

Josephine Paik <josephine@acrobotoutsourcing.com>

Diana King Resume

1 message

Diana King <dianajoking37@gmail.com>
To: Josephine Paik <josephine@acrobotoutsourcing.com>

Wed, Oct 26, 2016 at 3:06 PM

Diana-Jo King (609) 992 9711

Previous Work Experience:

Argus Real Estate
7227 Ventnor Ave.
Ventnor, NJ 08406

Position: Secretarial, Sales Agent

Duties: Filing, Appointments, Greeting Clients, Showing Properties, taking listings, property sales and rentals

Downbeach Deli
8 S. Essex Ave.
Margate, NJ 08402

Position: Food Server

Duties: Table setting, taking orders, greeting customers, delivering food, side work

Personal references:

Lester Argus, Real Estate Broker (609) 432-4711

Andrew Barton, Atlantic County Sheriff's Officer (609) 665- 7986

Emily Gaitanos, Business Owner (609) 517-2649

Interview Note Sheet

Name: Diana Jo King
Date: 10/26/2016
Position (s) Applied for:
Server

Interviewer: Jo Park

Rate of Pay: \$12

Referred by: Steven Liepl

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

Seeking
Full-Time
Part-Time

Relevant Experience & Summary of Services

Total of _____ in Food Service

- Damon's - Hostess, learned to serve
- Town Beach Deli 3+ years as server
- Banquet serving for Aramark at the Boardwalk Hall / Convention center in AC

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: TIPS Serv-Safe LEAD Other _____ Will Submit _____

Availability: Open AM only PM only Weekdays only Weekends only

Details: _____

Uniforms Desired: 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 candidate?

Other Languages Spoken: _____

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
- a 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

28/35

30%

Match the Correct Vocabulary

c Scullery

A. Metal buffet device used to keep food warm by heating it over warmed water

d 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

g French Passing

D. Area for dirty dishware and glasses

b 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

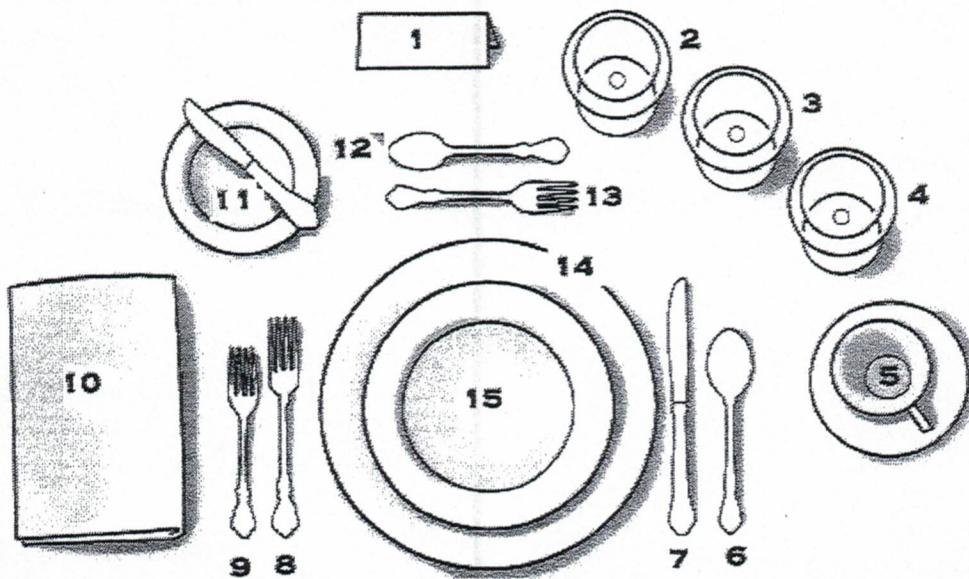
c Tray Jack

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

Name _____

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>3</u>	Wine Glass (White)
<u>4</u>	Water Glass		

Fill in the Blank

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