

LARRY E. WATERS

820 Frigate Ave Apt B, Wilmington, 90744, (323) 994-0582,
waterslarry33@gmail.com

PROFILE

Seeking an entry level position in an organization where my previous experience will be best utilized and where there is an opportunity for advancement and growth.

EXPERIENCE

November 2019-Present	Jan 2020 Dishwasher, Hospitality Staffing Solutions Huntington Park, CA *Spray down silverware, pots, pans and dishes. *Place silverware and dishes into machine. *Dry and stack silverware and dishes into proper outlets. *Responsible for picking up trash and maintaining the cleanliness of the hotel.
Dec 2007-Dec 2017	Carpet Cleaner Representative, Q's Carpet Hawthorne, CA *Responsible with meeting with customers to discuss their cleaning needs. *Cleaned carpets and floors using machine and hand washing techniques. *Took special care in spot cleaning the carpet and operating the cleaning machine. *Cleaned different types of surfaces and furniture with professional skills.
Sep 2002 – Sep 2007	Dishwasher, State of California Kings County, CA *Responsible for removing soiled plates and silverware from tables and washing them thoroughly. *Cleaned appliances and machines. *Ensured availability of clean dishes.

EDUCATION

Jun 1994 General Education Courses, George Washington Prep High School Los Angeles, CA
Jun 2015 Certificate in Customer Service, Los Angeles County office of Education Job Readiness Training Program

KEY SKILLS AND CHARACTERISTICS

*Works well without supervision.	Excellent customer service skills
	*Able to operate carpet machines, industrial dishwasher,



Dishwasher Test

Score **9 / 10**

90%

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

- a) Cutting glove
- b) Oven Mitt
- c) Rubber glove
- d) Nothing

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

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

- a) True
- b) False

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

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

- a) True
- b) False

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

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

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

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