

Name Kimisha Gill
Score / 35

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
- A 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
- C 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

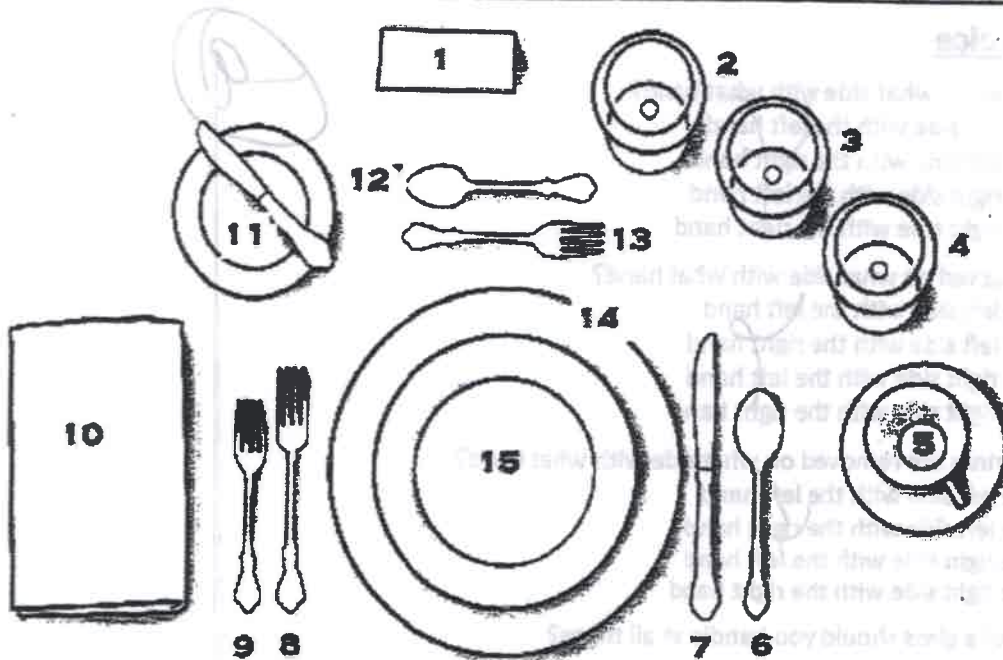
Match the Correct Vocabulary

- | | |
|--------------------------|---|
| <u>D</u> Scullery | <u>A</u> Metal buffet device used to keep food warm by heating it over warmed water |
| <u>A</u> Queen Mary | <u>B</u> 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) |
| <u>B</u> Chaffing Dish | <u>C</u> Used to hold a large tray on the dining floor |
| <u>B</u> French Passing | <u>D</u> Area for dirty dishware and glasses |
| <u>G</u> Russian Service | <u>E</u> Large metal shelving unit for prepared food to be held or for dirty trays to be stored |
| <u>F</u> Corkscrew | <u>F</u> Used to open bottles of wine |
| <u>C</u> Tray Jack | <u>G</u> Style of dining in which the courses come out one at a time |

Name _____

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>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>2</u> | Water Glass | | |

Fill in the Blank

- The utensils are placed 1 1/2 inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? sugar and cream
- Synchronized service is when: all meals come out at once.
- What is generally indicated on the name placard other than the name? dish ordered
- The Protein on a plate is typically served at what hour on the clock? 7p
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?
inform the kitchen

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Kimisha C. Gill

Experience	January 2016-Present	Beyond the Bell - Middle School Unit	Los Angeles, CA
	Dance Coach		Supervisor - Yesenia
	-supervise, discipline, and teach dance to 6th, 7th, and 8th graders in an after school program		
	-assist with homework as needed		
	June 2015-November 2015	Universal Studios Hollywood	Universal City, CA
	Dancer/Scare Actor (Seasonal)	Supervisor - Beth Wheatley/Manuel Cuevas	
	-From June to September, danced in front of a crowd of 1000s 6 times a day in the Fast and Furious Pit Crew		
	-From September to November, danced and acted in Halloween Horror Nights		
	December 2013-August 2014	Tori Hartman, Inc.	West Hollywood, CA
	Administrative Assistant		Independent Contractor
	-Management and upkeep of online store and social media pages		
	-Data Entry as needed. Programs used: Product Cart, Word Press, Mail Chimp, Gold Wave, Quick Square Up, PayPal, Authorize.net, Microsoft Word/Powerpoint/Excel/Outlook, Windows 8, Photo Shop,		
Books,	-Assist in creation and expansion of products		
	June 2012-September 2013	SWEET! Hollywood	Hollywood, CA
	Sales Associate	Supervisor - Sergio Petrina	
	Customer assistance; consumer education; merchandise and floor display set up; cashier; inventory and pricing		
	January 2012 – April 2012	Kern Medical Center	Bakersfield, CA
	Hospital Office Business Specialist	Supervisor – Daryl Martin	
	-Daily tracking of medications purchased under various medical insurance programs		
	-Reconciliation of claims from various medical insurance companies		
	November 2010 – November 2011	Quality Care Network	Phoenix, AZ
Koppes	High Needs Case Manager	Supervisor – Jennifer	
	-Coordinates behavioral health services for children and adolescents in the behavioral health system		
	- Oversees teams created to provide the child/adolescent the support and guidance needed to better their life		
and	-Facilitates meetings for each child/adolescent ensuring all services are providing the child /adolescent its family		

July 2010 – November 2010

UMOM New Day Centers

Phoenix, AZ

Youth Activities Assistant

Supervisor – Melinda Gray

- Organizes, facilitates, plans, and schedules youth recreation activities for youth ages 11-17
- Teaches life skills classes, coordinates field trips, and provides guidance or counseling when necessary
- Monitors the progress each child is making in school by way of monthly school attendance and monthly progress reports
- Monitors the involvement and development through monthly reports

May 2009 – November 2010

Florence Crittenton

Phoenix, AZ

Behavioral Health Technician

Supervisor – Karen Jorgensen

- Daily client supervision of adolescent girls while helping them build appropriate interpersonal relationships
- Provide support and guidance while monitoring the behavior of at-risk adolescent girl

December 2007-December 2008

Rio Salado College

Tempe, AZ

Office Assistant

Supervisor – Michelle Tellez

- Worked in the Partnership Programs Department of Rio Salado College
- Duties included: filing, copying, data tracking, and assisted the liaisons on their specific projects

August 2004-April 2008

Campus Children's Center

Tempe,

AZ

Assistant Teacher

Supervisor – Jen Gaulke

- Watch children ages 2-5 for parents who have any affiliation with Arizona State University
- Develop lesson plans to teach to the children so that they will be prepared for kindergarten

May-August 2006

Victoria's Secret

Bakersfield, CA

Sales Associate

Supervisor - Molly

- Assisted the consumers with their purchases and worked the cash register
- Sold the Victoria's Secret Card to customers

May-Aug. 2005-January 2006

Kern Medical Center

Bakersfield, CA

Case Management

Supervisor – Manjeet S.

- Duties included: filing, Xeroxing, faxing, and other clerical work for the case management department of Kern Medical Center
- Performed secretarial duties for 2 months
- Organized an after hours instruction manual for all the floors in Kern Medical Center

Education

2004-2009

Arizona State University

Tempe, AZ

- Attained a Bachelor's of Interdisciplinary Studies in Family & Human Development and Women & Gendered Studies