

Eric Garcia

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Experience

ramp agent/lead
Menzies Aviation Inc

Los Angeles, California
Oct, 2008 / Feb, 2010

- My job was to scan and load luggage into small containers into their proper destination.
- my job as a lead was to set up and open the flight using a computer to create and print the scanning bars for each individual flight destination.
- Lead a group of five guys to make sure bags were scanned and loaded properly.

General labor
Integrated food service

Gardena, California
Feb, 2010 / Oct, 2016

Sanitation

- Clean and sanitize all food machines
- Assemble/disassembled food machines to rinse and sanitize
- Sweep and mop hallways And rinse down all floor mats.
- Clean company's windows and restrooms and parking lot

Warehouse

- Load/unload
- Use standing pallet jack
- Sweep and keep warehouses clean
- Shrink wrapping pallets
- Palletizing/depalletizing
- Work on bellow 30 cooler chosing the best samples of food so it could be sent to a broker.

Production

- Operated mixers and managed ingredients to meet product quality and uniformity standards.
- Maintained clean work spaces and equipment to meet health and safety standards.
- Checked products to ensure accuracy and quality according to food safety regulations.
- placing product into boxes, ensuring proper labeling, coding and packagin



Education

Alain Leroy Locke High School
2004 / 2008
diploma



Dishwasher Test

Score 9 / 10

90%

- 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
- 2) While washing dishes by hand, which item should you wear?
a) Cutting glove
b) Oven Mitt
c) Rubber glove
d) Nothing
- 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
- 4) If you need to move a heavy load, you should PULL and not PUSH the object.
a) True
b) False
- 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
- 6) All work-related injuries, accidents or illnesses should be reported immediately to the supervisor on duty.
a) True
b) False
- 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
- 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
- 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
- 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