

Trevon Fraiter

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My objective is to find a position that would better help to serve some of my short term and longer term goals. I am an independent worker that works well with others that needs little to no supervision. I am ready to expand my knowledge in other areas in order to better further my career.

Authorized to work in the US for any employer

Work Experience

Landscaper/Laborer

Bruce and Sons Landscaping - Stonington, CT
March 2017 to June 2019

Landscaper

Maintain equipment
Mowing And Weed whacking
Edging, Mulching, Treework, hedgetrimming
To maintain and service each property on the agenda for the day

Cleaner

Kalermex Cleaning Service - Exton, PA
November 2014 to December 2016

Cleaning Employee

Clean and maintain our service area
Helped with inventory needs
Initiated additional areas of improvement to build reputation of business
Vacuuming, dusting, scrubbing, removal of trash

Nanny

Norwich, CT
January 2013 to August 2014

Childcare Nanny

Supervise the daily requirements of the children
Prepare and serve meals
Light house cleaning
Help organize and facilitate family schedule

Restocking of sections and server work areas

Foxwoods Casino

April 2011 to February 2012

350 Trolley Line Blvd, Mashantucket, Ct 06338

Busperson (Veranda Cafe)

Clean and maintain work area

Clean and set tables in section
Provide secondary support to servers
Restocking of sections and server work areas

Arcade Attendant

Foxwoods Casino

February 2009 to August 2010

Cash handling

Customer service
Maintenance and repair of equipment
Inventory and restocking of prizes

Education

High school or equivalent

Norwich Free Academy - Norwich, CT

September 2004 to June 2009

Skills

- Customer Service

Your Hospitality Staffing Professionals

Dishwasher Test

SCORE: 11 / 15

- 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
C
- 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
d
- 4) If you need to move a heavy load, you should PULL and not PUSH the object.
a) True
b) False
b
- 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
e
- 6) All work-related injuries, accidents or illnesses should be reported immediately to the supervisor on duty.
a) True
b) False
a
- 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
a
- 9) If you are using a three-compartment sink for cleaning and sanitizing, the second sink is used for?
a) Rinsing
b) Scrubbing
c) Washing
d) Sanitizing
a
- 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
c