

# Alvin L. Anthony III

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## Objective

Seeking a food service clerk or food warehouse clerk position within dynamic company

## Summary of Qualifications

- Excellent knowledge of customer service, stocking, and cleaning
- Communicate well with others at any level, follows specific instructions
- Uncommon ability to lift a minimum of 50-70lbs consistently throughout an entire shift
- Ability to use the computer; 40 words per minutes

## Education

**Texas School for the Deaf, Austin, TX**  
**HS DIPLOMA**

## Employment History

POPEYES, Humble, TX  
July 2019

December 2018 -

### CASHIER/DISHWASHER

- Greeted customers who entered into the establishments
- Received payment by cash, check, credit cards, or automatic debits for customer's orders
- Maintained clean and orderly checkout areas and completed other general cleaning duties, such as mopping floors and emptying trash cans
- Washed dishes, glassware, flatware, pots, or pans, using dishwashers or by hand

LUPE TORTILA, Humble, TX  
December 2018

November 2018 -

### DISHWASHER

- Maintained kitchen work areas, equipment, or utensils in clean and orderly condition
- Place clean dishes, utensils, or cooking equipment in storage areas
- Stock supplies, such as food or utensils, in serving stations, cupboards, refrigerators, or salad bars
- Loaded or unloaded foods/supplies into the delivery trucks

**Dishwasher Test**

**Score** / 10

60

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

2) While washing dishes by hand, which item should you wear?

- a) Cutting glove
- b) Oven Mitt
- c) Rubber glove
- d) Nothing

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

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

- a) True
- b) False

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

6) All work-related injuries, accidents or illnesses should be reported immediately to the supervisor on duty.

- a) True
- b) False

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

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

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

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