

NORRICE HEARON

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SKILLS

- Kitchen equipment use
- Adhered to code standards
- Food preparation and safety
- Restocking skills
- Multitasking abilities
- Cleaning and sanitizing
- Communication skills
- Stocking and replenishing

EDUCATION

Centennial High School
Compton, CA • 08/2004

High School Diploma

PROFESSIONAL SUMMARY

Dedicated to maintaining full stocks of clean dishes and utensils to meet expected customer needs. Safety- and team-oriented with organized and efficient approach to handling simultaneous tasks. Seek challenging new role with opportunity to advance in fast-paced kitchen environment.

WORK HISTORY

Chili's - Dishwasher

Lawndale, CA • 10/2016 - 09/2019

- Maintained clean and organized work area
- Prepared food ingredients for daily orders
- Handles multiple tasks daily
- Use creative approach to problem solve
- Completed extra cleaning work on garbage cans, racks, dry storage areas and other fixtures to keep kitchen spotless
- Washed equipment, surfaces, refrigerators and other areas and applied sanitizing chemicals
- Scraped, washed and efficiently restocked dishware, utensils and glassware to keep kitchen ready for customer demands

Sears - Unloader

Carson, CA • 04/2014 - 09/2016

- Unload items from the truck into the main store in a timely matter
- Maintained clean and organized work area
- Always followed directions
- Unloaded packages with care and placed in proper staging area
- Maintained organized work area by storing equipment safely and properly
- Adhered to company safety protocols and complied with OSHA standards

BASKETBALL SPECIAL OLYMPICS

Participated in Basketball And Baseball Special Olympics



**THE SERVICE
COMPANIES**

SERVICE. ABOVE ALL

Dishwasher Test

Score ³ / 10

2 (30)

- 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
- A 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
- B 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