

Tyrone Dulaney

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Cook Food Service Worker

Skills and Qualifications

- Good communication and customer service skills; Adaptable and cooperative
- High level of motivation and Works well with others; Good team member)"
- Able to perform all duties as **Cook [Service Worker**, including:
 - Maintain sanitation, health, and safety standards in work areas.
 - Clean food preparation areas, cooking surfaces, and utensils.
 - Verify that prepared food meets requirements for quality and quantity.
 - Cook and package batches of food, such as hamburgers and fried chicken, which are prepared to order or kept warm until sold.
 - Prepare specialty foods such as pizzas, fish and chips, sandwiches, and tacos, following specific methods that usually require short preparation time.
 - Operate large-volume cooking equipment such as grills, deep-fat fryers, or griddles.
 - Read food order slips or receive verbal instructions as to food required by patron, and prepare and cook food according to instructions.
 - Measure ingredients required for specific food items being prepared.
 - Take food and drink orders and receive payment from customers.
 - Clean, stock, and restock workstations and display case

cashier/cleaning captain: Taco Bell, Torrance,ca, 06/2019 -10/2019

Cook:The Empanada shop, Redondo Beach, 04/2018-12/2018

Cook: Wendy's, Raleigh, NC, 12/2016-07/2017

Cook: SC Barbeque shop, Los Angeles, CA, 07/2014-05/2016

Cook: Burger King, Hawthorne, CA, 04/2007-08/2008

Education

Inglewood high School 1994-1998



Dishwasher Test

Score 9/10

-1 (90%)

- 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
- A 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, chaffing dishes)
 - d) Harsh chemicals
 - e) All of the above
- A 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
- A 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
- A 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
- C 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