

Armando Mendez

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Objective: An interesting position with a growing company

Skills:

- Self-motivated and assertive.
- Quickly learn procedures and methods.
- Professional demeanor.
- Organized and efficient.
- Honest, friendly, outstanding communication skills.
- Friendly - can get along well with others.
- Enjoy working with people.
- Cheerful personality.
- Able to work under pressure and meet deadlines.

Experience:

Levy At Dodgers Stadium Staffing

Los Angeles, CA

Customer Services

- Inventoried supplies on hand at end of each day.
- Took food and beverage orders over telephone and intercom system and recorded orders on ticket.
- Recorded order and time received on ticket to ensure prompt service, using time-stamping device.
- Suggested menu items and substitutions for items not available.
- Answered questions regarding food and service.
- Distributed orders and called out orders to game goers
- Presented food orders to patrons for payments.
- Carried pans, and trays of food to and from work stations.
- Segregated and removed trash and garbage and placed it in designated containers.
- Picked up and served orders when they were ready.

Education:

John Marshall High School
GED

Los Angeles, CA.
2017

References: Available upon request



**THE SERVICE
COMPANIES**

SERVICE. ABOVE ALL

Dishwasher Test

Score 8 / 10

80%

A 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

A.M b 4) If you need to move a heavy load, you should PULL and not PUSH the object.

- a) True
- b) False

P 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

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

