

# Mis Loe

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OBJECTIVE: Seeking part- time job as a barista.

## EXPERIENCE:

### SERVER/BARISTA

CAFE SOLSTICE - *Seattle, WA*

MARCH 2015 - AUGUST 2016

Full service cafe. Served food, coffee and pastries in a fast paced independent coffee shop.

### SERVER/BARISTA

ODDFELLOWS CAFE - *Seattle, WA*

AUGUST 2015 - AUGUST 2016

Served coffee, pastries and lunch items in a small boutique setting.

### SERVER ASSISTANT

ELYSIAN BREWERY - *Seattle, Wa*

APRIL 2013 - SEPT. 2015

Assisted all servers, expedited, bar backed and bused tables.

### MANAGER/ BARISTA

BAUHAUS COFFEE - *Seattle, Wa*

NOV. 1997 - OCT. 2014

Served coffee and pastries as well as managing a staff of 15-20 people in a busy independent coffee shop setting. Bauhaus was open 19 hours a day 7 days a week drawing over 500 customers a day.

\*Over the years I've worked for Caffe Vita, Victrola, The Honolulu Coffee Company and Zeitgeist Cafe as a Barista. I consulted on Togoo Coffee and opened Victrola Coffee Company both located in Seattle.

## EDUCATION:

University of Washington / BA in Cinema Studies

GRADUATED - JUNE 2013

AFI / Masters in Producing for Film and Television

IN PROGRESS

## REFERENCES:

Sarah Dinkins Schafer - Manager, Cafe Solstice

510-759-7634

Sarah Wyans - Manager, Oddfellows Cafe

206-321-9189

Jason Brotman - Previous Owner, Bauhaus Coffee

206-419-6826



Name MELISSA (MIS)

**Servers Test**

Score 25 / 35

**Multiple Choice**

- B 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
- B 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 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

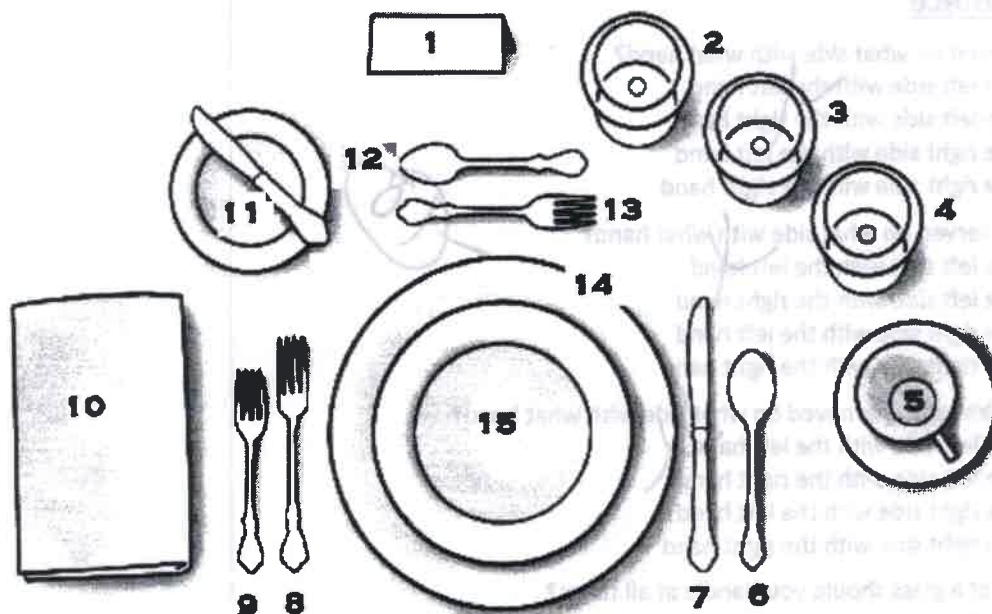
**Match the Correct Vocabulary**

- |                          |   |
|--------------------------|---|
| <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>G</u> French Passing  | D. Area for dirty dishware and glasses  |
| <u>B</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 MELISSA LOE (M+5)

**Servers Test**

Score / 35



**Match the Number to the Correct Vocabulary**

10  
11  
1  
12  
13  
6  
15  
4

Napkin

Bread Plate and Knife

Name Place Card

Teaspoon

Dessert Fork

Soup Spoon

Salad Plate

Water Glass

8  
5  
7  
3  
9  
14  
2

Dinner Fork

Tea or Coffee Cup and Saucer

Dinner Knife

Wine Glass (Red)

Salad Fork

Service Plate

Wine Glass (White)

**Fill in the Blank**

- The utensils are placed 3 INCHES inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? CREAM, SUGAR, SPOON, SAUCER
- Synchronized service is when: ALL MEALS ARE BROUGHT AT THE SAME TIME.
- What is generally indicated on the name placard other than the name? 4
- The Protein on a plate is typically served at what hour on the clock? 4
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?

INFORM THE KITCHEN