

## Breanna Stanley

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Seeking a position that is challenging, rewarding and offers room for professional growth, where my skills and experience will be utilized.

Highlights: Communication: writes clearly and concisely, speaks effectively, listens attentively, openly expresses new ideas.

Authorized to work in the US for any employer

### Work Experience

#### CNA - Certified Nursing Assistant

Kevlethome HomeCare LLC - Berlin, CT  
May 2017 to Present

Provide basic care  
Assist in daily activities  
Personal care  
Maintain patient comfort and safety  
Report to nurse for change in condition.....etc

#### Certified Nursing Assistant

Skyview Center - Wallingford, CT  
February 2014 to Present

Care for patients on a daily basis.  
• Feed, bathe, and dress patients.  
• Serve meals, make beds, and keep rooms clean.  
• Set-up medical equipment and assist with medical procedures.  
• Answer calls for help and observe changes in a patient's condition or behavior.

#### Driver

Wings over New Haven - New Haven, CT  
March 2013 to March 2014

Prepare foods.  
• Deliver Hot fresh food to Daily and new customers.  
• Handle money.  
• Provide credit/cash transactions.  
• Provide fast and friendly customer service.

#### Assist individual

Arc of Meriden - North Haven, CT  
July 2010 to March 2013

- Provide guidance and support to people who need help to be self sufficient.
- Personal care.
- Provide ampm transportation with company vans.

#### Cashier

Kentucky Fried Chicken - West Haven, CT  
January 2009 to August 2009

Provide friendly customer service.  
• Food preparation.  
• Handle money/operate cash register.  
• Stock, clean, and disinfect.

### Education

#### N/A in Cosmetology

Academy Di Capelli - Wallingford, CT  
October 2016 to May 2018

#### General Studies

Gateway Community College - New Haven, CT  
2012

#### High School Diploma

James Hillhouse High School - New Haven, CT  
2008 to 2009

#### Culinary Arts

Ell Whitney Technical High School - Hamden, CT  
2006 to 2007

### Nursing Licenses

#### CRNA

Expires: October 2022  
State: CT

### Skills

- CNA
- Warehouse Experience( Shipping and Receiving) (less than 1 year)
- Cosmetology

### Certifications

#### Certified Nursing Assistant (CNA)

### CPR

#### driver's license

### Additional Information

Interpersonal skills: works well with others, sensitive, supportive, motivates others, understands feelings, self confident, accepts responsibility.

Excellent ability to adapt to difficult situations.

Computer literate.

## Acrobat

OUTSOURCING  
Your Hospitality Staffing Professionals

### Dishwasher Test

Score / 10

- 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
- a 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, chafing 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) Not 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) Scrubbing  
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 scrub with a chemical-sanitizing solution  
d) Brush off loose soil with a clean cloth, then wipe with a sanitizing solution