

Karl Mancia

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A CHALLENING POSITION THAT WILL LEVERAGE MY EXPERIENCE AND TRAINING

Willing to relocate to: West Hollywood, CA

Authorized to work in the US for any employer

Work Experience

Quality Assurance Inspector

Beyond Meat - Lincoln Heights, CA

April 2016 to Present

Inspecting all food product tables machines and all around environment.

Prep Cook, sanitation, prep cook, dough processor

Select Staffing - Los Angeles, CA

2007 to Present

WORKED IN FOOD PROCESSING DEPARTMENTS OF SEVERAL COMPANIES INCLUDING MARIETA, GOLDEN TIGER, HACOR, EL CAMINO AND LA BREA BAKERY. ALSO DID SANITATION FOR SAME FACTORIES. ONCE I WAS DONE WITH PREP OR COOKING I COULD CLEAN FLOORS MACHINES WALLS AND SANITIZE WHOLE WORK DEPT.

loading and unloading sorter processor

United States Postal Service - Reno, NV

Responsibilities

Processing package and mail. Loading and unloading freights. Packaging product. Sweeping which means loading the conveyer belt with product. I also separate product depending if it ground or expedite.

Accomplishments

None yet.

Skills Used

I take lead in sweeping loading unloading and processing.

Sanitation

PSSI - Santa Fe Springs, CA

July 2014 to July 2015

Responsibilities

Clean and sanitize machines walls and all other equipment such as slicers coolers blast freezers belts and all machines.

Accomplishments

None

Skills Used

Leadership when people quit or didn't show up.

Deli Clerk

RALPHS GROCERY - Brentwood, CA

2008 to 2008

2008

WORKED IN DELI DEPARTMENT, SLICING MEATS, CHEESE, COOKING CHICKEN. AFTER MY SHIFT WAS OVER I WOULD CLEANUP WHATEVER MESS ID LEFT BEHIND.

Education

None in None

MANUAL ARTS HIGH SCHOOL - Los Angeles, CA

Skills

QA technician (1 year)

Additional Information

SKILLS

BI LINGUAL, READS, WRITES SOME AND SPEAKS FLUENT SPANISH. GOOD WITH NUMBERS AND FIGURES, GOOD CUSTOMER SERVICE, RELATIONS BACKGROUNDS. SELF MOTIVATED WELL ORGANIZED AND DEDICATED TO THE JOB. SKILLED IN MULTI-TASKING, RESOURCEFUL PROBLEM SOLVER AND WELL ORGANIZED.

100%

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, chafing 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

Multiple Choice (1 point each)

- 1) A gallon is equal to ____ounces
a. 56
b. 145
c. 32
d. 128
- 2) Mesclun are what type of vegetable?
a. Roots
b. Beans
c. Salad Greens
d. Spices
- 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
- 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
- 5) How do you blanche 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
- 6) Which of the following ingredients would you pack before measuring?
a. Olive Oil
b. Salt
c. Brown Sugar
d. White Sugar
- 7) What is Al Dente?
a. Firm but not hard
b. Soft to the touch
c. Very hard
d. Very soft
- 8) Food should be left out no more than
a. 2 hours
b. 3 hours
c. 4 hours
d. 5 hours
- 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