

Cindy Francois
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Education

• Med-Life Institute Pompano Beach, FL Associate Of Science in Nursing 2012	1/2012-12/2012
• Molloy College Rockville Center, NY Pre-requisite towards nursing program	7/2007-12/2009
• Elmont Memorial High school Elmont, NY Graduated with Advanced Regents Diploma	9/2006-6/2007
• St. Mary's High school	9/2004-6/2006

Certificates

CPR, AMAP, AND SCIP

Experience

• Life's Worc Medical Counselor	8/2014-Present
Working along side the residential nurse to make sure all appointments are scheduled. Making sure that all meds are delivered and in the house.	
• Life's Worc DSP	8/2013-7/2014
Assistance with consumers personal goals and achieving independence / Encourage growth to consumers / Provides care and assistance to promote good health /Helps consumers with eating, grooming, dressing, bathing, and hygiene; / med administration	
• Molloy College Receptionist	9/2008-12/2008
Client billing. / Participate in meeting with sales reps / costumer service phone calls. / Prepare invoices for payment / Post payments into payables. / Requesting billing letters for each client & filing	
• Mathieu Francois Medical Office	6/2006-8/2006
Working alongside the RN to file patients chats, as well as scheduling and rescheduling appointments.	

Interview Note Sheet

Name: Candy Francois Interviewer: Debby
 Date: 11/30/16 Rate of Pay: \$ 11.00
 Position(s) Applied for: Senior Busser/runner Tanisha James
 Referred by:

Test Scores		Seeking	
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 Services Total of _____ in Food Service

18 months working at a caterer
 - served available
 - set up immediately
 - cleaned up kitchen
 - worked in kitchen available
 - had to work
 - available immediately
 currently working @ an inpatient facility.
 * not comfortable carrying a tray for now
 Available M-F all day \$15 until 3pm

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

Cert.

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: M-F all day

\$15 until 3pm

Uniforms

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 Actoban Academy?

Conversion Candidate?

Other Languages Spoken:

Multiple Choice

29/35

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

X

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

X

b

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

Match the Correct Vocabulary

D Scullery

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

E 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

B French Passing

D. Area for dirty dishware and glasses

g 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

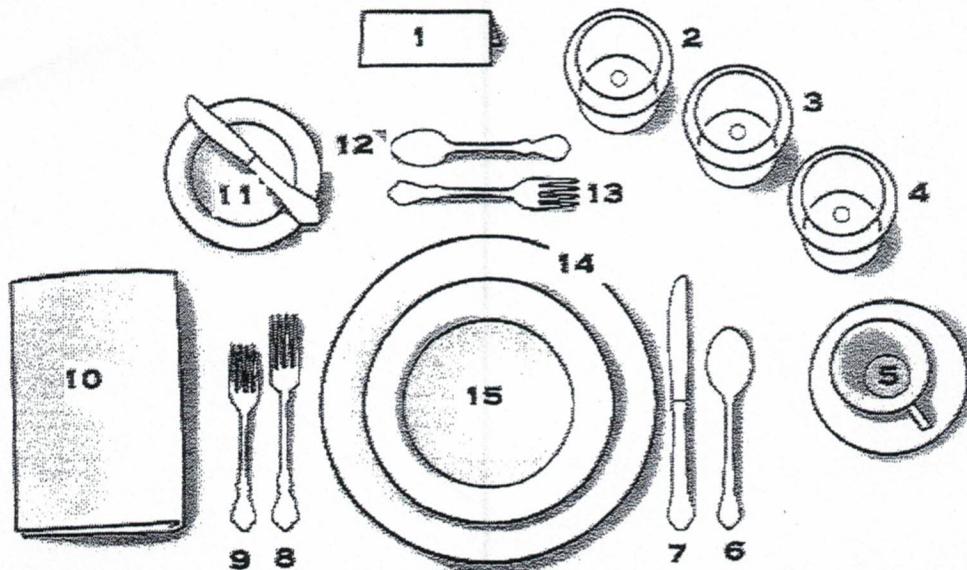
C Tray Jack

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>3</u>	Wine Glass (Red) <input checked="" type="checkbox"/>
<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>4</u>	Wine Glass (White) <input checked="" type="checkbox"/>
<u>2</u>	Water Glass <input checked="" type="checkbox"/>		

Fill in the Blank

1. The utensils are placed _____ inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? _____ desert _____.
3. Synchronized service is when: all servers stand close together _____.
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? 3 _____.
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?

Take the request to the cook in the back right away.