

# Samuel Sanchez

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## SKILLS

- Over 15 years of experience as a Carpenter
- Self-motivated, reliable and able to complete tasks with minimal supervision
- Critical thinker, fast learner with excellent attention to detail
- Effective communicator, team-player, personable

## FUNCTIONAL AREA OF EXPERTISE

### **Carpentry/Concrete Worker**

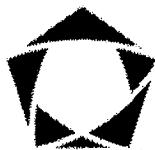
- Managed building materials, machinery, and tools according to project plans and specifications
- Mixed, poured, and spread concrete, using portable cement mixers
- Erected and dismantled scaffolding, shoring, braces, traffic barricades, ramps and other temporary structures
- Operated concrete cutter, circular saws, power drills, nail guns, compound miter saws, table saws and jack hammers. Specialized in the safe use of all hand and power tools
- Installed structures & fixtures to include but not limited to: windows, frames, floors, roofing and trim
- Inspected, repaired and installed floor tile, wall coverings, siding, crown molding, and other woodwork.
- Worked with materials such as wood, plastic, concrete, and drywall
- Poured and finished concrete structures such as sidewalks, retaining walls and driveway
- Responsible for the maintenance of all tools and equipment to ensure safe operation

## EMPLOYMENT HISTORY

<b>General Labor</b> I.W.L., Chino, CA	2019
<b>勞工/分類者</b> OnTrac Shipping Downey, CA	2015
<b>樹木伐木/沼澤地工作者</b> Cal Fire, Bullion, CA	2011 – 2014
<b>樹木伐木/野火工作者</b> Cal Fire, Crestline, CA	2004 – 2008

## EDUCATION AND PROFESSIONAL DEVELOPMENT

<b>Certification in Professional Development</b> Chrysalis, Los Angeles, CA	2019
<b>GED Certification</b> La Puente Unified School District, Los Angeles, CA	



# ACROBAT OUTSOURCING

## TSC GROUP

First and Last Name: Samuel Sanchez  
Email: Sammy Sanchez 17455@gmail.com  
Phone number: 805) 627-2707

### Working Experience:

Company Name: Picks cafe

Dates of Employment: 6/9 - 3/2000

Job Responsibility:

- Open kitchen
- Prep/pan
- Cook
- Clean/wash dishes

Company Name: lilot rock

Dates of Employment: \_\_\_\_\_

Job Responsibility:

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Company Name: Pilot Rock Conservation comp

Dates of Employment: 5/2011 - 6/2012

Job Responsibility:

- open kitchen
- Turn on steam lines
- Pan
- run grill/clean

### Skills

- Skilled in 8th order cook
- Skilled in 1st cooking breakfast
- line preping
- maintaining safe clean working environment



**Dishwasher Test**

Score 8/10

-2

80%

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

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

D 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

D 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