

EMILIO J SANCHEZ

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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 MAINTNANCE

SUPER 8 MOTEL, JUNCTION CITY, Kansas

PAINTING

Jun 25, 2019 - Jul 04, 2019

PAINT REAMOVAL
LIGHT MAINTNANCE
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 CABINETS
REPLACE LIGHT SWITCH OUTLETS
EXTRACT AND RFEPALECE CEILING FANS
CARPET REAMOVAL
LAMONIET FLOORING
LIGHT BATHTUB FITTING
REAMOVE AND REAPLACE BASE BOARDEDS

WENDYS, SUNNYVALE, California

CASHIER

Mar 17, 2016 - May 10, 2017

UNLOAD SHIPMENT OF FOOD AND MERCINDISE PRODUCT
CONROLED FRYER
CONTROLED GRILL
COUSUMER SERVICE
CASHIER
LIGHT MAITNECE

BURGER KING, CAMPBELL, California
CONTROLED FRYERS

Jul 11, 2013 - Jul 14, 2014

CONTROLED 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?

- 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

F

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

- True
- False

C

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, chaffing dishes)
- Harsh chemicals
- All of the above

T

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

C

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

- Rinsing
- Scraping
- Washing
- Sanitizing

D

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

70%