

Marie Valencia
818-310-2828
emvmarie@yahoo.com

Objective

To obtain a Server position and utilized my passion for customer service, looking forward to a company that offers the opportunity for growth and advancement.

Skills

- Personable and friendly
- Exceptional customer service
- Forged strong relationships with customers, staff and group organizers
- Knowledge of wines, mixed alcohol beverages, premium and domestic beers
- POS knowledge Micros 7
- Cashier
- Server Banking

Server/Catering Server

- Catering banquet server fine dining (Emmy Awards, VIP Server, Celebrity Food & Wine Festival, Premiere's, Governor's Awards, Oscar Awards)
- Greet guest, present menus to patrons, recommend items upon request
- Explain how various menu items are prepared describing ingredients and cooking methods
- Serve food and or beverages, prepare and serve specialty dishes
- Stock service area with supplies, coffee, linen and tableware.
- Utilize proper food handling in compliance with health and food regulations.
- Consistently achieved the highest guest check averages through suggestive selling
- Frequently assisted colleagues during rush periods to foster/promote teamwork while providing exceptional service and guest dining experience

Employment History

| | | | |
|------------------|-----------------|-------------------------|-----------------|
| 09/02/17 Present | Catering Server | Levy Restaurants | Carson, CA |
| 09/14 to Present | Suite Attendant | Rose Bowl | Pasadena, CA |
| 08/14 to 01/16 | Catering Server | Patina Restaurant Group | Los Angeles, CA |

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 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

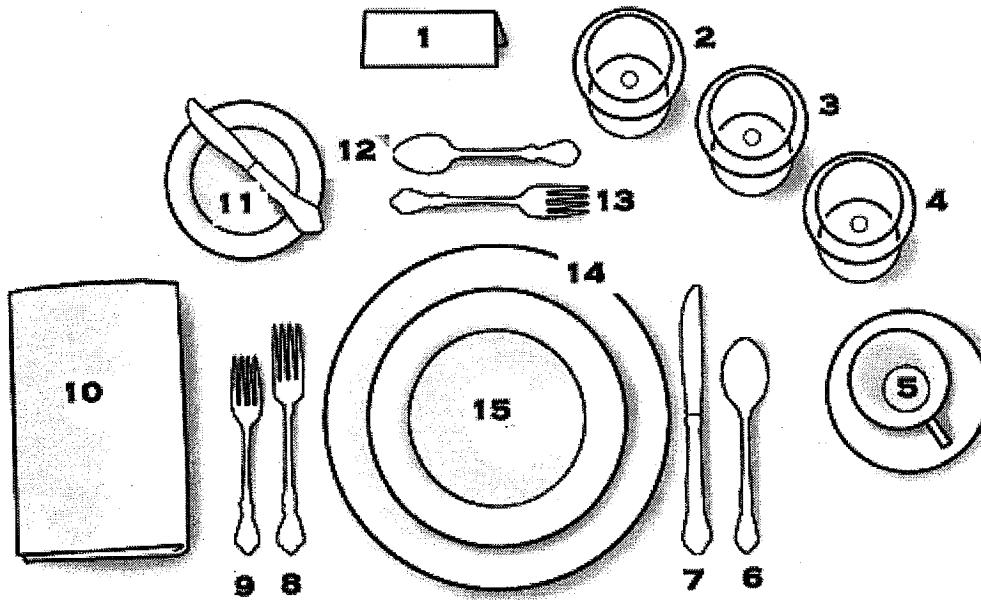
d 6) If you bring the wrong entrée to a guest what should you do?
 a) Go back into the kitchen and patiently wait in line behind the rest of the servers until it's your turn
 b) Inform the guests that you will bring the correct entrée once everyone else in the dinning room is served
 c) Try to convince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

A. Metal buffet device used to keep food warm by heating it over warmed water
 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)
 C. Used to hold a large tray on the dining floor
 D. Area for dirty dishware and glasses
 E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored
 F. Used to open bottles of wine
 G. Style of dining in which the courses come out one at a time

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>3</u> | Wine Glass (Red) |
| <u>13</u> | Dessert Fork | <u>9</u> | Salad Fork |
| <u>6</u> | Soup Spoon | <u>14</u> | Service Plate |
| <u>15</u> | Salad Plate | <u>2</u> | Wine Glass (White) |
| <u>4</u> | Water Glass | | |

Fill in the Blank

1. The utensils are placed _____ inch (es) from the edge of the table. 2
2. Coffee and Tea service should be accompanied by what extras? Sugar, half & half
3. Synchronized service is when: Food comes 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? 6
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? advise supervisor or kitchen chef