



Darline Lambert

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Objective

To work as a waitress in a high-energy environment.

Skills

- Excellent ability to relate to people and satisfy customers needs.
- Work well in a team environment.
- Flexible enthusiastic and motivated with incredible ability to carry multiple items.
- Great memory and able to stand for long periods of time.
- Detail oriented, meticulous and professional appearance.
- Knowledgeable about a variety of diets including gluten free, diabetic, low-sodium etc.

Work Experience

The D grill / Food Server/ Cocktail Server (February 2013 - April 2014)

- Check patrons identification to ensure that they meet the minimum age requirement for alcoholic beverage purchases.
- Prepare bills and use VISA machine and cash register.
- Serve food and beverages and keep track of stock, coffee, linens etc.

Waitress, The Flamingo Hotel Of Las Vegas (December 2012 - March 2014)

- Collecting payment, writing the food orders, entering orders into computer system.
- Maintaining the condiments, filling salt, pepper, napkin containers, stocking service areas.
- Escorting customers to tables and informing them of daily specials.

References

Available upon request.

Skills

Active Listening
Critical Thinking
Service Orientation
Monitoring
Social Perceptiveness
Coordination
Mathematics
Writing
Active Learning
Instructing

The Culinary Academy Of Las Vegas

Hospitality Industry (September 2012 - November 2012)

Certification as Food Server

Continental Academy

High school Diploma (not set)

29/35

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

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

D

- 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

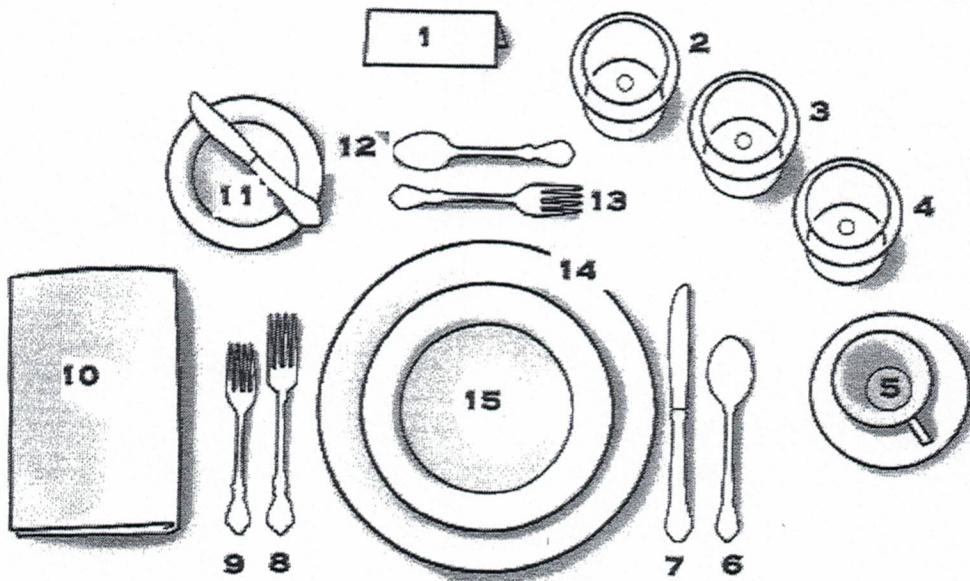
E Scullery
Q Queen Mary
C Chaffing Dish
F French Passing
R Russian Service
C Corkscrew
T Tray Jack

- 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 _____

Servers Test

Score / 35



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
16 Salad Plate
17 Water Glass

18 Dinner Fork
19 Tea or Coffee Cup and Saucer
20 Dinner Knife
21 Wine Glass (Red)
22 Salad Fork
23 Service Plate
24 Wine Glass (White)

Fill in the Blank

1. The utensils are placed _____ inch(es) from the edge of the table.

2. Coffee and Tea service should be accompanied by what extras? _____

3. Synchronized service is when: _____

4. What is generally indicated on the name placard other than the name? _____

5. The Protein on a plate is typically served at what hour on the clock? _____

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

Call Chef