

Sarafina Cartelli

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Objective

- Seeking to gain experience in a new environment. Extremely motivated to learn new skills and apply myself in a focused and collective fashion.

Education

BACHELOR'S OF SCIENCE | 2014- PRESENT | WILLIAM PATERSON UNIVERSITY

- Major: Biology
- Related coursework: Member of the William Paterson Volleyball Team, Honor Student in all relative science classes, Lab assistant employed through my University.

HIGHSCHOOL DIPLOMA | 2010-2014 | DUMONT HIGHSCHOOL

- Related coursework: AP Biology, Environmental Science.

Skills & Abilities

- Licensed bartender through Mix Em' Up bartending school.
- Experienced in the food industry and customers of all sorts, great at multitasking with transactions and service simultaneously.
- Familiar with greeting customers and setting a welcoming atmosphere.
- Excellent organizational and service skills, easily keeps up with incoming orders while staying calm and collected.
- Experience opening, closing, and tending bar for multiple years.

Experience

BRAND AMBASSADOR| TOP FLIGHT PROMOTIONS | APRIL 2018- CURRENT

- Independently traveling in a punctual fashion to specific gigs.
- Confidently greeting customers and sampling assigned wines and spirits.

ASSISTANT MANAGER/ BARTENDER| THE DAILY PLANET | MAY 2017- CURRENT

- Experience in taking charge of large crowds and managing an entire bar; opening, serving and attention, closing.
- Assisting with other employees' needs and settling disagreements or potential disputes.

BARTENDER/ HOSTESS/ WAITRESS | POOR HENRY'S PUB| NOVEMBER 2015- JANUARY 2019

- Hands on experience behind a bar with exceptional multitasking abilities in a versatile setting.

BARTENDER | LACE GENTLEMAN'S CLUB | SEPTEMBER 2015- DECEMBER 2017

- Experience in a consistently fast-paced, high-volume environment, while keeping up with rushes and constant orders.

HOSTESS/ WAITRESS| ENGLEWOOD DINER | JUNE 2010- AUGUST 2012

- Greeting customers, carrying out organizational tasks and daily cleaning duties.

Servers Test

Multiple Choice

A 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

D 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

D A X 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 B X 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 dining 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

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

E Queen Mary

B. 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)

A Chaffing Dish

C. Used to hold a large tray on the dining floor

G French Passing

D. Area for dirty dishware and glasses

B Russian Service

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

F Corkscrew

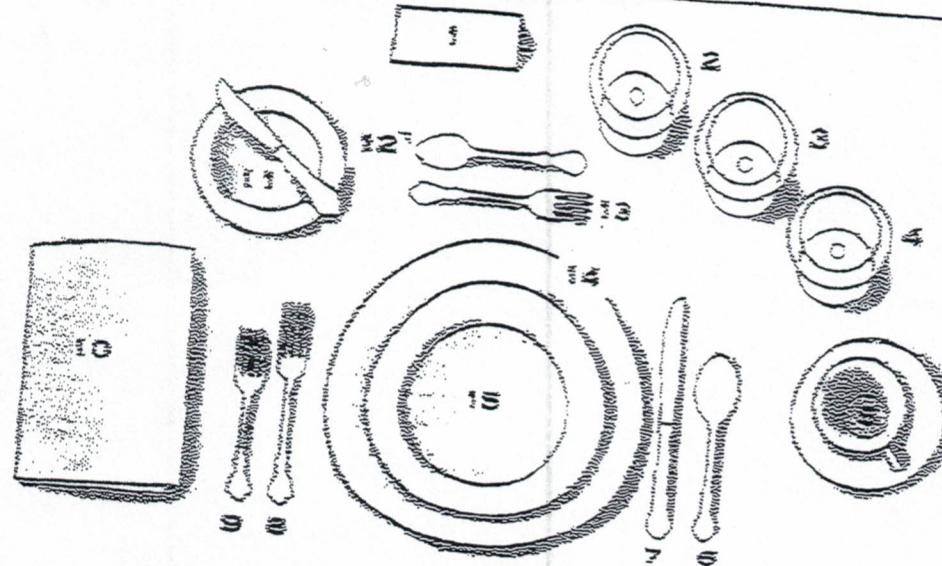
F. Used to open bottles of wine

C Tray Jack

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

Name _____
Servers Test

Score / 35



Match the Number to the Correct Vocabulary

10 Napkin
11 Bread Plate and Knife
12 Name Place Card
13 Teaspoon
14 Dessert Fork
15 Soup Spoon
16 Salad Plate
17 Water Glass

0 Dinner Fork
15 Tea or Coffee Cup and Saucer
17 Dinner Knife
3X Wine Glass (Red)
9 Salad Fork
14 Service Plate
2X Wine Glass (White)

Fill in the Blank

1. The utensils are placed 1 inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? Milk + sugar
3. Synchronized service is when: Servers come out at the same time
4. What is generally indicated on the name placard other than the name? Table number
5. The Protein on a plate is typically served at what hour on the clock? 7p
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? inform cook