

# Kassandra Rivera

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55115

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

C 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

CT 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, chafing dishes)  
d) Harsh chemicals  
e) All of the above

T 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

Q 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