

JOHNNY BARRINO

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SUMMARY

Accomplished Food Preparation Worker offering multiple-years of history of progressive advancements, spanning from dishwashing to grill cook. I'm recognized for my ambition and energetic work ethic, contributing to a team-oriented environment giving 99.9 percent to execute task. I'm competent in numerous areas, including dishwashing, knife handling and cooking. I offer you a team player who has strong desires to reach greater heights.

SKILLS

- Kitchen station support
- Cleaning procedures
- Equipment operation
- Meat slicing expertise
- Flexible and adaptable
- Following regulations
- Compactor operation
- Strong team member
- Meat preparation
- Multitasking and prioritization
- Organizational ability
- Dish preparation
- Buffet setup and takedown
- Manual pallet jack operation
- Food safety understanding
- Able to lift 50 pounds

EXPERIENCE

04/2018 to 05/2018

Dishwasher

Covo, — LaJolla, CA

- Operated and maintained cleaning equipment and tools, including dishwasher, hand wash stations, pot-scrubbing station.
- Assisted food preps with mincing, chopping, dicing, etc. I also measured and portioned meats and vegetables.
- Effectively loaded and unloaded dishwashers, washing by hand any large pots or items that chefs used on continuous basis.

01/2018 to 04/2018

Grill Cook/Food Preparation Worker

Harvest By The Patio, — San Diego, CA

- Operated fryers and grills according to instructions to maintain safety and food quality.
- Grilled various cuts of meat and seafood items to meet customer specifications.
- Cleaned grills and other kitchen tools and areas.
- Assisted in preparation of menu items such as steaks, burgers and sandwiches.
- Delivered soiled dishes and pots and pans to washing areas and assisted in cleaning and drying.
- Supported other kitchen team members when needed.
- Prepared over 7 menu items during each shift.
- Safely operated ovens, grills and other kitchen equipment to minimize accidents.
- Sanitized workstation before and after shift to prevent illness and food contamination.
- Set up and performed initial prep work for food items such as sauces, salads and garnishes and arranged plated meals.
- Weighed, measured and mixed ingredients to follow recipes and create dishes.
- Chopped, diced and sliced ingredients for stir-fries, salads and appetizers.

02/2017 to 09/2017

Kitchen Team Member

Salvation Army Rehabilitation Center — San Diego, CA

- Planned and managed menus for weekly offerings and special events.
- Monitored kitchen area and staff to ensure overall safety and proper food handling techniques.
- Removed trash and dropped food items regularly to keep workspaces neat and clean.
- Followed recipes and customer request details to prepare high-quality, delicious meals.
- Protected food from spoilage by storing according to safety procedures.
- Re-stocked, organized and arranged service and food stations.
- Prepared for busy periods by organizing ingredients and restocking supplies for expected loads.
- Packaged and stored food products appropriately to ensure proper handling and preservation.
- Maintained clean and sanitized work area in accordance with food safety guidelines, avoiding cross-contamination of raw and prepared food products.
- Kept all utensils, dishes and glasses clean and ready for customer use.

EDUCATION AND TRAINING

12/2019

Job Readiness Training

Weingart Center Association — Los Angeles, CA

05/2004

GED

Central Piedmont Community College — Charlotte, NC



100%

- 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