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**OBJECTIVE:** I have relocated out here in the San Francisco Bay Area and I am seeking employment to help me establish myself. I have experience in the Food/Beverage field and I am seeking a company that I can grow with and share my expertise with.

**Highlighted Qualification:**

- Professional and friendly; able to provide exceptional customer service.
- Hard worker and willingness to grow with the company
- Provide consistent and constant attention to each customer with trust, experience and dedication
- Quality, attentiveness and commitment.
- Integrity with my work performance
- Can provide current and valid identification
- Current Food Handlers Certified
- Have understanding of food preparation and presentation.
- Able to work in various environments and thrive in fast-paced, high pressure situations.
- Fast and flexible learner; sufficient knife skills-able to wash, peel, chop and slice
- Works well with others-oriented and good at taking direction.
- Maintains proper food handling, safety and sanitation standards while preparing food, serving food and clean-up.
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**Experience:**

- 1 years with food prep
- 3 years setting up dining area with utensils
- 3 years-use sanitizers when cleaning up dining halls, kitchens and restrooms
- 3 year server in dining area
- 3 years Hostess
- 8 year Cashier

**Employment:**

- |                    |                   |                       |
|--------------------|-------------------|-----------------------|
| • Friendship House | San Francisco, CA | May 2016-Present      |
| • Arby's           | Flagstaff, AZ     | August 2008 July 2009 |
| • Norm's           | Santa Monica, Ca  | May 1992-April 1993   |

**Education:**

- Bachelor degree in Broadcast Journalism



Name Michelle D. Cody

**Servers Test**

Score 77% / 35

**Multiple Choice**

77%

- 2 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
- 2 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>G</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>E</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>A</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  |

**Cashier Test**

Score 11 / 15

90%

- b 1) A roll of quarters is worth?  
a) \$5.00  
b) \$10.00  
c) \$15.00  
d) \$20.00
- a 2) A roll of dimes is worth?  
a) \$5.00  
b) \$4.00  
c) \$3.00  
d) \$2.00
- d 3) A roll of nickels is worth?  
a) \$8.00  
b) \$6.00  
c) \$4.00  
d) \$2.00
- c 4) A roll of pennies is worth?  
a) \$1.00  
b) \$0.75  
c) \$0.50  
d) \$0.25
- c 5) What does POS stand for?  
a) Patience over standards  
b) Percentage of sales  
c) Point of sales  
d) People over service
- 6) What is the current sales tax rate in your city 9% ?
- c 7) A customer buys a bowl of soup for \$1.25, an apple \$0.90 and a soda is \$0.79. If you are given \$10.00 how much change should you give back?  
a) \$4.06  
b) \$2.06  
c) \$7.06  
d) \$5.06
- b 8) A customer buys two shirts for 10.50 each and two ball caps for \$7.25 each. If you are given \$50.00 how much change should you give back?  
a) \$19.50  
b) \$14.50  
c) \$9.50  
d) \$4.50
- d 9) A customer buys soda for \$3.75 and a hot dog for \$4.25. If you are given \$20.00 how much change should you give back?  
a) \$6.00  
b) \$8.00  
c) \$10.00  
d) \$12.00
- a 10) A customer buys two hamburgers at \$3.75 each, two bags of chips at \$1.25 each, two cookies at \$2.50 each and two sodas at \$3.25 each. If you are given \$100.00 how much change should you give back?  
a) \$78.50  
b) \$58.50  
c) \$38.50  
d) \$28.50