

Alonso De la cruz

La Puente, CA
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Authorized to work in the US for any employer

Work Experience

Welder/Fabricator

Leons iron works - El Monte, CA
January 2000 to Present

- Welded and fabricated fences gates and handrails for residential and commercial.

Stewarding supervisor

Hilton universal
September 2011 to June 2017

1. I was incharge of kitchen .i m

I made sure the kitchen was clean plates were washed silver wear was washed also have helped in preparing for banquet parties the that glassware everything that went along with it and also helped. Plating for big banquet events

Stewarding supervisor

Hilton universal - Universal City, CA
September 2011 to May 2017

ESSENTIAL DUTIES AND RESPONSIBILITIES (other duties may be assigned)

- Provides excellent Guest Service
- Ensures cleanliness of the operation and adherence to all State and Federal health codes.
- Manage daily operations of the Stewarding Department to ensure high quality service to the Food & Beverage division.
- Training of staff to execute all facets to standard.
- Manage daily administrative duties of Stewarding Department
- Schedule all banquet setup requirements according to order.
- Ordering of supplies & equipment when needed.
- Inventory of kitchen items as often as needed.
- Control usage of chemicals and cleaning solutions.
- Train on all MSDS sheets, update manuals.
- Maintain all Back of the House areas.
- All floors, walls and ceilings according to standard.
- Maintain all equipment.
- Setup and manage silver polishing schedule
- Maintain refuse area and cardboard compactor.
- Clean all matting as scheduled.
- Practice sanitation and safety according to accepted standard.

- Help plate up and service banquets.
- Stock and replenish buffet line

Education

High school or equivalent

Baldwin Park Adult School - Baldwin Park, CA

Ged

Baldwin park adiult school

Skills

Fabrication, MIG, Welder Fabricator, Sheet Metal, Square, Welding

Dishwasher Test

Score 8 / 10

80%

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

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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

V 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, chafing 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

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