

Lila Badaraco

9224 Brookshire Ave. Apt #11, Downey, CA 90240
Mobile: 951-992-2357
Email: Lbadaraco@hotmail.com

Profile Extremely meticulous with work product and most always exceeds expectations. Easily adapts to change and heavy workload without compromising quality. Provide high-quality customer service to any and all staff by applying years of excellent training in customer service, policy procedures, and personal etiquette. Can handle a flexible work schedule and has no problems following instructions. Excel at interfacing with others at all levels to ensure organizational goals are attained. Is an effective leader with the skills necessary to direct, train, and motivate staff to its full potential. Shine within highly competitive environments where leadership skills are the keys to success. Possess excellent interpersonal, analytical, and organizational skills. Fluent in English and Spanish.

Employment **Synergy Development Services, Inc.**, Van Nuys, CA *March 2015 - Present*
Project Manager/ Engineer in Training

- Extreme multi-tasking, project management, and always able to meet deadlines.
- Trained to perform rudimentary structural engineering.
- Maintained a cordial and friendly relationship with plan checkers, clients, and other project/ department managers throughout the permitting process.
- Trained to submit application for Conditional Use Permits, Building Permits, and all permits necessary for construction needs per scope of work.
- Always seeking growth opportunities and promotions within the company.
- Trained to read construction drawings, provide structural redlines, and advise on structural/construction design.
- Perform Notary Public services for all clients when needed.
- Trained in multiple departments and placed in leadership positions as needed.

Applebees, Riverside, CA *June 2011 - December 2014*
Host/ Server

- Willing to work over-time and take on additional tasks on short notice.
- Ability to work harmoniously with managers and staff.
- Maintained a cordial and friendly relationship with regular patrons and new guests.
- Ability to train new hires under minimal or no supervision.
- Willing to work holidays and weekends as needed.

Education Biochemistry, B.S. *2013 – Present*
California State University, Los Angeles, Monterey Park, CA
Riverside Community College, Riverside, CA *2011 – 2013*

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
- 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
- B 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

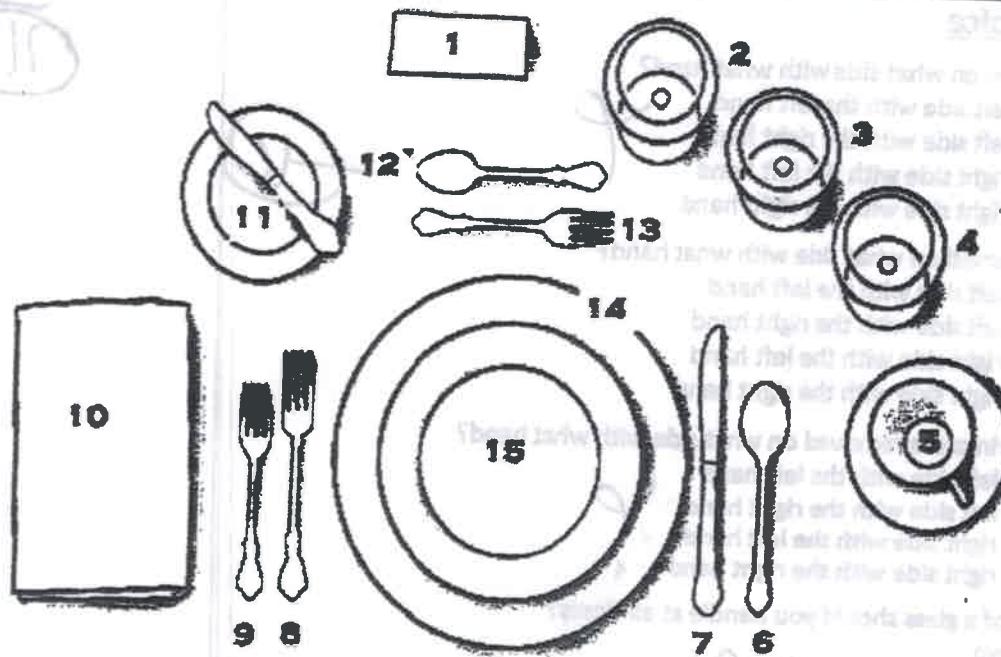
- E Scullery
D Queen Mary
H Chaffing Dish
B French Passing
G Russian Service
F Corkscrew
C Tray Jack

- 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

Name Lila Badarac

Score / 35

Servers Test



Match the Number to the Correct Vocabulary

10 Napkin

11 Bread Plate and Knife

12 Name Place Card

13 Teaspoon

14 Dessert Fork

15 Soup Spoon

21 Salad Plate

22 Water Glass

8 Dinner Fork

5 Tea or Coffee Cup and Saucer

7 Dinner Knife

3 Wine Glass (Red)

9 Salad Fork

14 Service Plate

4 Wine Glass (White)

Fill in the Blank

1. The utensils are placed 12 10 4 inch (es) from the edge of the table.

2. Coffee and Tea service should be accompanied by what extras? sugar | cream | lemon

3. Synchronized service is when: meals are brought by all servers at once

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? chicken at 7

6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? inform the kitchen