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OBJECTIVE: To obtain employment and utilize my skills and learn new techniques to enhance my work experience.

SKILLS AND ABILITY:

- Punctual
- Work well with others
- Willing to learn new things
- Very responsible
- Hard worker
- Open availability
- Reliable
- Work independently

WORK EXPERIENCE:

**Brady Liners
Warehouse Clerk**

**Los Angeles, CA
01/2018 – 12/2018**

- Stack and pile finished goods into containers
- Prepare goods for shipment
- Pack them following a specific set of instructions
- Clean and prepare containers for packing
- Check to ensure containers are damage free

**Culinary Staffing
Dishwasher/Line Server**

**Los Angeles, CA
08/2016 – 12/2017**

- Prepared and delivered orders for catering customers
- Knowledge in sanitation and airborne illness prevention and precautions
- Followed procedures in clean up as well as food storage and rotation requirements
- Ensuring the availability of clean dishes by bussing tables, washing dishes, pots, pans, and flatware, and resetting dining areas.
- Preparing dining areas and kitchen for next shift by cleaning and restocking dining areas and cook stations.
- Cleaning machines and appliances used in the kitchen, such as coffee makers, pots, and pans

**Liberty Tax
Promoter/Janitorial**

**Los Angeles, CA
01/2016 – 12/2016**

- Provide all the needed information on promoted products and services
- Provide advice and guidance on product selection to customers
- Build lasting relationships with customers and invite them to upcoming events
- Consistently seek new product knowledge to act as an expert for the customer

- Present products using interactive materials such as videos, charts, slideshows etc.
- Set up booths or promotional stands and stock products
- Clean building floors by sweeping, mopping, scrubbing, or vacuuming them

Music Warehouse

Stocker

**Los Angeles, CA
07/2012 – 12/2015**

- Assist shipping and receiving unloading trucks and checking in merchandise
- Prepares orders by processing requests and supply orders; pulling materials; packing boxes; placing orders in delivery area
- Sort and place materials or items on racks, shelves or in bins according to organizational standards
- Open bales, crates and other containers
- Maintains safe and clean work environment by keeping shelves, pallet area, and work stations neat; Sweep, dust and mop. Organize warehouse and work area for orderliness at all times
- Wear the proper safety equipment

Mark Twain Middle School

Janitor

**Los Angeles, CA
01/2009 – 06/2012**

- General cleaning of the building and keeping it maintained and in good condition.
- Vacuum, sweep, and mop floors.
- Cleaning and stock restrooms.
- Ensure doors are locked after hours.
- Notify supervisors or managers of major repairs.
- Complete tasks in a timely manner with minimal supervision.
- Keep cleaning supplies in stock.
- Work with a contract cleaning service when necessary.

EDUCATION:

Southwest College

**Los Angeles, CA
September 2014**

Westchester High School

**Los Angeles, CA
June 2000**

**REFERENCES
AVAILABLE UPON REQUEST**



THE SERVICE COMPANIES

SERVICE. ABOVE ALL

Dishwasher Test

Score 8/10

80%

2

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

A

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

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

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

