

# 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

86%

Housekeeping Test

- During which of the following situation(s) should you wear gloves?
  - a) When handling disinfectant solutions
  - b) When cleaning guest rooms
  - c) When handling soiled linen
  - d) When handling or disposing of waste
  - e) All of the above
- Which of the following should be cleaned daily?
  - a) Chairs, lamps, and tables
  - b) Tabletops, bed, and handrails
  - c) Grab bars, light, tops of doors and counters
  - d) Floors, sinks, toilets, and latrines
  - e) All of the above
- True or False: You do not need to use a separate cloth for cleaning bathrooms.
- True or False: Dusting is most commonly used for cleaning walls, ceiling, doors, windows and furniture.
- Should the following be cleaned daily or weekly? Circle one.
 

a) Floors	<input checked="" type="checkbox"/> Daily	<input type="checkbox"/> Weekly
b) Toilets and latrines	<input checked="" type="checkbox"/> Daily	<input type="checkbox"/> Weekly
c) Carpets in guest rooms	<input checked="" type="checkbox"/> Daily	<input type="checkbox"/> Weekly
d) Carpets in offices	<input checked="" type="checkbox"/> Daily	<input type="checkbox"/> Weekly
e) Soiled linen	<input checked="" type="checkbox"/> Daily	<input type="checkbox"/> Weekly
- The best way to clean the floors:
  - a) Scrubbing
  - b) Dry sweeping and dusting
  - c) Sweeping, mopping and dusting
  - d) Wet mopping
- What should 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 up immediately
  - d) Not sure
- The proper procedure for cleaning spills of blood and other body fluids is:
  - a) Wearing gloves, clean with cloth soaked in chlorine solution and follow up with disinfectant solution
  - b) Find the janitor on- duty and ask him to clean it up
  - c) Grab whatever is closest and wipe up immediately, then mark "Biohazard"
  - d) Nothing
- What do you do if you encounter with bed bugs in a guest room? *I So I ate the area and report it to manager and I isolate the area it told to do so*
- What do you do if you find Lost and Found items in a guest rooms? *give to manager*
- Describe the difference between a disinfectant and a cleaning solution? *disinfectant kills germs and no suchs 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) 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) False

c 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