - b. Cook lightly in butter over med heat
 - c. Soak in cold water overnight
 - d. Rub with salt before cooking
- C 6) Which of the following ingredients would you pack before measuring?
 - a. Olive Oil
 - b. Salt
 - c. Brown Sugar
 - d. White Sugar
- A 7) What is Al Dente?
 - a. Firm but not hard
 - b. Soft to the touch
 - c. Very hard
 - d. Very soft
- A 8) Food should be left out no more than
 - a. 2 hours
 - b. 3 hours
 - c. 4 hours
 - d. 5 hours
- B 9) Which is the improper way to thaw frozen food?
 - a. In the fridge
 - b. In a sink with cold water
 - c. On the counter
 - d. In the microwave