

# Gregory Pena

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Authorized to work in the US for any employer

## Work Experience

### **Carpenter/Laborer**

Villa and Sons - Hollister, CA  
April 2018 to Present

Framing, metal straps, chalking gun, laboring.

### **Forklift Operator**

Cortec Precision Sheetmetal - San Jose, CA  
May 2016 to November 2017

shake and debur some cnc machine operating and forklift driving.

### **Forklift Operator**

GC Farms - Hollister, CA  
January 2015 to April 2016

forklift driver loading trucks and unloading trucks taking product to coolers and stacking and organizing in warehouse.

### **Dishwasher**

San Juan Oaks Golf course - Hollister, CA  
June 2007 to March 2008

soaking dishes and loading them on the dish rack for wash plus food prepping and restaurant maintenance.

## Education

### **Bottega in Computer Coding**

Utah  
November 2018 to January 2019

### **Diploma**

San Benito High School

## Skills

Forklift Operator and laboror (3 years), I know my way around a computer. (10+ years), Landscaping, Forklift, Construction Laborer, General Labor, Assembly Line, Warehouse Associate, Pallet Jack, Shipping Receiving, Forklift Driver, Construction, Machine Operator, Power Tools, Carpentry, Forklift Operator, Concrete, Inventory, Hand Tools, RF scanner, Shipping And Receiving, Warehouse

## Certifications/Licenses

### **Forklift Certified**

May 2016 to May 2019

I can drive stand up forklifts and sit down.

### **Certified Forklift Operator**

## Additional Information

Open availability to indoor and outdoor work heavy labor if needed. I have good skills using tools and good understanding around machinery.

C 1) After washing your hands, which item should be used to dry them?

- Clean apron
- Sanitized wiping cloth
- Single use paper towel
- Common used cloth

C 2) While washing dishes by hand, which item should you wear?

- Cutting glove
- Oven Mitt
- Rubber glove
- Nothing

D 3) When should you wash your hands?

- Before you start work
- After handling non-food items (garbage, money, cleaning chemicals)
- After using the restroom
- All of the above

a 4) If you need to move a heavy load, you should PULL and not PUSH the object.

- True
- False

e 5) Which of the following could you be at risk for getting burned from?

- Steam from boiling pots
- Hot liquids (coffee, soup, tea)
- Hot equipment (ovens, pots, chafing dishes)
- Harsh chemicals
- All of the above

a 6) All work-related injuries, accidents or illnesses should be reported immediately to the supervisor on duty.

- True
- False

C 7) What should you do if you spill liquids or see a liquid spill?

- Leave it for someone else to clean-up
- Wait until the end of your shift to clean it
- Flag the spill and clean it immediately
- Not sure

a 8) When handling hot items you should?

- Wear rubber gloves
- No need to wear anything
- Use an oven mitt or dry cloth towel
- Nothing

a 9) If you are using a three-compartment sink for cleaning and sanitizing, the second sink is used for?

- Rinsing
- Scraping
- Washing
- Sanitizing

b 10) What is the proper method for cleaning and sanitizing stationary equipment?

- Spray with a strong cleaning solution and wipe with a sanitized cloth
- Spray with a sanitizing solution, then rinse with clean water and dry
- Wash and rinse, then wipe or spray with a chemical-sanitizing solution
- Brush off loose soil with a clean cloth, then wipe with a sanitizing solution

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