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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**

| <b>Issuing Institution</b> | <b>Location</b> | <b>Degree Received</b> | <b>Course of Study</b>         |
|----------------------------|-----------------|------------------------|--------------------------------|
| 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?

- Clean apron
- Sanitized wiping cloth
- Single use paper towel
- Common used cloth

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

- Cutting glove
- Oven Mitt
- Rubber glove
- Nothing

d 3) When should you wash your hands?

- Before you start work
- After handling non-food items (garbage, money, cleaning chemicals)
- After using the restroom
- All of the above

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

- True
- False

E 5) Which of the following could you be at risk for getting burned from?

- Steam from boiling pots
- Hot liquids (coffee, soup, tea)
- Hot equipment (ovens, pots, chaffing dishes)
- Harsh chemicals
- All of the above

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

- True
- False

C 7) What should you do if you spill liquids or see a liquid spill?

- Leave it for someone else to clean-up
- Wait until the end of your shift to clean it
- Flag the spill and clean it immediately
- Not sure

C 8) When handling hot items you should?

- Wear rubber gloves
- No need to wear anything
- Use an oven mitt or dry cloth towel
- Nothing

C 9) If you are using a three-compartment sink for cleaning and sanitizing, the second sink is used for?

- Rinsing
- Scraping
- Washing
- Sanitizing

C 10) What is the proper method for cleaning and sanitizing stationary equipment?

- Spray with a strong cleaning solution and wipe with a sanitized cloth
- Spray with a sanitizing solution, then rinse with clean water and dry
- Wash and rinse, then wipe or spray with a chemical-sanitizing solution
- Brush off loose soil with a clean cloth, then wipe with a sanitizing solution