

# Tyrone Dulaney

16812 s Western Ave  
Gardena,ca 90247

424-219-3773

Tyronedulaney201@gmail.com

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