

# Klarrissa Roy

## Just moved to minnesota

Maina, GU

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Accomplished and energetic Production Associates with a solid history of achievement in Food Service. Motivated leader with strong organizational and prioritization abilities. Authorized to work in the US for any employer

### WORK EXPERIENCE

#### **Food Production Associates**

United Airlines - Houston, TX - May 2013 to May 2015

Clean and sanitize work areas, equipment, utensils, dishes, or silverware.  
Store food in designated containers and storage areas to prevent spoilage.  
Prepare a variety of foods, such as meats, vegetables, desserts, according to customers' orders or supervisors' instructions, following approved procedures.  
Keep records of the quantities of food used.  
Portion and wrap the food, or place it directly on plates for service to patrons.  
Weigh or measure ingredients.  
Carry food supplies, equipment, and utensils to and from storage and work areas.  
Cut, slice or grind meat, poultry, and seafood to prepare for cooking.  
Inform supervisors when equipment is not working properly and when food and supplies are getting low, and order needed items.

#### **Warehouse Worker**

Navy Exchange - August 2011 to April 2012

Naval station, Gu

Receive and count stock items, and record data manually or using computer.  
Pack and unpack items to be stocked on shelves in stockrooms, warehouses, or storage yards.  
Verify inventory computations by comparing them to physical counts of stock, and investigate discrepancies or adjust errors.  
Store items in an orderly and accessible manner in warehouses, tool rooms, supply rooms, or other areas.  
Mark stock items using identification tags, stamps, electric marking tools, or other labeling equipment.  
Clean and maintain supplies, tools, equipment, and storage areas in order to ensure compliance with safety regulations.  
Prepare and maintain records and reports of inventories, price lists, shortages, shipments, expenditures, and goods used or issued.

#### **Assistant Cook**

Military Sealift Fleet Command - Norfolk, VA - November 2003 to March 2012

Wash, peel, and cut various foods, such as fruits and vegetables, to prepare for cooking or serving.  
Place food trays over food warmers for immediate service, or store them in refrigerated storage cabinets.  
Keep records of the quantities of food used.  
Take and record temperature of food and food storage areas such as refrigerators and freezers.

Weigh or measure ingredients.

Portion and wrap the food, or place it directly on plates for service to patrons.

Store food in designated containers and storage areas to prevent spoilage.

Clean and sanitize work areas, equipment, utensils, dishes, or silverware.

## EDUCATION

### **High School Diploma in Tourism**

Guam Community College - Mangilao, GU

June 1992

## CERTIFICATIONS

### **Personal Safety and Responsibilities**

June 2008

### **Information assurance awareness**

2011 to Present

### **Chemical biological and radiological defense orientation**

July 2008 to Present

### **Ordnance hazard awareness**

July 2008 to Present

### **Basic Fire fighting**

July 2008 to Present

### **Elementary First Aid**

July 2008 to Present

### **Marine environmental programs**

July 2008 to Present

### **Shipboard damage control**

June 2008 to Present

### **Personal survival**

July 2008 to Present

### **Equal Employment opportunity awareness, prevention of sexual harassment /no fear act**

July 2008 to Present

## ADDITIONAL INFORMATION

### Skills

Critical Thinking Active Learning

Monitoring English Language

Judgment and Decision Making Production and Processing

Coordination