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SAMANTHA CUMMINGS

EXPERIENCE

Cafe Rio, San Dimas, CA

Line Cook

Mar 2016-Nov 2016

- Efficiently made customers food while maintaining excellent customer service
- Adhered to protocol food handling service and presentation standards
- Answered phones and accurately received customers' orders
- Assisted in multiple positions ex. cashier, daily food prep, takeout orders
- Closed kitchen correctly and followed the closing checklist for each station

Target, Azusa, CA

Nov 2015- Jan 2016

Cashier/Customer Service (Seasonal)

Nov 2013 – Jan 2014

- Demonstrated ability to assist customers to sign up for digital store rewards programs and to apply for store credit cards
- Provided friendly and fast customer service
- Hands-on experience in accepting payments from customers and giving change and receipts

Damac Products, La Mirada, CA

June 2015 -Aug 2015

Intern

- Assisted with internal audit by comparing price variations over a five year period
- Used Excel to create inventory report and provided daily updates on part orders
- Contacted vendors regarding past due materials; provided price comparisons from multiple vendors to purchasing
- Shadowed accounting, marketing, purchasing and sales departments

Catalina Island Camp, Altadena, CA

June 2015 – Aug 2015

Airport Coordinator

- Promoted to Coordinator from prior position as staff
- Oversaw staff of 12 at LAX airport in multiple terminals to ensure groups of up to 35 children were accounted for and boarded on planes or buses to camp
- Managed flight cancellations/delays and rebooking
- Coordinated with bus driver to manage exchange of returning and new campers
- Communicated with parents of children regarding travel changes
- Handled all paperwork for unaccompanied minors

Airport Staff

June 2014 – Aug 2014

- Responsible for gathering children (ages 7-16) upon arrival at multiple terminals at LAX
- Handled children's documentation and luggage
- Ensured all children board bus/plane safely and on time
- Accompanied children to get meals and collected all receipts for expense reporting

EDUCATION & CERTIFICATIONS

- ServSafe Food Handler Certified

2016

Citrus College, Glendora, CA

2013 – 2016

- A.A., Social & Behavior Sciences
- A.S., Pre- Allied Health (in progress)

2013- Present

Servers Test

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

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

a 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

a 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

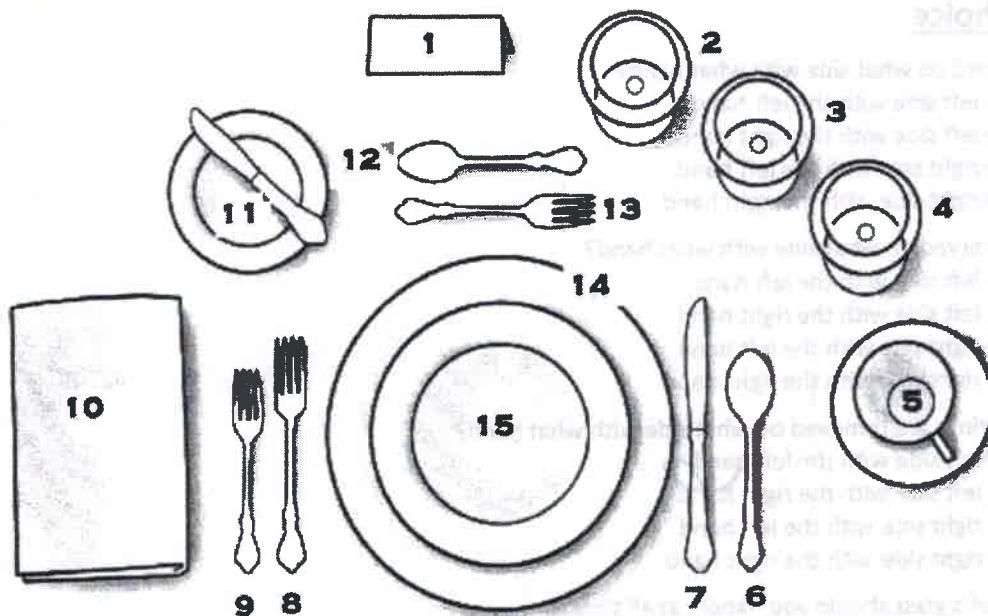
D Scullery
E Queen Mary
A Chaffing Dish
B French Passing
G Russian Service
F Corkscrew
C Tray Jack

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 _____

Score / 35

Servers Test



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>12</u>	Name Place Card	<u>7</u>	Dinner Knife
<u>13</u>	Teaspoon	<u>3</u>	Wine Glass (Red)
<u>14</u>	Dessert Fork	<u>9</u>	Salad Fork
<u>15</u>	Soup Spoon	<u>14</u>	Service Plate
<u>2</u>	Salad Plate	<u>7</u>	Wine Glass (White)

Fill in the Blank

1. The utensils are placed 2 inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? Cream & Sugar
3. Synchronized service is when: Servers place plates at the same time.
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? 5 O'CLOCKLY
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?
ask staff if their request is available