

ASIA MCKINNIE

716 East 50th Street
Los Angeles, CA 90011

661 227 7293

mckinnieasiatmla@gmail.com

Objective: Seeking a position to further my customer service skills and increase my knowledge of working ethics.

Education: High school or equivalent

Skills: Customer Service, Food Service, Fast Food, Organized, Time Management

Work Experience

December 2019 - January 2020	<i>Hiho Cheeseburger</i>	<i>Line Cook</i>
	Completing customer food orders. Maintaining health and sanitation standards. Prepped ingredients and operated grill. Diligently washed and sanitized all equipment and surfaces.	
June 2019 - September 2019	<i>VXI Solutions</i>	<i>Customer Service Rep.</i>
	Answering and directing client calls for AT&T. Addressing any client concerns by looking up clients accounts	
March 2018 - May 2018	<i>Universal Studios Hollywood</i>	<i>Cook</i>
	Duties included preparing and delivering a wide variety of foods, in a fast paced environment, for various venues within the theme park. Maintaining health and sanitation standards. Prepped ingredients and operated grill. Diligently washed and sanitized all equipment and surfaces.	
January 2015 - March 2018	<i>Self-employed</i>	<i>Caretaker</i>
	Responsible for the nurturing, cleaning, feeding and safety of children ages 6 and younger. Other duties included assisting with educational and daily activities.	

Reference

Available upon request



Dishwasher Test

Score 8/10

-2 (80%)

- 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
- 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, 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