

Kloii Hollis
(323) 439 9900
holliskloii@gmail.com

PROFESSIONAL EXPERIENCE

Rover.com- Los Angeles, CA November 2015- Present
Dog Sitter

Om Shan Tea- CA 2014-2015
Server

Artistic Design and Entertainment- Brentwood, CA August 2014- December 2014
Office Assistant

Cotton on- Santa Monica, CA August 2014- October 2014
Sales Associate

Dupar's Restaurant & Bakery- Los Angeles, CA, January 2014- April 2014
Hostess/ Cashier

Abercrombie & Fitch- Los Angeles, CA, August 2013- January 2014
Impact Position

Starbucks- Beverly Hills, CA, April 2013- August 2013
Cashier/ Barista

Pei Wei Asian Diner- Beverly Hills/ Culver City, CA, January 2013- April 2013
Cashier

EDUCATION

- Antelope Valley College, Dance
- CorePower Yoga, 2013
 - Power Vinyasa Yoga, Certified
- American Safety & Health Institute
 - Certified- CPR and AED, (Adult, Child, & Infant)
- Locke High School, 2007-2011 Diploma, 2011
- Public Speaking

SKILLS

- | | | | |
|----------------------------------|--------------------------------------|------------------------------|--------------------|
| • CPR/AED/First Aid (*Certified) | • Microsoft Word, Power Point, Excel | • Verbal & Analytical Skills | • Customer Service |
| • Group Communication | | | |

REFERENCES

Keith Kobyłka

Lawyer
Kirkland & Ellis, LLP
(214) 693-0097
keith.kobylka@gmail.com

Beth Ryan

Director of Youth in Transition Programs
Southern California Foster Family and Adoption Agency (SCFFAA)
(310) 270-3466
beth@scffaa.org

Beth Kennedy

Actress
Troubadour Theater Company
(310) 489-6144
bethkennedywill@gmail.com

Servers Test

Multiple Choice

- 1) Food is served on what side with what hand? 4 (9)
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
- 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
- 3) Food and drinks are removed on what side with what hand? 4
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
- 4) What part of a glass should you handle at all times? 4
a) The stem
b) ☒ The widest part of the glass
c) The top
- 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
- 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

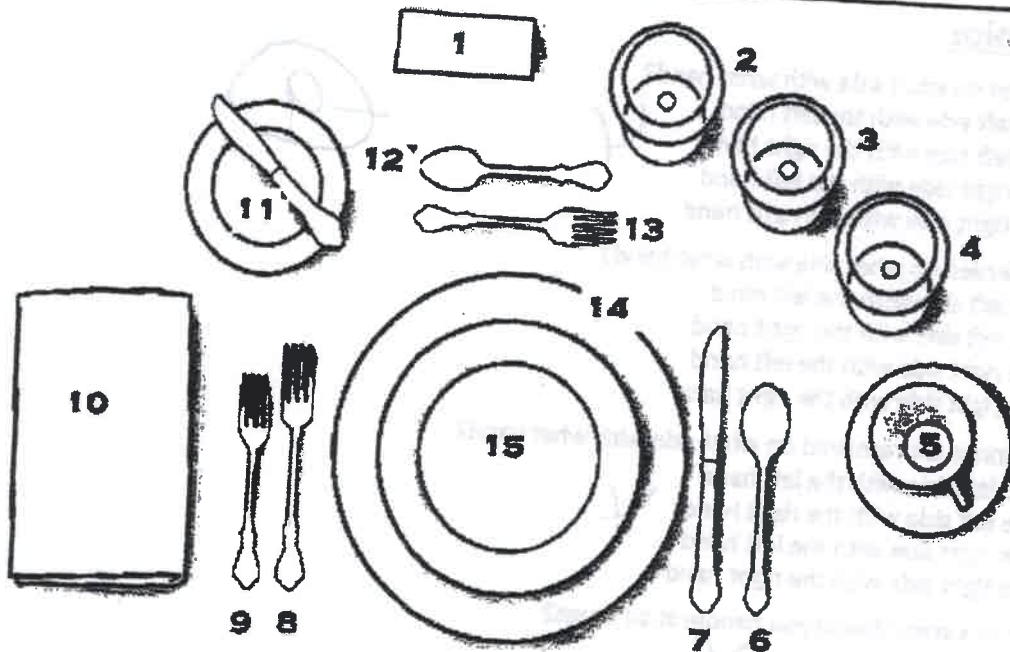
- D Scullery
A Queen Mary 4
E Chaffing Dish 4
B French Passing
G Russian Service
F Corkscrew
C Tray Jack

- ~~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

Name Kloie Hollis

Servers Test

Score / 35



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>14</u> | Soup Spoon | <u>14</u> | Service Plate |
| <u>15</u> | Salad Plate | <u>4</u> | Wine Glass (White) |
| <u>2</u> | Water Glass | | |

Fill in the Blank

- The utensils are placed 1 inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? Milk & Sugar
- Synchronized service is when: everyone serves together
- What is generally indicated on the name placard other than the name? Vegetarian/Vegan
- The Protein on a plate is typically served at what hour on the clock? 6
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?

Check their placard and if it doesn't indicate vegetarian check for extras