

NATHAN SANCHEZ

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EXPERIENCE

JUNE 14, 2016 – PRESENT

COOK/CASHIER, PIZZA TIME

My line of work is to able to multitask, answer the phone and take customer order, transition to the food orders/ making pizza, wings, pasta, etc. Prep food, and responsible to clean my station every night.

OCT. 19, 2019 – JAN. 14, 2020

COOK, SANSEI JAPEN

I cook customer's meal, through a glass window in Stonewood mall food court. I need to be forces and fast at all times. I have to keep the food line filled and always keep my area clean. Pressure is on me when people watch you make their food but I was able to build confidence to work fast in front of others during my time working for this company.

EDUCATION

DEC. 18, 2019

DIPLOMA, COLUMBUS HIGH SCHOOL / HOME STUDY

All my class subject graded 80% average or above. GPA statement 3.00 or above.

SKILLS

- On time / Ready for work
- Work well hands-on
- Great social skill
- Forces / Fast learner

ACTIVITIES

Gather with friends play basketball and workout in the gym.



Dishwasher Test

Score 8 / 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

-2

80%

D

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

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) 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

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 spray with a chemical-sanitizing solution
- d) Brush off loose soil with a clean cloth, then wipe with a sanitizing solution