

# Alejandra Nunez

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## Objective

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To utilize server expertise in an upscale environment to deliver an increase in revenue and service standard.

## Highlights

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- Reliable, punctual, and friendly
  - Team oriented
  - Effective decision making
  - Expert time and task management
  - Inspiring leadership
  - Bilingual

## Experience

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### Server

May 2016 to Present

**Cafe Tu Tu Tango** – Orange, CA

Greet guest with a smile and indulge them in the Spanish American Tapas Style culture. Pair wines and spirits with our signature dishes and Chef Specials. Collect guest emails for Discount Club.

### Server

April 2014 to April 2016

**Bubba Gump Shrimp Co.** – Universal City, CA

Provide top service with immediate care and enthusiasm. Recommend favorite and specialty items. Excite guest with creative Forrest Gump trivia. Sell LSC rewards program membership.

### Retail Supervisor

Drive sales with daily goals and contest. Create fun environment for genuine guest engagement. Oversee all training in the retail department. Write staff schedules to maximize production.

### Private Event Server

October 2010 to June 2015

**Santa Monica Playhouse** – Santa Monica, CA

Set up and take down event equipment. Execute intimate service to large groups. Assure courses are served promptly and on schedule. Anticipate guest needs. Eliminate all hazards immediately.

## Education

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2014 - 2016

**American Academy of Dramatic Arts** – Hollywood, CA  
Theater Arts Major



Name Alexandra Nuñez

**Servers Test**

Score 24 35

**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
- b 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
- b 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**

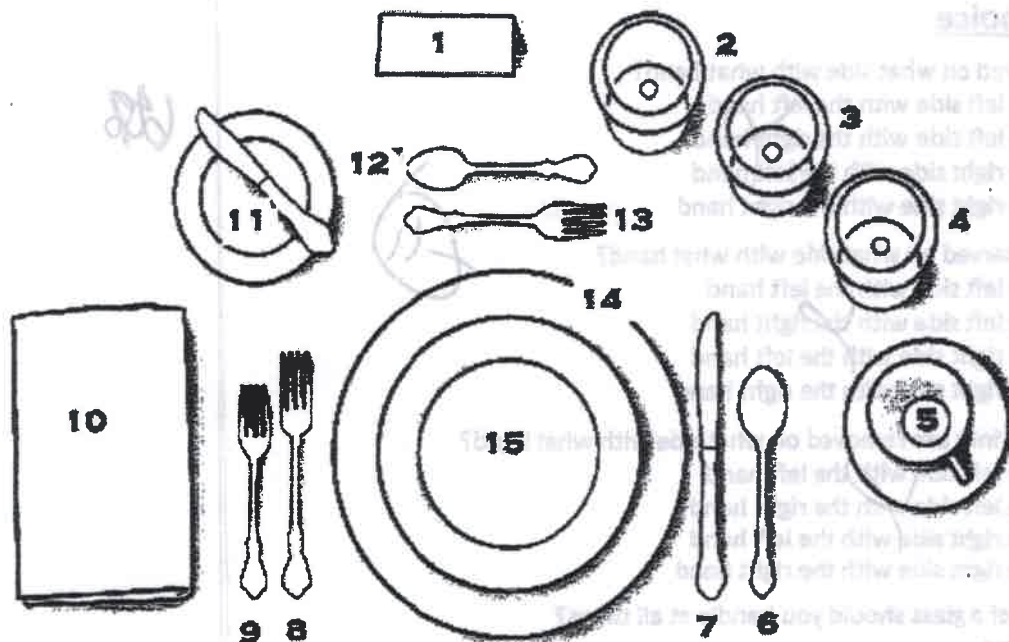
- C Scullery  
B Queen Mary  
A Chaffing Dish  
D French Passing  
G Russian Service  
F Corkscrew  
E Tray Jack

- 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 Alejandra Nuñez

**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>2</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>24</u> | Water Glass           |           |                              |

**Fill in the Blank**

- The utensils are placed 24 inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? sugar, cream
- Synchronized service is when: all staff when everyone serves, clears table on time same time
- What is generally indicated on the name placard other than the name? # of guest
- The Protein on a plate is typically served at what hour on the clock? 1
- If a guest asks for a specialty dinner (I.e. Gluten-Free or Vegetarian) you should do what immediately?  
Notify the kitchen immediately