

# BRIANA BOBEK

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626-991-7426

**PROFILE** | Hello, my name is Briana Bobek. I am a twenty-three year old female, continuing my education with interest in computer science.

**SKILLS & ABILITIES** | Proficient in Word, Excel, and PowerPoint  
Typing Certificate of 48 WPM

**EXPERIENCE** | **OutReach and recruitment** East los angeles city college  
APRIL 2016 - PRESENT  
My duties consist of promoting higher education and data entry.

**BARISTA STARBUCKS**  
SEPTEMBER 2013 - PRESENT

I am currently working at a high volume Starbucks in Downtown Los Angeles. My daily tasks include operating POS, handling gratuities, maintain an organized workstation, while preparing quality drinks, and leaving customers with an exceptional experience.

**CASHIER USC BOOKSTORE**  
AUGUST 2011 – FEBURARY 2013

On-call duty provided experience with organization and time management, while becoming proficient with POS

**EDUCATION** | **SAN GABRIEL MISSION HIGH SCHOOL, SAN GABRIEL**  
**HIGH SCHOOL DIPLOMA**  
Class of 2011

**EAST LOS ANGELES COLLEGE, MONTEREY PARK**  
SEEKING TRANSFER UNITS  
Currently attending

**REFERENCES** | **KAREN PEREZ, MANAGER**  
**STARBUCKS**  
323-979-8289  
**STEPHANIE HERRERA, MANAGER**  
**USC GIFTSHOP**  
626-623-2080  
**DEBBIE ORNELAS**  
**PERSONAL**  
626-497-6474



Name Briana Berdek

**Servers Test**

**Score / 35**

**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 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**

D Scullery

A Queen Mary

A Chaffing Dish

B French Passing

C Russian Service

F Corkscrew

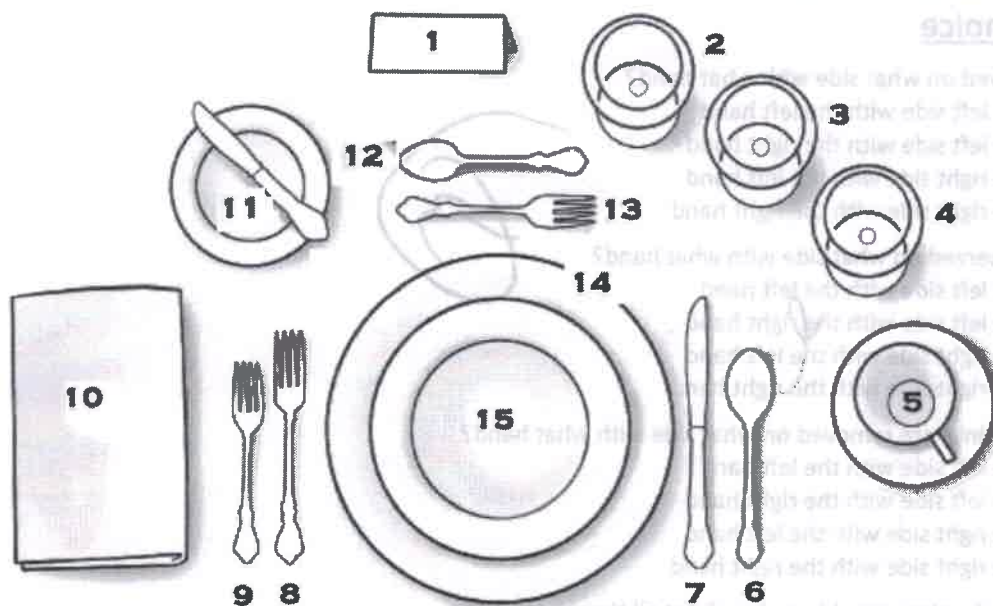
C Tray Jack

- A. Metal buffet device used to keep food warm by heating it over warmed water
- 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)
- C. Used to hold a large tray on the dining floor
- D. Area for dirty dishware and glasses
- E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored
- F. Used to open bottles of wine
- G. Style of dining in which the courses come out one at a time

Name Brian Boben

## 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)
<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)
<u>2</u>	Water Glass		

### Fill in the Blank

- The utensils are placed 1 inch inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? sugar, milk
- Synchronized service is when: when tables are served in sequence
- What is generally indicated on the name placard other than the name? and event
- The Protein on a plate is typically served at what hour on the clock? after appetizer or before dinner
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?  
let the kitchen know