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Objective

A position as a cashier or counter clerk. Im at my work cite to make my customers welcome an comfortable an also give them the best customer service they can get.

Abilities

- disbursing money in establishments, including the use of
- Electronic scanners,
- Cash registers, and related equipment.
- food server

Employment History

Hostess , Hosts and Hostesses, Restaurant, Lounge, and Coffee Shop

06/2017 - 02/2018 Roscoes Chicken N Waffles 1514 N Gower, Los Angeles, CA
Employment Type: Full Time (30 Hours or More)

- Greet customers and answer their questions about menu items and specials
- Take food or drink orders from customers
- Relay customers' orders to other kitchen staff
- Prepare food and drink orders, such as sandwiches, salads, and coffee
- Accept payments and balance receipts
- Serve food and drinks to customers at a counter, at a stand, or in a hotel room
- Clean assigned work areas, dining tables, or serving counters
- Replenish and stock service stations, cabinets, and tables
- Set tables or prepare food trays for new customers

Cashier/Food Server , Cashiers

06/2008 - 12/2015 Levy Restuarants 1000 Elysian Park dr, Los Angeles, CA
Employment Type: Full Time (30 Hours or More)

- I would clean up the station,
- count my register,
- prepare food

Cashier/Food Prep/Food Server , Cashiers

05/2006 - 02/2008

Sub Way Sandwiches

1275 s. LaBrea, Inglewood, CA

Employment Type:

Full Time (30 Hours or More)

My duties consist of cleaning the food area, preparing the food, an , serving customers

Cashier , Cashiers

07/2001 - 02/2002

Factory2U

3210 w. Century blvd, Inglewood, CA

Employment Type:

Full Time (30 Hours or More)

Customer service, cleaning an putting merchandice away.

Education History

Issuing Institution	Location	Degree Received	Course of Study
Artesia High School	Lakewood, CA	High School Diploma	General High School Curriculum

Honors

Communication Skills



Dishwasher Test

Score 9 / 10

90%

- 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
- b 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
- C 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