

## PERSONAL DETAIL

Name	Kellie Rae Brown
Email Id	Kelliebrown2016@gmail.com
Contact Number	626-365-7968
Address	999 E. Valley Blvd. Unit #95 Alhambra, CA, Pincode 91801
Date of Birth	12/9/1986
Gender	Female
Marital Status	Single
Languages Known	ASL

## CAREER OBJECTIVE

A position as a server by utilizing the exceptional hospitality skills and outstanding customer care capabilities to ensure the recurring business and maximize the revenue.

## EDUCATION DETAILS

Year of Passing	Degree/Course	Percentage/CGPA
Pursuing	Psychology East Los Angeles City College ,	

## WORK EXPERIENCE

Sep-2012 - Nov-2015	<b>Autunno Catering</b>
Catering Server	Delivering outstanding customer service by greeting and serving food safely, gracefully and securely. Ensure consistency in presentation of food items. Assisted kitchen staff in food and salad preparation Track record of setting-up a station and break down of side work.

## ACHIEVEMENT

California Food Handlers Card	reasonable level of training in foodsafety practices to reduce the potential for foodborne illness.
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## SKILLS

Server	time-management, Active listening skills, Speaking skills, Attention to detail and monitoring skills
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## REFERENCES

Ralph DelPozo	Owner of Crossroad security 6269666059	Security guard training crossroadsecurityla.com
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**Celina Dellpozo**

Manager

6264846484

Crossroad Security

crossroadsecurityla.com

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Kellie Rae Brown

**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

C 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 dinning 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

F 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

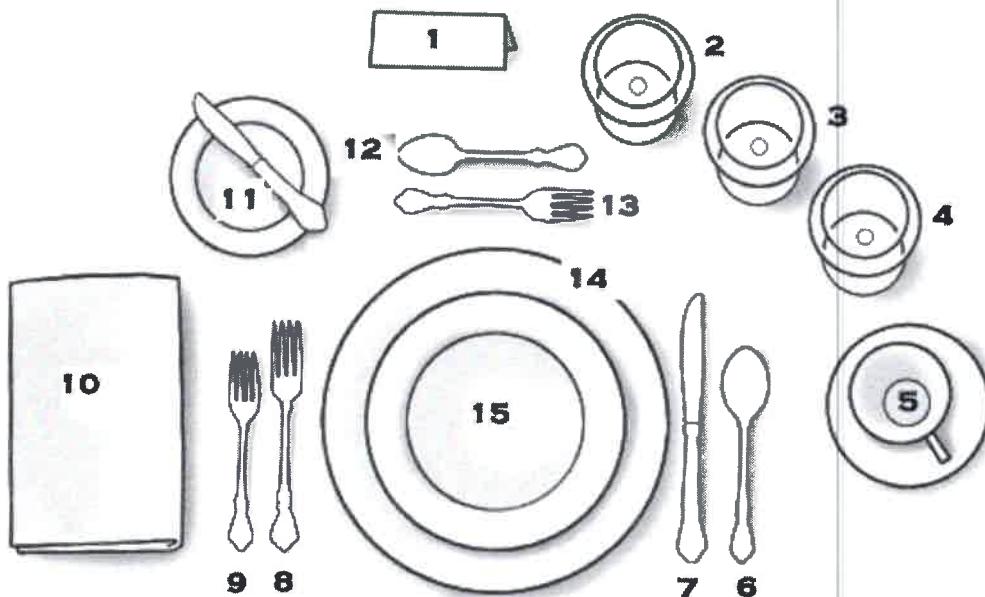
- G. Style of dining in which the courses come out one at a time



Name \_\_\_\_\_

Score / 35

**Servers Test**



**Match the Number to the Correct Vocabulary**

<u>10</u>	Napkin	<u>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>6</u>	Soup Spoon	<u>14</u>	Service Plate
<u>15</u>	Salad Plate	<u>12</u>	Wine Glass (White)
<u>4</u>	Water Glass		

**Fill in the Blank**

1. The utensils are placed 1 in. inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? desserts
3. Synchronized service is when: everybody is served together.
4. What is generally indicated on the name placard other than the name? # of table
5. The Protein on a plate is typically served at what hour on the clock? 6 o'clock
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?  
tell the chef or whoever is in charge

