

Nichole Escobedo

5511 Walnut Blossom Drive #15

San Jose, California, 95123

408-607-9493

nichole_escobedo95@yahoo.com

Summary

In 2013 I graduated high school. I have three years of experience in food service as a team lead & I also have 5 years of warehousing and construction experience following a pre fab division. I am certified in forklift, gradual scissor lift, fall protection

Education

Oak grove high school,

High School Diploma

Graduated - May 2013

I was a hard worker at school struggled a bit with some things but it never stopped me from reaching my goals. I fought my way through it to get where I needed to be. I played 4 years of varsity soccer followed by softball.

Employment History

California drywall

Stocker/scrapper

September 2016 - January 2019

Load and unload trucks, stock inventory, count inventory, collect pos for orders deliver material to job sites stock on jobs clean up jobs, pull orders, work in tool department pre fab trained forklift certified pallet jack CNC and hybrid machine trained some carpentry experience work on job sites with anything from drywall, studs, track, insulation, tools ect

Jack in the Box, San Jose, California

Team leader

May 2013 - August 2017

As a team leader I was responsible for all inventory, breaks, employees to come in be on task I was in charge of money in safe make sure all employees showed up for next shift

JJ's Lounge, San Jose, California

head security/bouncer

January 2019 - Present

my job is to make sure everything runs smooth. I do anything from pat downs checking IDs walks around building check on other security guards kick people out if needed most of all make sure the work place is one hundred percent safe to our customers

Hobbies & Interests

I love to watch hockey and football and have fun with family but most of all my priorities come first before I can do any of my fun things

Languages

Spanish

Beginner

References

Araceli Ortega

Friend

(408) 561-2906

Famous footwear

Halley

Friend

(669) 236-9995

Starbucks

Lulu

Friend

(408) 417-2731

Taco Bell

90%

- 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
- 2) While washing dishes by hand, which item should you wear?
a) Cutting glove
☒ b) Oven Mitt
☒ c) Rubber glove
d) Nothing
- 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
- 4) If you need to move a heavy load, you should PULL and not PUSH the object.
☒ a) True
☒ b) False
- 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
- 6) All work-related injuries, accidents or illnesses should be reported immediately to the supervisor on duty.
☒ a) True
b) False
- 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
- 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
- 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
- 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