



Syntia Zeni



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The Spectacular Server You've Been Looking For

I have been extensively trained in wine champagne, craft beer and liquor, in high class elegance and presentation as well as fast paced, keep the mob sated, serving. I love people and making them happy; a sincerity felt by my patrons, keeping them coming back again and again.

Work Experience

Server/ Host: Mendocino Farms

Local hangout specializing in sandwiches and salads, serving wine and beer
Sherman Oaks, CA | May 2015 to Present

Server: 111 Champagne Bar

High end bar specializing in champagne, wine, craft beer and tapas.
Downtown Orlando, FL | Jan 2013 - Aug 2014

Server: Hooch

Rowdy downtown night club/ bar dedicated to moonshine.
Downtown Orlando, Wallstreet, FL. | Sept 2012 - Dec 2013

Server: Galopin

Fine dining establishment and full service bar.
Park Avenue, Winter Park, FL. | Jan 2012 - Sept 2012

Server: Jazz Tastings

Fine dining establishment centered around live Jazz, vibrant Jazz gem in the community.
Maitland, FL. | Aug 2012 - Dec 2012

Server: Taste

Upscale Restaurant as well as a full service bar, music venue, and local art gallery.
College Park, FL. | Jan 2011 - Aug 2012

Server: Shiraz Bar and Grill

Upscale restaurant as well as full service bar, hookah bar, and performance venue.
Orlando, FL. | Jan 2010 -Dec 2010

Scallopini

405-828-3412 scallopini@gmail.com

The Spectacular Roller You've Been Looking For

I have been designing to make comfortable, easy to use roller chairs for decades and believe as well as fast back, fast roll, easy to use, easy to clean, I also want my clients (your people), a special gift for the people lessening pain during park visits and show

Work Experience

Swiss Hotel Management Team

Local position responsible to maintain, service and clean guest rooms, office and

Service Desk, CA | Apr 2013 to Present

Swiss Hotel Management Team

Helping out with checkins to customers, wine, coffee and water

Swiss Hotel Management Team | Aug 2013 - Aug 2014

Customer Support

Swiss Hotel Management Team | Aug 2013 - Dec 2014

Customer Support

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Servers Test

Multiple Choice

a

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

(S)

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

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

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 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. 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

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

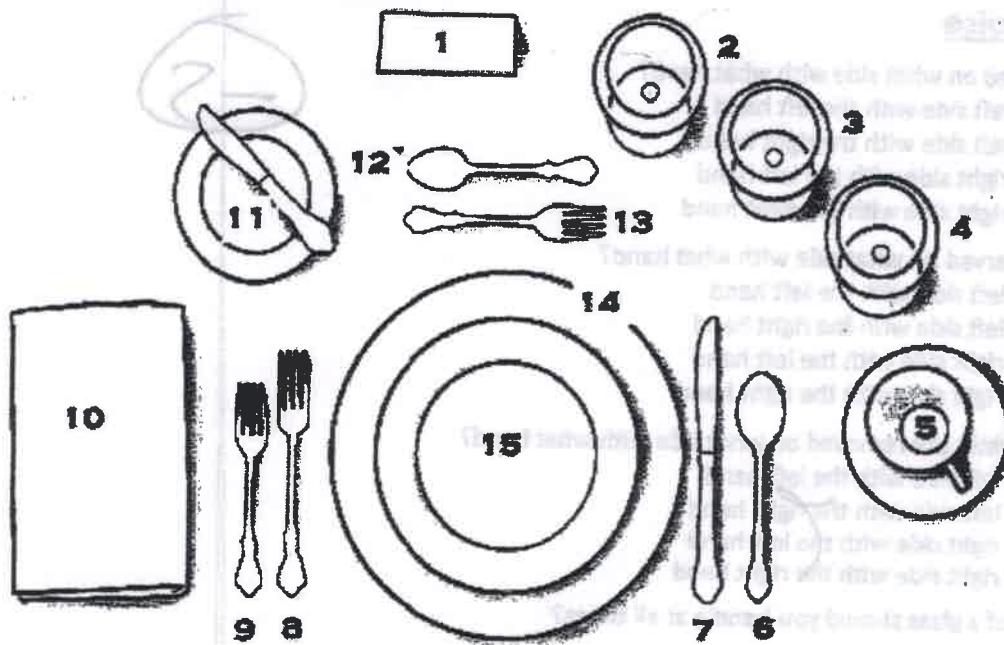
C Tray Jack

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

Name _____

Score / 35

Servers Test



Match the Number to the Correct Vocabulary

<u>10</u>	Napkin	<u>2</u>	Dinner Fork
<u>11</u>	Bread Plate and Knife	<u>5</u>	Tea or Coffee Cup and Saucer
<u>3</u>	Name Place Card	<u>7</u>	Dinner Knife
<u>12</u>	Teaspoon	<u>4</u>	Wine Glass (Red)
<u>13</u>	Dessert Fork	<u>9</u>	Salad Fork
<u>6</u>	Soup Spoon	<u>14</u>	Service Plate
<u>15</u>	Salad Plate	<u>3</u>	Wine Glass (White)
<u>24</u>	Water Glass		

Fill in the Blank

1. The utensils are placed 2 inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? cream, sugar, honey
3. Synchronized service is when: everything is brought out at once
4. What is generally indicated on the name placard other than the name? food preference
5. The Protein on a plate is typically served at what hour on the clock? 4
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? Alert them of the options we have