

11026 Vanilla Circle  
Houston, TX 77044  
maygoprego@gmail.com  
3374196812

I am seeking an interesting position with a great and growing company with opportunity for advancement.

## **Work Experience**

### **Dispatch Manager/Coordinator**

Transportation Management  
Services February 2009 to Present

As a Dispatch Manager I've traveled the world meeting and ensuring safely transports of amazing individuals to major sports events and festivals. I'd say one of my greatest accomplishments I am most proud of is being recognized by FEMA for delivering outstanding performance throughout working hurricane relief rescue and evacuation.

### **Server/Bartender Ted's**

Escondido - Oklahoma City, OK  
September 2017 to June 2018

**Server** Grotto Restaurant/ Landry's -  
Lake Charles, LA 2016 to 2017

### **Fire Watch/Helper**

CYMI Industrial  
Pasadena, Tx January  
2015 to June 2015

### **Warehouse Associate SIMOS**

Insourcing Solutions - Baytown, TX  
October 2013 to March 2014

### **Server/Waiter Rockfish**

Seafood & Grill - Houston, TX  
March 2013 to December 2013

## Childcare References

### Education

Carville Job Corp Technical

Rig Pass Certification 10/2010

Lagrange Senior High School

Diploma Completion 06/2009

### Skills

Dispatch, Management, Scheduling, Operations

### Certifications and Licenses

**Food Handler** December 2018  
to December 2020

**TABC** September 2019 to  
September 2021

## Detailed References

- Charles Smith, Safety Supervisor CYMI Industrial 281-928-4116 Supervisor reference known for 3 year(s).
- Marcus Coleman VA Hospital 580-547-9145 Personal reference known for 20 year(s).
- Brenda Prince Burnett Specialist's 281-814-4187 Professional reference known for 10 year(s).

Maycon Thompson

**Dishwasher Test**

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

A 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