

Kassandra Rivera

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Authorized to work in the US for any employer

Work Experience

Steward/Dishwasher

The Service Companies - Mashantucket, CT
March 2019 to October 2019

- Clean buffets after restaurants close
- Wash Dishes, pots and pans
- Mop and Sweep the dishwasher area

Cashier

Price Rite
October 2016 to August 2017

My position as a cashier was to smile and greet the customers. Keep my work area clean and follow dress code. I would help customers out in anyway they can and ask them if they needed help finding anything.

Education

High school Diploma

Path Academy - Willimantic, CT
2012 to 2016

Skills

- Customer Service
- Team Member
- Cash Register



THE SERVICE
COMPANIES

SERVICE. ABOVE ALL

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
- 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
- I 4) If you need to move a heavy load, you should PULL and not PUSH the object.
- a) True
 - b) False
- A 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
- J 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