

12/11-5:00pm  
L.H. Server  
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Availability  
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left  
message.

**Elissa Maggi**

**certified patient care technician, nursing assistant, surgical technician, and student nurse**

N  
starremaggi@gmail.com

732-500-1829

I am experienced in patient care, front desk and reception duties. I am also a nursing student who has just completed an Associate's degree in nursing. I have a vast array of healthcare certifications and work experience, as I am known to have multiple jobs at any given time.

I AM ACTIVELY AND URGENTLY LOOKING FOR WORK IN ANY FIELD. Please contact me with any questions.

Authorized to work in the US for any employer

## Work Experience

### **Server/Barback/Bartender**

CJ McLoone's

Shrewsbury, NJ

August 2018 to Present

### **Patient Care Technician (PCT)**

Shore Rehabilitation Institute

Township of Brick, NJ

August 2018 to Present

### **Certified Administrative and Clinical Medical Assistant/Receptionist/ Phlebotomist**

Jackson Family Practice

Freehold, NJ

September 2017 to Present

I am responsible for patient intake, scheduling appointments, specimen collection and performing lab tests, etc.

### **Certified Administrative Medical Assistant/Clinical Medical Assistant/Surgical Coordinator/Receptionist**

Change of Heart Cardiology

Sea Girt, NJ

March 2018 to August 2018

I am responsible for all things related to patient care and relations!

### **Server and Bartender**

Ruby Tuesday

Union, NJ

2014 to 2014

### **NJ CNA licensure in nursing**

LTC Training Center

-

Neptune City, NJ

2013 to 2014

### **NJ CHHA license in home health care**

E&S Academy

-

Elizabeth, NJ

2013 to 2013

### **Skills**

Pediatrics, CMA, Dermatology, Bilingual

### **Certifications/Licenses**

#### **NJ CHHA license**

October 2013 to November 2017

#### **NJ CNA license**

February 2014 to February 2018

#### **NHA Certified Patient Care Technician**

January 2015 to January 2019



Name Lissa Maggi  
Score 29 / 35

**Servers Test**

**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

**Match the Correct Vocabulary**

- |                          |   |
|--------------------------|---|
| <u>D</u> Scullery        | A. Metal buffet device used to keep food warm by heating it over warmed water   |
| <u>F</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>A</u> Chaffing Dish   | C. Used to hold a large tray on the dining floor  |
| <u>B</u> French Passing  | D. Area for dirty dishware and glasses  |
| <u>G</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>C</u> Tray Jack       | G. Style of dining in which the courses come out one at a time  |

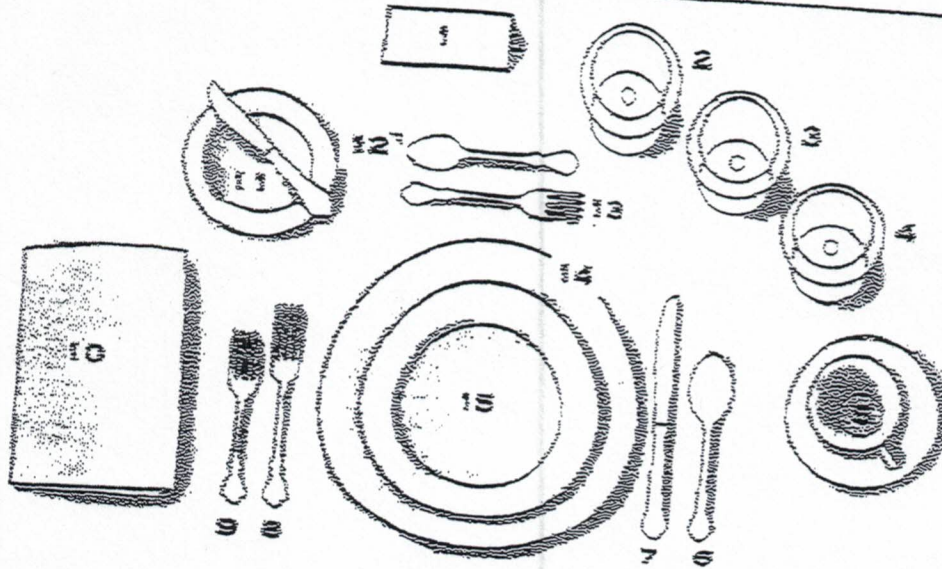


# Servers Test

Name

Elissa Maggi

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
- 7 Salad Plate
- 4 Water Glass

- 8 Dinner Fork
- 10 Tea or Coffee Cup and Saucer
- 11 Dinner Knife
- 12 Wine Glass (Red)
- 13 Salad Fork
- 14 Service Plate
- 15 Wine Glass (White)

## Fill in the Blank

1. The utensils are placed 2 (two) inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? sugar caddy, milk or cream pitcher and
3. Synchronized service is when: all courses are presented and cleared
4. What is generally indicated on the name placard other than the name? table and seat # every at same time
5. The Protein on a plate is typically served at what hour on the clock? 6:00
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? ask about allergies and inform the chef