

**Natalia M. Bedoya**

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**Lake Hotel, Yellowstone National Park, WY**  
**Server** 05/16-08/16

**Grand Cru, St. Thomas, USVI**  
**Server** 12/15- 04/16

**Willow, Brooklyn, NY** 04/15 - 12/15  
*Captain*

- Head of opening team.
- Strong knowledge of wine, cocktails, beer.
- Responsible for setting up restaurant at opening, confirming reservations, detailing table settings.
- Ability to fully explain all food menu items including where the item is coming from, how it's prepared and any possible allergies.
- In charge of counting and keeping up with the bank for all servers and performing cash out duties at end up night.
- Making sure all closing duties are performed such as polishing, organizing, sweeping, mopping.

**Robert's, Brooklyn, NY** 07/2014 - 03/2015  
**Server**

- Strong ability working in very high volume atmosphere.
- Responsible for being up to date with menu changes.
- Performing closing duties including the distribution of cash tips amongst all FOH.
- Working with back waiters to run food from two separate kitchens.

**The NoMad, New York, NY**  
**Server** 04/2014 - 09/2014

- Ability to discuss all menu items in extensive detail including all ingredients, preparations, and possible allergies associated.
- Full knowledge of steps of service involved in a fine dining setting.
- Gracefully handled working in extremely high paced environment.

**The Modern, New York, NY**  
**Server, the Bar Room,** 03/2013 – 03/2014

- Effective in providing excellence in hospitality services
- Profound understanding of all menu and bar items
- Skilled in anticipating guests' needs and fulfilling them appropriately
- Exceptional attention to detail and communication amongst team members
- Proficient at using subtle suggestive selling practices
- Manage a team of server assistants and food runners changing daily

**Server Assistant/Food Runner** 09/2012 – 03/2013

- Efficiently clear and set dining room before and during services
- Skilled in gracefully dropping dishes at tables with complete understanding of the dishes



## Servers Test

### Multiple Choice

D

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

Y

2

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 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

Y

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

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

D

### Match the Correct Vocabulary

D Scullery

A. Metal buffet device used to keep food warm by heating it over warmed water

A 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)

E Chaffing Dish

C. Used to hold a large tray on the dining floor

B French Passing

D. Area for dirty dishware and glasses

G 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

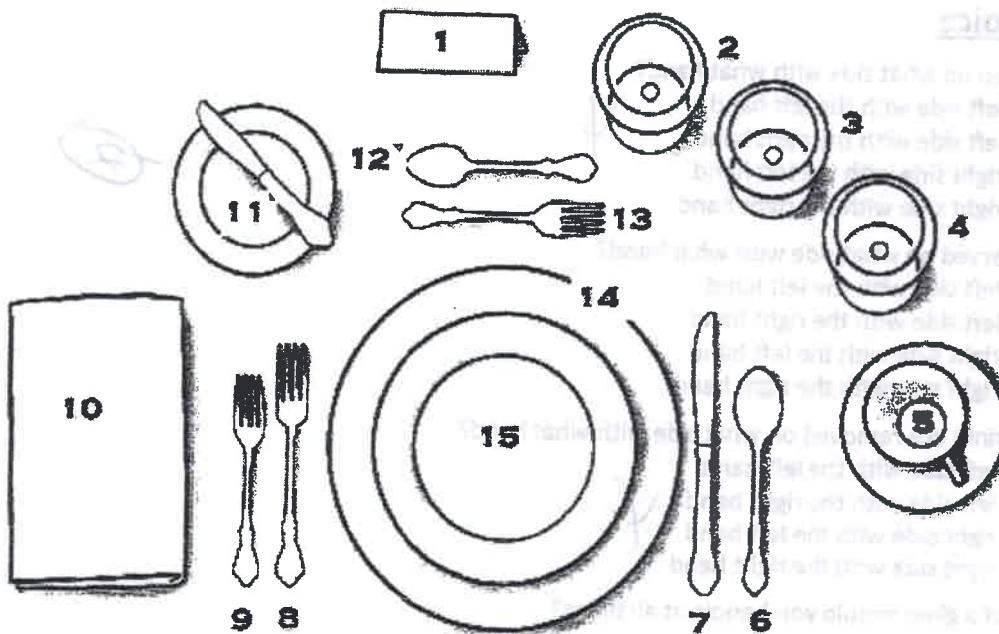
C Tray Jack

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

Name nathlia bedayn

Score / 35

**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>4</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 \_\_\_\_\_ inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? Sugar Caddy, cream
3. Synchronized service is when: everyone drops + clears food from the table @ the same time
4. What is generally indicated on the name placard other than the name? table #
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? tell chef/ kitchen manager