

**Fwd: Jamarick Sattiewhite Updated Resume**

Allison Cursey

Tue 11/12/2019 12:51 PM

**To:** Kelsey Jeffords <kelsey@acrobatoutsourcing.com>

Thank you,

Allison Cursey

Operations Manager - Houston

Acrobat Outsourcing

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**From:** Jamarick Sattiewhite <jamarick.jmac@yahoo.com>

**Sent:** Tuesday, November 5, 2019 8:52:12 AM

**To:** Allison Cursey <allison.cursey@acrobatoutsourcing.com>

**Subject:** Jamarick Sattiewhite Updated Resume

JAMARICK SATTIEWHITE

10615 Meadowglen Lane

Apt 1104

HOUSTON, TX 77042

(832) 362-2466

jamarick.jmac@yahoo.com

Career Objectives

I'am seeking to obtain a position with your company, to further my development and knowledge as I continue to grow

and become a expert in my field. I want to secure a full time position.

Summary of Qualifications

Two years of party planning, customer service, warehouse, stocking, inventory, loading and unloading, material

handler, janitor, six months of retail sales, cashier, and two months delivery driver helper, fish deboning, and packing experience.

Work History

Prologstix Staffing, Texas

Machine Operator-Forklift Driver Dec 2017-Feb 2019

Safely operated machines and also drove sit-down and stand-up forklift

U.S.G, GALENA PARK, Texas

Machine Operator- Forklift Driver Apr 04, 2014 - July 2017

Safely operated machines such as bundler,bundler feeder, mixer machine, and a machine we call the stacker. I also drove a 20 ft Hyster forklift truck.

Wal-Mart, Houston, Texas

Overnight Stocker/Sales Associate Apr 14, 2012 - Jan 31, 2014

Answered customers' questions about merchandise and advised customers on merchandise selection.

Itemized and totaled customer merchandise selection at checkout counter, using cash register, and accepted cash or charge card for purchases.

Taken inventory or examined merchandise to identify items to be reordered or replenished.

HEB, Houston, Texas

Seafood Department Nov 09, 2011 - Apr 04, 2012

Received, opened, unpacked and issued sales floor merchandise.

Cleaned display cases, shelves, and aisles.

Compared merchandise invoices to items actually received to ensure that shipments were correct.

#### Education

Jesse H Jones High School, Houston, Texas

High School Diploma/GED

Occupational License or Certification

TWIC Card Registration

TWIC Enrollment Center, La Port, Texas

Computer Skills

Typing Speed: 30 Words Per Minute

- Data Entry Terminal (PDT, Mainframe Terminal, etc)
- EMail Software (Outlook, Thunderbird, etc)
- Internet Browser (Internet Explorer, Firefox, etc)
- Peripheral Devices (Scanners, Printers, etc)
- Personal Computers
- Presentation Software (PowerPoint, Flash, etc)
- Spreadsheet Software (Calc, Excel, etc)
- Word Processing Software (Word, WordPerfect, etc)

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## Dishwasher Test

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

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

e 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

d 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

d 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