



# Darline Lambert

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## Objective

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

## Skills

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- 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

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### 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

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Available upon request.

## Skills

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

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**The Culinary Academy Of Las Vegas**

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Hospitality Industry (September 2012 - November 2012)

Certification as Food Server

**Continental Academy**

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High school Diploma (not set)

Name \_\_\_\_\_  
Score / 35

## Servers Test

### Multiple Choice

29/35

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

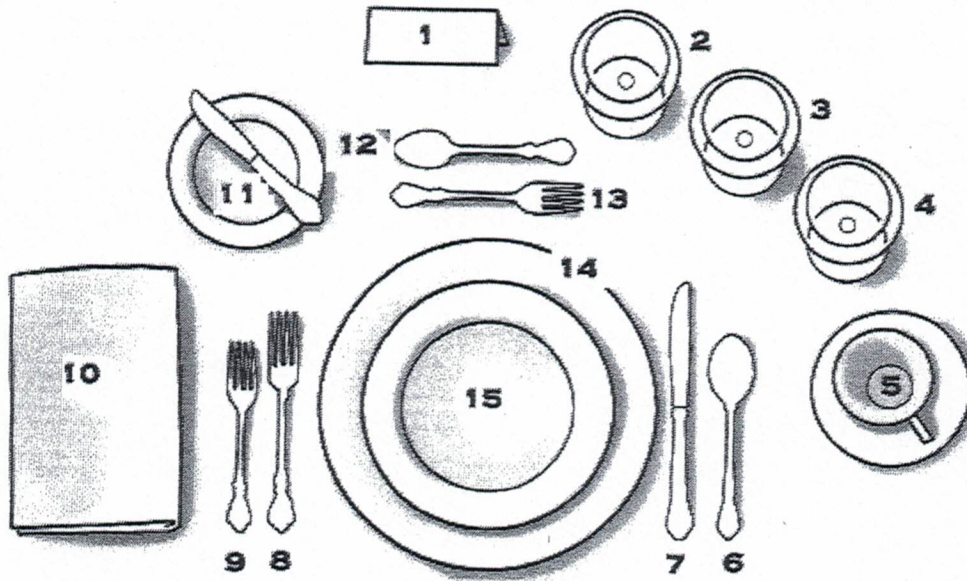
- A. Metal buffet device used to keep food warm by heating it over warmed water
- B. Style of service where food is prepared or served individually at the dinner table to fit the customer's specific taste (i.e. providing dressing and pepper for salad or handing out bread to each patron)
- C. Used to 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 \_\_\_\_\_

**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>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>4</u>  | Salad Plate           | <u>2</u>  | Wine Glass (White)           |
| <u>15</u> | Water Glass           |           |                              |

**Fill in the Blank**

- The utensils are placed 21 inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? at the table
- Synchronized service is when: at the table
- What is generally indicated on the name placard other than the name? table #
- The Protein on a plate is typically served at what hour on the clock? \_\_\_\_\_
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? tell chef