

Ellen Witts
49 Parker Road
Tuckerton, New Jersey
08087
609-296-2687 - cell 609-519-4457
Ewittsrealtor@comcast.net Now → ellenwitts@hotmail.com

Objective: To obtain a supervisor position, bartending, or banquet server on the A or B team /and or teaching.

Summary: Motivated supervisor for the casino games. Demonstrated ability to supervisor, motivate and instill confidence to dealers and public relations with customers. Constant observation of each game and customer service. Articulate communicator able to effectively interact with diverse populations of customers and employees. Consistently maintain excellent relations with management, customers and employees. Outstanding oral, written and communication skills.

Education---Bachelor Degree---Elementary Education
Chestnut Hill College--Chestnut Hill, Pa.

Teaching Experience

Taught full curriculum from Kindergarten to Sixth grade.
Involved in the extra curriculum activities and special event for the students.
Specialized in reading and math.
Always taught in a way to make learning fun and meaningful to the students lives.
Worked with the Philadelphia Recreation Department on special events.
Planned and implemented recreational activities.

Business-- Real Estate--Restaurant

Owned and operated retail store: Handled a wide variety of customer needs and concerns. Responsible for inventory, buying products, accounting, marketing and customer service.
Independent Real Estate Agent, dealt with potential sellers and buyers.
Worked as catering coordinator/bartender/waitress for special events--restaurants and Conventions.

Casino/ Hospitality

Casino Dealer, Floor person (supervisor-14 years)--Maintained a positive and upbeat approach to employee relations and customers
Games: Craps, Baccarat, Roulette and Blackjack. (16 years in the casino business)

License & Certifications

College Degree in Elementary Education, Casino Gaming License, NJ Real Estate License, Bartending Certification

Name _____

Servers Test

Score / 35

Multiple Choice

- 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

100%

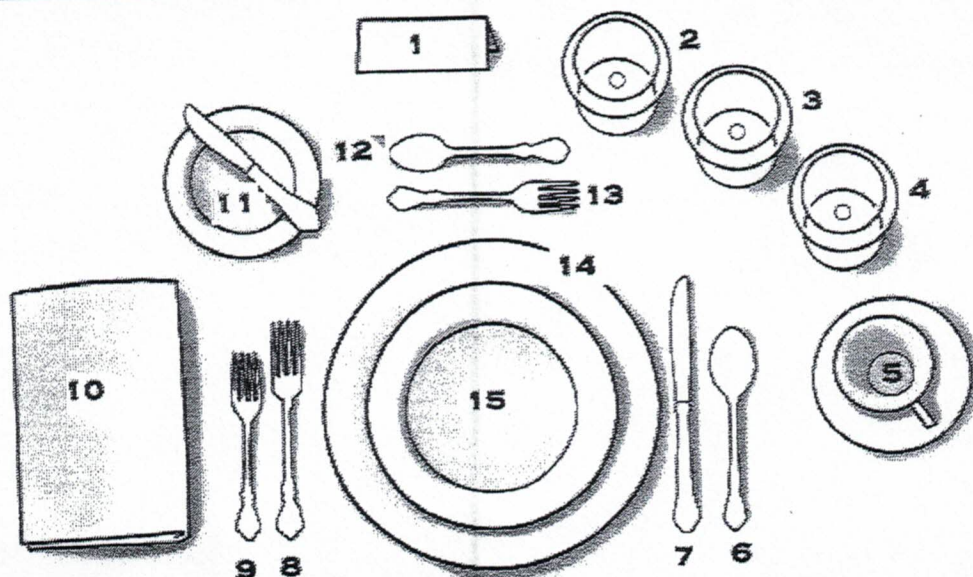
Match the Correct Vocabulary

- | | |
|--------------------------|---|
| <u>D</u> Scullery | A. Metal buffet device used to keep food warm by heating it over warmed water |
| <u>E</u> 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) |
| <u>A</u> Chaffing Dish | C. Used to hold a large tray on the dining floor |
| <u>B</u> French Passing | D. Area for dirty dishware and glasses |
| <u>G</u> Russian Service | E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored |
| <u>F</u> Corkscrew | F. Used to open bottles of wine |
| <u>C</u> Tray Jack | 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>2</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>4</u> | Water Glass | | |

Fill in the Blank

- The utensils are placed 1 inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? cream / sugar
- Synchronized service is when: service is at the same time
- What is generally indicated on the name placard other than the name? menu
- 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?
tell the chef

Interview Note Sheet

Name: <u>Ellen WHTS</u>		Interviewer: <u>Jo Paik</u>
Date: <u>10/29/16</u>		Rate of Pay: <u>\$ 13</u>
Position (s) Applied for: <u>Server</u>		Referred by: <u>Steven Upl</u>

Test Scores					
Server	/35	% Bartender	/30	%	
Prep Cook	/15	% Barista	/10	%	
Grill Cook	/40	% Cashier	/10	%	
Dishwasher	/10	% Housekeeping	/16	%	

Seeking:
Full-Time
Part-Time

Relevant Experience & Summary of Strengths

Preferred Server for HC convention
Since 1999,

- serving since college
- was a teacher

Total of _____ in Food Service

P.O.S. Experience: Y / N details: _____

Transportation

Car Public Transit Carpool (Rider / Driver)

Regions Available to work

North NJ South NJ Central NJ Jersey Shore

Certifications (if any)

TIPS Serv-Safe LEAD Other _____ Will Submit

Availability

Open AM only PM only Weekdays only Weekends only

Details:

Uniforms Owned

Bistro Black Bistro Tuxedo 1/2 Tuxedo Black Vest Long Black Tie
 Chef Coat Chef Pants Knives Black Pants Non-Slip Shoes Bow Tie Other: _____

Would you recommend this applicant for Acrobat Academy?

Convention Candidates?

Other Languages Spoken: