

Jerry Escobar

Corps Member - San Jose Conservation Corps

Palo Alto, CA 94306

jerryescobar6_gh2@indeedemail.com

(650) 843-9622

I am a charismatic and hardworking employee. Regardless of what the task at hand is, I give it my everything. Not afraid to ask questions, and I'm a very quick learner. I always enjoy a challenge and always keep a positive attitude everyday.

Work Experience

Corps Member

San Jose Conservation Corps - San Jose, CA

2017 to Present

Provide conservation work for the city of San Jose, Cal Trans, County Parks

- Invasive species removal
- Use Chainsaws, Pole Saws, Weed Whips, Wood Chippers, Hand Tools
- Repair trails
- Promoted to Tool Specialist

Corps Member

California Conservation Corps - San Jose, CA

2015 to 2017

Provided conservation work for agencies such as Caltrans, State Parks, Open Space, Cal Fire (emergency camp support), City of San Jose and other cities

- Did trail maintenance: cleaned/restored trails, invasive species/dead matter removal
- Provided over 50 hours of community service
- Experienced with safe use/maintenance of wood chippers, pole saw, weed whip, and chainsaw. Faller 2 Chainsaw Certification
- Experienced felling trees safely, with all the appropriate equipment
- CPR/OSHA certified

Line Cook

Buca Di Bepo - San Jose, CA

2013 to 2015

Began as a dishwasher, and after a year I moved up to line cook.

As cook, prepared entrees for customers, maintained station, prepared station for next cook.

Attendant

Launder Land - San Jose, CA

2011 to 2013

I would assist customers with anything they need, run basic maintenance on the washing machines, make sure the shop is clean, restock all the machines, and closed.

Education

High School at John Muir Charter School
2017

Skills

Chain Saw, Wood Chipper, Hedge Trimmer, Tree Felling, Pole Saw, Weed Whip, Backpack Blower, as well as tool maintenance (3 years)

Certifications and Licenses

food handler certificate

Food Handler

ServSafe

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

B 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

C 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

A 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

90%