

Cindy Francois
101 Broad Street
Suite B
Newark, NJ 07104
516-472-1603
franny2389@yahoo.com

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: Cindy Francois Interviewer: Webb
 Date: 11/30/16 Rate of Pay: \$11.00
 Position (s) Applied for: Senior Sous Chef / Runner Referred by: Tanisha James

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

Total of _____ in Food Service

18 months working w/ a caterer
 - served
 - Setup
 - assisted in kitchen
 Available immediately

hired up to an hour.

Currently working @ an inpatient facility.
 * not comfortable carrying a tray for now.
 Available m-f all day 5/5 until 3pm

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: m-f all day 5/5 until 3pm

Uniforms / Grooming
☒ 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 Acreon Academy?

Conversion Candidates?

Other Languages Spoken:

Name _____

Servers Test

Score / 35

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
- 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
- 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 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

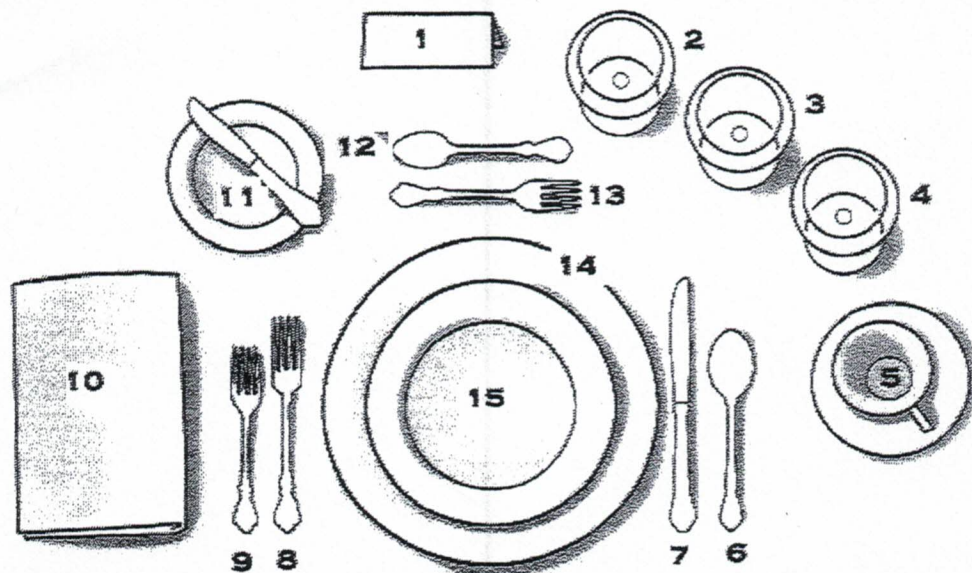
Match the Correct Vocabulary

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

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? desert
- Synchronized service is when: all servers ~~waiter~~ come out together.
- What is generally indicated on the name placard other than the name? table #
- The Protein on a plate is typically served at what hour on the clock? 3 X
- 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.