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Work Experience

Dishwasher

Mars - Houston, TX
2016 to 2016

Avr. 07, 2016

Cleaned dishes and utilities
Prepared and packaged individual place settings
Packaged food or supplies
Cleaned and prepared various foods for cooking or serving
Received and stored supplies and goods in kitchens and storage areas

Dishwasher

Redlobster, Lenchburg, Virginia
October 2013 to October 2014

Washed dishes, glassware, flatware, pots, or pans, using dishwashers or by hand
Cleaned tableware and maintained kitchen work areas, equipment, and utensils in clean and orderly condition
Cleaned food preparation areas, facilities, or equipment
Placed clean dishes, utensils, or cooking equipment in storage areas
Store supplies or goods in kitchens or storage areas

Education

GED

Central Virginia Community College - Lynchburg, VA

Skills

- Excel
- Internet explorer
- Outlook
- Powerpoint
- Word
- Wordperfect
- Flash
- Database
- Oracle

- Mainframe
- Data entry
- Printers
- Food Service
- Busser
- Food Prep

Assessments

Food Safety — Completed

June 2019

Proper food handling, storage, and equipment use for preventing the spread of foodborne illness.

Full results: https://share.indeedassessments.com/share_to_profile/f3a250be242343780346e1d4e119f475eed53dc074545cb7

Cooking Skills: Basic Food Preparation — Completed

September 2019

Preparing food, using cooking equipment, and converting ingredient measurements.

Full results: https://share.indeedassessments.com/share_to_profile/5ad8466d2a83756d4123964541d97b13

Personality: Hard-Working — Completed

July 2019

Measures a candidate's tendency to be rule-abiding, well-organized, hard-working, confident, and think before acting.

Full results: https://share.indeedassessments.com/share_to_profile/57706c2f68b73d7623550e2f8b411112eed53dc074545cb7

Reliability — Familiar

August 2019

Tendency to be dependable and come to work.

Full results: https://share.indeedassessments.com/share_to_profile/3f264f438ba6e313d5b895cf514e68d2eed53dc074545cb7

Attention to Detail — Completed

July 2019

Identifying differences in materials, following instructions, and detecting details among distracting information.

Full results: https://share.indeedassessments.com/share_to_profile/5403f5b9e5b1d40fa00f43c9e39dac51eed53dc074545cb7

Customer Service Skills — Proficient

July 2019

Measures a candidate's skill in evaluating approaches to customer service & satisfaction.

Full results: https://share.indeedassessments.com/share_to_profile/81432691b803039b0a97e84d920ef674eed53dc074545cb7

Warehouse Associate — Familiar

November 2019

Assesses the tendencies that are important for success in warehouse roles.

Full results: https://share.indeedassessments.com/share_to_profile/5cb2a3410f2f580599152b4b80ba83cbeed53dc074545cb7

Security Guard Skills — Completed

November 2019

Assessing risks, enforcing security standards, and handling complaints.

Full results: https://share.indeedassessments.com/share_to_profile/25442154b462e670bc788d3f15173344eed53dc074545cb7

Indeed Assessments provides skills tests that are not indicative of a license or certification, or continued development in any professional field.

Additional Information

3 years experience as a bank teller, office clerk, election clerk and computer science
2 years experience as a dishwasher
1 years experience as a math instructor
9 months experience as a accounting assistant

Computer Skills

- Apple or Macintosh Computers
- Database Software (Oracle, Access, etc)
- 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)
- Utility Software (Virus, File Compression, etc)
- Word Processing Software (Word, WordPerfect, etc)

- 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, 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
- 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) 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