

**EMILIO J SANCHEZ**

507 AVENUE K  
DEL RIO, TX 78840  
(408) 219-8608

To obtain employment that is challenging where I will be able to benefit my employer through the effective use of my skills and cooperative nature.

hard working,enjoy,new challenges,works great with a team,can work alone,various work exp

**MCDONALDS, DEL RIO, Texas**  
**GRILL**

**Jul 16, 2019**

STOCK AND RESTOCK FOOD MERCHANDISE  
CONTORL FRYER  
CONTROL GRILL  
SANDWICH MAKER  
LIGHT MAITNANCE

**SUPER 8 MOTEL, JUNCTION CITY, Kansas**  
**PAINTING**

**Jun 25, 2019 - Jul 04, 2019**

PAINT REAMOVAl  
LIGHT MAITNANCE  
CHANGE FACE PLATE TO OUTLETS  
MOVE FURNITURE  
PREP PAINTING DROP CLOTHS AND TAPE  
PAINT MAIN LOBBY

**BIG LOTS, CAMPBELL, California**  
**CAHSIER**

**Jul 23, 2018 - Oct 30, 2018**

CAHSIER  
STOCK SHELVES  
MOVE FURNITURE  
COUSTUMER SERVICE

**BOSTON MARKET, SAN JOSE, California**  
**DISHWASHER**

**Feb 08, 2018 - Jun 11, 2018**

THROW TRASH AWAY AND REPLACE TRASH BIN WITH NEW BAGS  
LIGHT COUSTUMER SERVICE  
COLLECT POTS PANS AND DISHES  
WASH AND SANITZE POTS AND PANS ASWELL AS DISHES  
KEEP A NEAT AND CLEAN WORK AREA

**JOSE SUAREZ (HANDY MAN SERVICE), SUNNYVALE, California**  
**OPPRENTINCE**

**May 15, 2017 - Jan 19, 2018**

PREPEAR DROP CLOTH AND TAPE FOR PAINTING  
INTERIOR PAINTING  
EXTRACT AND REPLACE BATHROOM CABITNETS  
REPLACE LIGHT SWITCH OUTLETS  
EXTRACT AND RFEPALCE CELING FANS  
CARPET REAMOVAl  
LAMONIET FLOORING  
LIGHT BATHTUB FITTING  
REAMOVE AND REAPLACE BASE BOAREDS

**WENDYS, SUNNYVALE, California**  
**CASHIER**

**Mar 17, 2016 - May 10, 2017**

UNLOAD SHIPMENT OF FOOD AND MERCHINDISE PRODUCT  
CONROLED FRYER  
CONTROLLED GRILL  
COUSUMER SERVICE  
CASHIER  
LIGHT MAITNECE

**BURGER KING, CAMPBELL, California**  
**CONTROLLED FRYERS**

**Jul 11, 2013 - Jul 14, 2014**

CONTROLLED AND FILTER FRYER  
FOOD PRERATION  
HANDLED MONEY (CAHSIER)  
COUSTUMER SERVICE  
LIGHT MAITNACE  
FULL FILL MEALS

**Broadway High School, California**  
**11th Grade**

**English - Excellent ( Read Write Speak )**  
**Spanish - Fair**

- 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
- 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
- F 4) If you need to move a heavy load, you should PULL and not PUSH the object.  
a) True  
b) False
- C 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
- T 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
- C 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
- B 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

70%