

Drives

Tiffany Wilson

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Objective

Charismatic, capable leader with over 6 years of experience looking to bring professionalism and efficiency to your employee base.

Skills

- **Team worker**
- **Familiar with POS system**
- **Ability to work independently**
- **Great problem solving**
- **Effective communication skills**
- **Skilled at conflict resolution**
- **Reliable**
- **Punctual**

Experience

Server – NJ Waitstaff (Keyport, NJ)

11/2010 – Present

Heat and serve hors d'oeuvres, set up and serve buffet, dress formal table, serve a sit down dinner, wash dishes, replenish the buffet, keep all areas clean, put leftovers away, pour beer and wine, arrange food platters, carving meat, cutting/serving wedding cake.

Waitress – Waffle House (Dumfries, VA)

01/2006 – 06/2006

Took customer orders, Rang them up in the POS system, ensured the customer experience was top notch while working with minimal supervision.

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

b

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

23/35

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

E 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

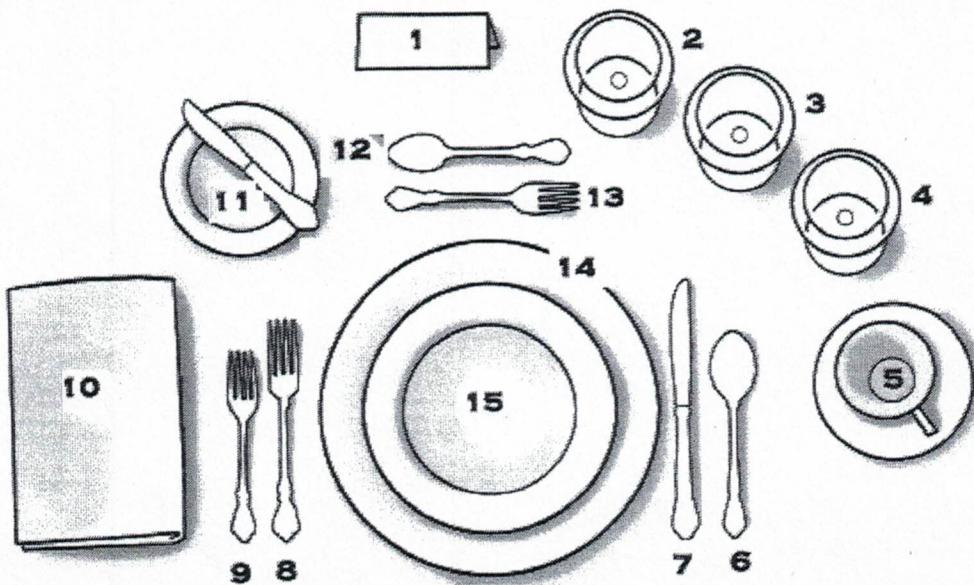
F Corkscrew

F. Used to open bottles of wine

C Tray Jack

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

Servers Test



Match the Number to the Correct Vocabulary

| | |
|-----------|-----------------------|
| <u>10</u> | Napkin |
| <u>11</u> | Bread Plate and Knife |
| <u>1</u> | Name Place Card |
| <u>6</u> | Teaspoon |
| <u>13</u> | Dessert Fork |
| <u>12</u> | Soup Spoon |
| <u>15</u> | Salad Plate |
| <u>2</u> | Water Glass |

| | |
|-----------|------------------------------|
| <u>8</u> | Dinner Fork |
| <u>5</u> | Tea or Coffee Cup and Saucer |
| <u>7</u> | Dinner Knife |
| <u>3</u> | Wine Glass (Red) |
| <u>9</u> | Salad Fork |
| <u>14</u> | Service Plate |
| <u>4</u> | Wine Glass (White) |

Fill in the Blank

1. The utensils are placed SIX inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? Creamer, sugar
3. Synchronized service is when: Waiters serve the 8 respectable tables simultaneously
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? The 3rd hour of the party
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? Ask the Kitchen