

LUIS RIOS

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Willing to relocate: Anywhere

Authorized to work in the US for any employer

WORK EXPERIENCE

Wax Assembler

DONCASTERS PRECISION CASTINGS - Groton, CT

November 2018 to Present

Wax Assemblers "C"

Division:Aerospace

Production Worker

PICK N PULL - Salt Lake City, UT

March 2018 to July 2018

Tire machine, Vehicle clean out (VCO) Dismantle of cars

Dishwasher/Food Prep

Chuck A Rama - Murray, UT

January 2018 to July 2018

Dishwasher and Pots washer and preparations of food

Supervisor/Manager

Popeye's Restaurants - Salt Lake City, UT

November 2017 to March 2018

Helping customers with their need and cashiers, training employees,

Wheelchair Attendant

Prospect Airport Services - Salt Lake City, UT

August 2017 to December 2017

Assisting passenger on Delta flight

Acrobat

outsourcing

Your Hospitality Staffing Professionals

Dishwasher Test

Score 8 / 10

56/100

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, 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

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