

11026 Vanilla Circle
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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

Delayed 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).

Maygan 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