

Marie Finley
3479 W. 67th St.
Los Angeles, Ca 90043
909-491-5084
finleymarie09@gmail.com

Objective:

I can bring a spirit of hard work , and energy to the job. I work smart and i am determined to be a part of the solution and to add real value.

Experience:

Culinary Staffing
6363 Wilshire Blvd
Los Angeles, ca 90048
August 2014 To Present

- Prepares room for dining by clothing tables and setting decorations, condiments, candles, napkins, service plates, and utensils.
- Protects establishment and patrons by adhering to sanitation, safety, and alcohol beverage control policies.
- Helps patrons select food and beverages by presenting menu; offering cocktails and aperitifs; suggesting courses; explaining the chef's specialties; identifying appropriate wines; answering food preparation questions.
- Transmits orders to bar and kitchen by recording patrons' choices; identifying patrons' special dietary needs and special requests.
- Serves orders by picking up and delivering patrons' choices from bar and kitchen; delivering accompaniments and condiments from service bars.
- Responds to additional patron requirements by inquiring of needs; observing dining process.
- Maintains table setting by removing courses as completed; replenishing utensils; refilling water glasses; being alert to patron spills or other special needs.
- Concludes dining experience by acknowledging choice of restaurant; inviting patrons to return.
- Contributes to team effort by accomplishing related results as needed.

Private In Home Care Provider
9641 Frontier

Beverly Hills, ca 90210
February 1999 to March 2014

- Provide medical and personal care to individuals who are chronically ill, disabled or suffering from cognitive impairments.
- Observe and assess the health of their clients
- Monitor vitals and reactions to medications and look for changes in behavior and condition.
- Provide an individual with independence while still remaining under supervised care.
- Responsible for the medical and emotional well-being of her patients.
- Administer medication to patients, including intravenous medications.
- Provide assistance with simple tasks such as bathing, grooming and eating.

Education:

Holy Childhood High

Kingston, Jamaica

Tre Tech College

Nusing

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
- 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
- B 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
- A 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
- A 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

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|--------------------------|---|
| <u>D</u> Scullery | A. Metal buffet device used to keep food warm by heating it over warmed water |
| <u>E</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 |