

MARVIN G. LARD

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The food industry is my specialty. I'm seeking fulltime employment; very motivated, and open to learning and exceling within a stable company.

EXPERIENCE

APRIL 2019 - PRESENT

DEPARTMENT OR AGING, FOOD HANDLER/PREP COOK

I performed many duties such as prepping food, unpacking food items, gathering food for packing, marking food items for expiration dates, and making sure food is up to code and quality.

AUGUST 2016- DECEMBER 2016

LONG LOCK FASTENER, MACHINE OPERATOR

Operated various machines such as latches, mills, drill presses, and sharpened tools for company use. I was required to maintain a clean and safe working area. I lifted totes and heavy machinery.

AUGUST 2016- DECEMBER 2016

CONSIGNMENT FURNITURE, FLOOR KEEPER

Helped to set- up the show room furniture. Maintained a clean and customer ready store. I greeted customer's as they entered the establishment. Swept, mopped, wiped down furniture, propped up pillows. Made sure all the

EDUCATION

SEPTEMBER 1975- JUNE 1987

GENERAL DIPLOMA, LONG BEACH POLYTECHNIC

N.T.M.A(NATIONAL TRAINING MACHINIST ASSOCIATION, MACHINIST CERTIFICATION)

SKILLS

- I can operate a forklift
- Labeling material
- Great communication skills
- I'm able to lift over 60 lbs.
- Able to work well with others
- Punctual

- I'm a leader
- I work well under pressure

REFERENCES

Available upon request.

Score 12/14

Name: Marvin hard

Housekeeping Test

1. During which of the following situation(s) should you wear gloves?
- When handling disinfectant solutions
 - When cleaning guest rooms
 - When handling soiled linen
 - When handling or disposing of waste
 - ☒ All of the above
2. Which of the following should be cleaned daily?
- Chairs, lamps, and tables
 - Tabletops, bed, and handrails
 - Grab bars, light, tops of doors and counters
 - Floors, sinks, toilets, and latrines
 - ☒ All of the above
3. True or False: You do not need to use a separate cloth for cleaning bathrooms.
4. ☒ True or False: Dusting is most commonly used for cleaning walls, ceiling, doors, windows and furniture.
5. Should the following be cleaned daily or weekly? Circle one.
- | | |
|---------------------------|---|
| a) Floors | <input checked="" type="radio"/> Daily <input type="radio"/> Weekly |
| b) Toilets and latrines | <input checked="" type="radio"/> Daily <input type="radio"/> Weekly |
| c) Carpets in guest rooms | <input checked="" type="radio"/> Daily <input type="radio"/> Weekly |
| d) Carpets in offices | <input checked="" type="radio"/> Daily <input type="radio"/> Weekly |
| e) Soiled linen | <input checked="" type="radio"/> Daily <input type="radio"/> Weekly |
6. The best way to clean the floors:
- Scrubbing
 - Dry sweeping and dusting
 - Sweeping, mopping and dusting
 - ☒ Wet mopping
7. What should do if you spill liquids or see a liquid spill?
- Leave it for someone else to clean- up
 - Wait until the end of your shift to clean it
 - ☒ Flag the spill and clean it up immediately
 - Not sure
8. The proper procedure for cleaning spills of blood and other body fluids is:
- ☒ Wearing gloves, clean with cloth soaked in chlorine solution and follow up with disinfectant solution
 - Find the janitor on- duty and ask him to clean it up
 - Grab whatever is closest and wipe up immediately, then mark "Biohazard"
 - Nothing
9. What do you do if you encounter with bed bugs in a guest room? Isolate the area and report it to manager and isolate the area if told to do so
10. What do you do if you find Lost and Found items in a guest rooms? give to manager
11. Describe the difference between a disinfectant and a cleaning solution? disinfectant kills germs and no scuds
cleaning solution cleans the surface more



Dishwasher Test

Score 8 / 10

80%

-2

- b 1) After washing your hands, which item should be used to dry them?
- a) Clean apron
 - b) Sanitized wiping cloth
 - c 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 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
- e 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
- e 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