

**YN**

# TAMMORROW MOORE

FOOD SERVICE WORKER | MOORE.TAMMORROW@YAHOO.COM

## OBJECTIVE

To Highly accomplished and industrious hospital food service worker with profound skills in food prep, kitchen cleaning and food service. Certified food and beverages handler with demonstrated ability weigh out exact ratios of ingredients required and to follow and reproduce any given recipe. Profound knowledge regarding dietary requirements of various patients based on their diagnosis.

## EXPERIENCE

### FOOD SERVICE WORKER • ACROBATOUTSOURCING • 04-12 TO 02-17

- Food Service
- Payment Collection
- Salad Making
- Sandwich Cutting
- POS Operation
- Bill Generation
- Food Stocking

### FOOD SERVICE WORKER • METHODIST HOSPITAL • 10/06 TO 03/12

• Reduced order service time by 10 minutes on the average by intelligently streamlining the tasks of various workstations within the hospital kitchen, tray line prepare trays for patients according to diets, Catering to You Postion as well set up and caterer to all hospital functions including orientations.

## EDUCATION

### DIPLOMA • 05/2004 • JACK YATES HIGH SCHOOL

### FOOD HANDLER PERMIT • 01/2017

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References available on request.



EMAIL



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LINKEDIN URL

Name Tammie Moore

Score / 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

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

**Match the Correct Vocabulary**

D

Scullery

F

Queen Mary

A

Chaffing Dish

B

French Passing

G

Russian Service

F

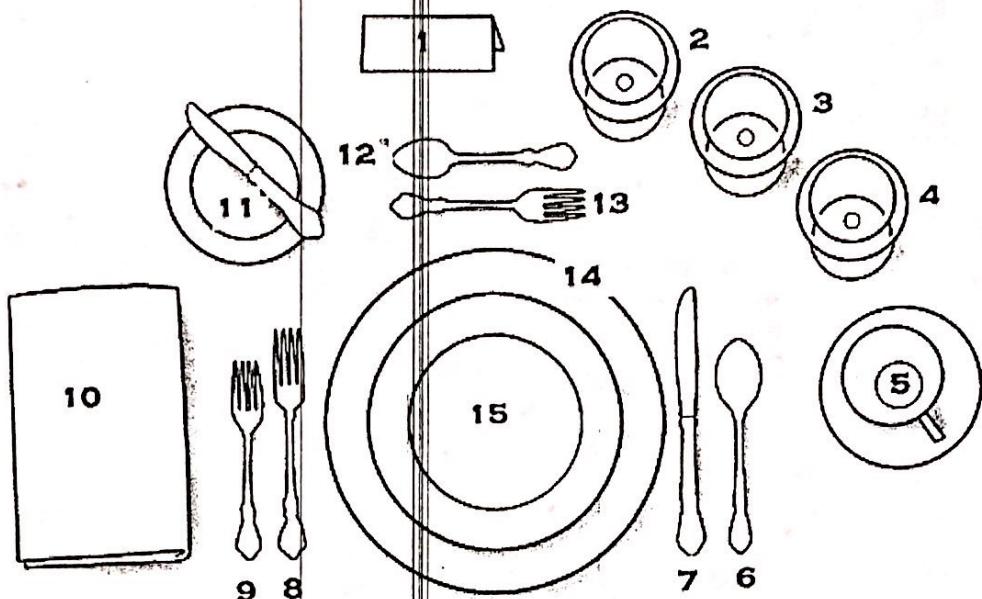
Corkscrew

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>11</u>	Bread Plate and Knife
<u>1</u>	Name Place Card
<u>12</u>	Teaspoon
<u>13</u>	Dessert Fork
<u>6</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>2</u>	Wine Glass (Red)
<u>9</u>	Salad Fork
<u>14</u>	Service Plate
<u>3</u>	Wine Glass (White)

**Fill in the Blank**

1. The utensils are placed around the Service Plate inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? Sugars, creams
3. Synchronized service is when: you serve course meals one at a time.
4. What is generally indicated on the name placard other than the name? type of diet.
5. The Protein on a plate is typically served at what hour on the clock? 5 pm
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? Write down and put Special.