

Kimberly Cahoon

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Education: *Gnomon School of Animation- 2016- Present*

Columbia College Chicago- 2008-2013 (Bachelor of Arts: Theatre)

Experience:

Bon's Artisanal Ice Creamery- July 2018- June 2019 (Scooper)

Century City Mall, Los Angeles CA. (and Santa Monica CA)

A small-batch artisanal ice-cream shop full of all organic hand-made and baked yummy treats! I greet guests with a smile and answer all their questions about our delicious flavors. I bake cookies and cones, scoop ice-cream, and maintain a clean and friendly shop.

M.I. Westside Comedy Theater - March 2017- Present. (Night Manager: Sunday Nights)

Santa Monica CA

One of "The Top Comedy Venues in LA" — LA weekly. Providing hilarious entertainment every night! I manage the Box Office every Sunday night. Take ticket sales, make sure all flyers and times for shows are in order, answer phone calls. Communicate with bar tenders, door host, light manager etc.. Its an amusing experience.

Cabo Cantina Brentwood- June 2014- July 2017 (Server)

Brentwood, CA

Lively Bar serving up classic Mexican plates plus margaritas amid colorful beach-shack decor. I efficiently greeted and took people's food and drink orders. I ran food and drinks from the kitchen and bar to tables in a timely manner with a smile. Conversed with guests and regulars that were joyous to see me. Stocked napkins, plates, utensils, condiments etc. Ran the BeerTub/Mini- bar. Decorated for holidays.

Howl at the Moon Chicago- 2013 (Server, Door Host/cashier), Expo, BeerTub/Jello Shots)

Chicago IL

Live Music venue/ Night Club. There was dancing and lots of fun lights. I efficiently greeted and took people's food and drink orders. Stocked server stations. Greeted people in front and ran cash register for cover charge to enter. Vended jello shots. Ran Beer Tub/ Mini-bar. Ran food, drinks and rolled utensils. The servers rotated work positions each shift at this location.

Servers Test

Multiple Choice

C 1) Food is served on what side with what hand?
 a) On the left side with the left hand
 b) On the left side with the right hand
 c) On the right side with the left hand
 d) On the right side with the right hand

B 2) Drinks are served on what side with what hand?
 a) On the left side with the left hand
 b) On the left side with the right hand
 c) On the right side with the left hand
 d) On the right side with the right hand

A 3) Food and drinks are removed on what side with what hand?
 a) On the left side with the left hand
 b) On the left side with the right hand
 c) On the right side with the left hand
 d) On the right side with the right hand

A 4) What part of a glass should you handle at all times?
 a) The stem
 b) The widest part of the glass
 c) The top

D 5) When you are setting a dining room how should you set up your tablecloths?
 a) Neatly and evenly across the tables
 b) The creases should all be going in the same directions
 c) The chairs should be centered and gently touching the table cloth
 d) All of the above

D 6) If you bring the wrong entrée to a guest what should you do?
 a) Go back into the kitchen and patiently wait in line behind the rest of the servers until it's your turn
 b) Inform the guests that you will bring the correct entrée once everyone else in the dinning room is served
 c) Try to convince the guests to eat what you brought them
 d) Go back into the kitchen to the front of the line and inform the expeditor that you need a different entrée

Match the Correct Vocabulary

D Scullery

E Queen Mary

A Chaffing Dish

B French Passing

G Russian Service

F Corkscrew

C Tray Jack

Metal buffet device used to keep food warm by heating it over warmed water

Style of service where food is prepared or served individually at the dinner table to fit the customer's specific taste (i.e. providing dressing and pepper for salad or handing out bread to each patron)

Used to hold a large tray on the dining floor

Area for dirty dishware and glasses

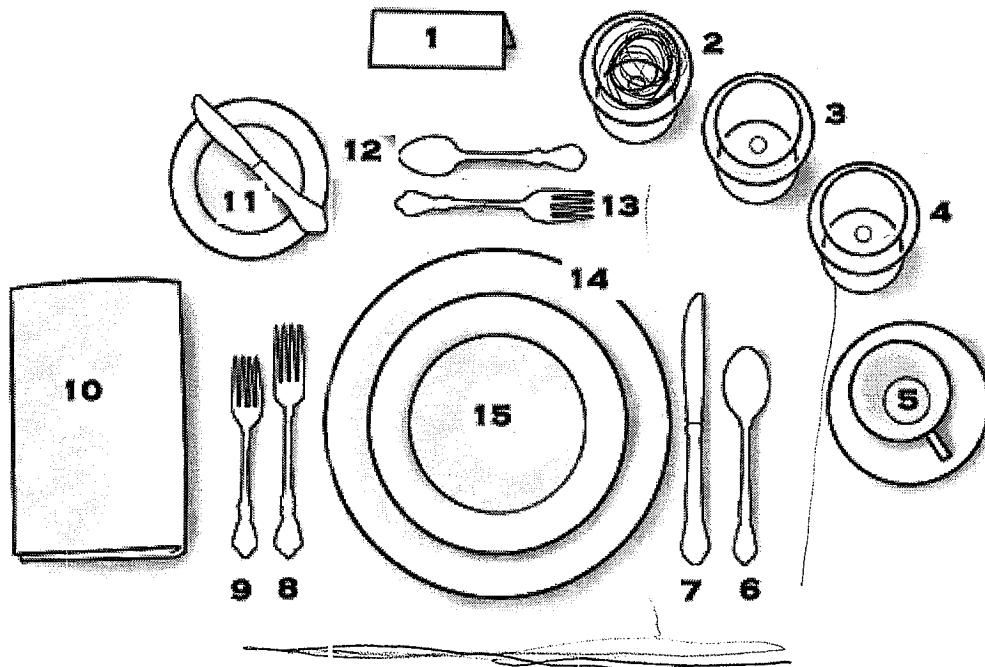
Large metal shelving unit for prepared food to be held or for dirty trays to be stored

Used to open bottles of wine

Style of dining in which the courses come out one at a time

Name _____
Score / 35

Servers Test



Match the Number to the Correct Vocabulary

<u>10</u>	Napkin	<u>8</u>	Dinner Fork
<u>11</u>	Bread Plate and Knife	<u>5</u>	Tea or Coffee Cup and Saucer
<u>1</u>	Name Place Card	<u>7</u>	Dinner Knife
<u>12</u>	Teaspoon	<u>4</u>	Wine Glass (Red)
<u>13</u>	Dessert Fork	<u>13</u>	Salad Fork
<u>6</u>	Soup Spoon	<u>14</u>	Service Plate
<u>15</u>	Salad Plate	<u>3</u>	Wine Glass (White)
<u>4</u>	Water Glass		

Fill in the Blank

1. The utensils are placed 2 inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? SUGAR, CREAM, HONEY, SERV@
3. Synchronized service is when: SERVING IS DONE IN A ROUTINE OR PLAN - SAME TIME
4. What is generally indicated on the name placard other than the name? THEIR MEAL
5. The Protein on a plate is typically served at what hour on the clock? 8PM 4
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? INFORM THE KITCHEN