

**Monisha S. Rey**  
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**Education:**

**Fordham University:** Masters in Social Work, Spring 2019 (anticipated)

**Rutgers University:** Bachelor's of Arts, May 2015

**Certificates:**

**S.A.R.T Advocate (Sexual Assault Response Team): March 2016- Present**

- Ability to provide services to assault survivors with a victim-centered approach, answer hotline calls and assess specific needs of the client, discuss options and encourage individuals to utilize coping mechanisms

**Nurturing and Parenting Facilitator: October 2017- Present**

- Ability to provide 12- week parenting skills course on alternatives to abusive and neglectful parenting and child-rearing practices.

**Heartsaver CPR/FA: April 2018- Present**

**Internships:**

**WellSpring Center for Prevention- Pathways (Carteret, NJ): September 2018- Present**

- MSW Field placement at a non-profit partnered with the Carteret school district; conducts, individual counseling, case management, crisis intervention, intakes and cofacilitates groups.

**Open Door- New Hope Integrated Behavioral Health Care (New Brunswick, NJ): June 2018- December 2018**

- Unpaid internship, clients self-referred or referred from parole, probation, IDRC or other agency to complete drug treatment program for roughly 16 weeks
- Cofacilitates groups, observes intakes and drug screens

**Multicultural Community Services (Edison, NJ): August 2017- May 2018**

- MSW Field placement at a non-profit; clients referred from DCP&P, assisted with case management, client intake, community resource linkage and transportation
- Conducted nurturing and parenting classes and parent visitations for clients with child removed from home

**Mandela Washington Young African Leaders Initiative (New Brunswick, NJ): May 2015-August 2015**

- Unpaid internship with Rutgers University School of Social Work Non-Profit Department
- Assisted with administrative and logistic tasks for 27 foreign exchange fellows
- Coordinated transportation schedules for Professional Development Mentor visits

**NJ State Parole Board (New Brunswick, NJ): September 2013- December 2013**

- Unpaid internship, assisted parole officers with clerical duties, observed sex offender counseling every Monday

**Organizations:**

- N.A.S.W(National Association of Social Workers- NJ Chapter: March 2018- Present
- E.P.I.C.C (Education, Passions, Insight, Career, Community): April 2018- Present

**Work Experience:**

**Allied Universal Security: July 2017-Present**

- Responsibilities include, concierge tasks, computer systems, tours of facility, and completing daily reports.

**Multiple Choice**

- B 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
- C 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 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

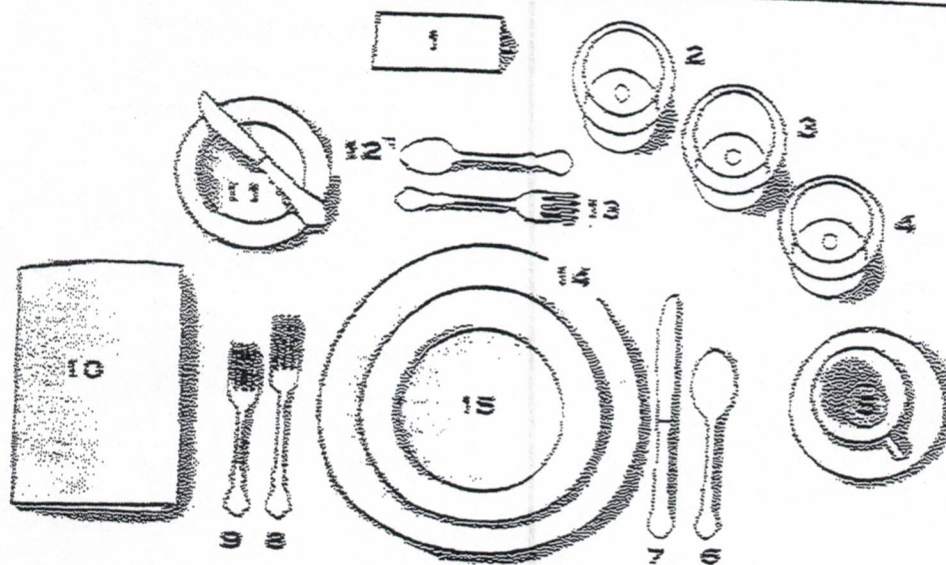
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**Match the Correct Vocabulary**

- |                           |   |
|---------------------------|---|
| <u>Ax</u> Scullery        | A. Metal buffet device used to keep food warm by heating it over warmed water   |
| <u>Gx</u> 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) |
| <u>Cx</u> Chaffing Dish   | C. Used to hold a large tray on the dining floor  |
| <u>Ex</u> French Passing  | D. Area for dirty dishware and glasses  |
| <u>Bx</u> Russian Service | E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored   |
| <u>F</u> Corkscrew        | F. Used to open bottles of wine   |
| <u>Dx</u> Tray Jack       | G. Style of dining in which the courses come out one at a time  |

Name Monisha Rey  
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>6x</u>  | Teaspoon              | <u>2</u>  | Wine Glass (Red)             |
| <u>13</u>  | Dessert Fork          | <u>9</u>  | Salad Fork                   |
| <u>12x</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

- The utensils are placed 4 inches inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? milk & sugar
- Synchronized service is when: Things start & end at a certain time
- What is generally indicated on the name placard other than the name? Food options
- The Protein on a plate is typically served at what hour on the clock? 5pm
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? Tell the chef