

(Ava) Alysia Patton
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Skills

Sales/Trained
Food service/Trained
Retail/Trained
Childcare/Trained

Work Experience

October, 2015- November, 2016

Gabby's soaps, Albuquerque , NM

Sales Associate

- ◆ Sell store merchandise
- ◆ Provide product knowledge to the customers
- ◆ Create a personalized shopping experience for each guest

December, 2015- November, 2016

Jambo Cafe, Santa Fe, NM

Hostess

- ◆ Seating customers
- ◆ Assisting servers
- ◆ Scheduling reservations

August, 2015-March, 2016

Caveman Coffee Cave, Santa Fe, NM

Barista

- ◆ Preparing coffee and tea orders
- ◆ Answering phones
- ◆ Selling shop merchandise

May, 2015- November, 2016

NY & Co. Albuquerque, NM

Sales Representative

- ◆ Assisting in customer's shopping needs
- ◆ Styling Clients
- ◆ Selling store merchandise

July, 2014- July, 2015

Lucky's Lounge, Albuquerque, NM

Bartender

- ◆ Serve and make drinks
- ◆ Maintain cleanliness of the bar

- ◆ Tending to the register

February, 2014- June, 2014

Desert Forge Crossfit, Albuquerque, NM

Front Desk Clerk

- ◆ Check in gym members
- ◆ Answer membership questions
- ◆ Sell gym merchandise

January, 2014- Present

A&M Talent House, Santa Fe, NM

Actress

- ◆ Reply to emails for upcoming projects
- ◆ Attend auditions
- ◆ Be a good representative for agency

September, 2013- December, 2013

White Turtle Casting, Albuquerque, NM

Stand-in Actress

- ◆ Work with Director of photography for scene lighting
- ◆ Work with actors for continuity
- ◆ Aide in staging of scenes

June, 2013- October, 2013

Blue Chip Promotions, Albuquerque, NM

Promotions Model

- ◆ Promote events
- ◆ Model featured promotion
- ◆ Planned and created events

August, 2012- June, 2013

APS, Albuquerque, NM

Education Assistant

- ◆ Assist primary teacher in daily class lessons
- ◆ Help students during class projects
- ◆ Offer insight to progress of each student

June, 2012- November, 2012

Planet Fitness, Albuquerque, NM

Collection Agent

- ◆ Collect on past-due accounts
- ◆ Answer membership questions
- ◆ Provide strong customer service

October, 2011- February, 2012

Avondale Temp Services, Avondale, AZ

Temporary Service Provider

- ◆ Respond to on-call job demands
- ◆ Clerical work

- ◆ Phone skills

April, 2011-August, 2011

P.F. Chang's China Bistro, Albuquerque, NM

Hostess

- ◆ Front of house/Seating
- ◆ Operating the phones and taking reservations
- ◆ Providing optimal customer service

May, 2010-April, 2011

Bloom, Albuquerque, NM

Sales Associate

- ◆ Providing assistance to the customers
- ◆ Tending to the register
- ◆ Maintaining general upkeep and neatness of the store

Education

Central New Mexico Community College, Albuquerque NM

Fall semester and Spring semester 2011

Degree: General Studies

Valley High School Albuquerque NM

May, 2011

References

Annie Jones Manager, P.F. Chang's China Bistro, Albuquerque, NM 505.344.8282

Tommy Truex Owner, Desert Forge, Albuquerque, NM 505.908.4359

Ahmed Obo Owner, Jambo Cafe, Santa Fe, NM 505.920.4803

Brian East Owner, Gabby's Soaps, Albuquerque, NM 505.550.1653

Servers Test

Multiple Choice

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

Y

B

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

B

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

Y

Y

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

P

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

A Scullery Y

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

B Queen Mary Y

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 Chaffing Dish Y

C. Used to hold a large tray on the dining floor

E French Passing Y

D. Area for dirty dishware and glasses

G Russian Service Y

E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored

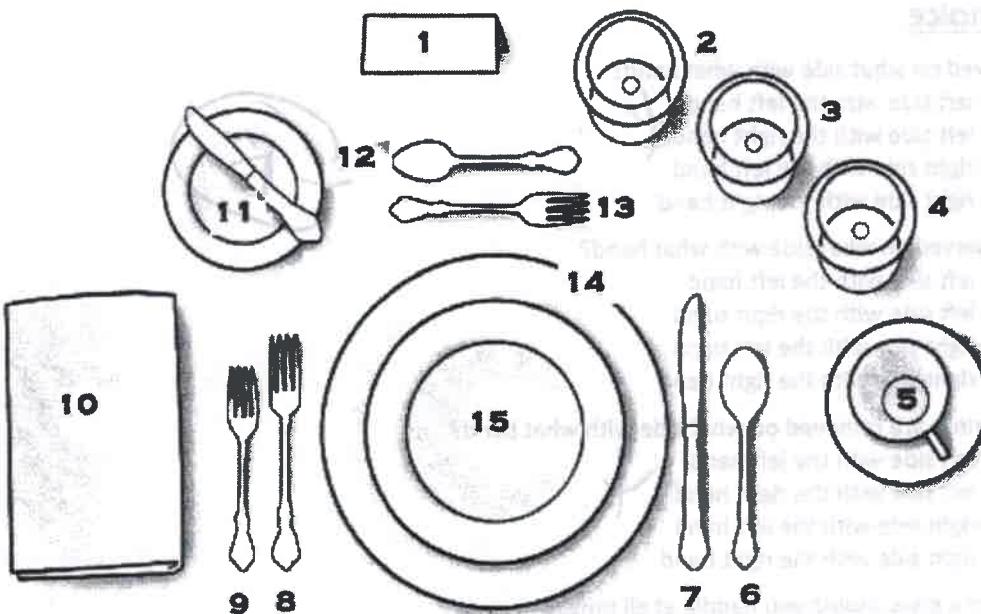
F Corkscrew Y

F. Used to open bottles of wine

D Tray Jack Y

G. Style of dining in which the courses come out one at a time

Servers Test



Match the Number to the Correct Vocabulary

10 Napkin

11 Bread Plate and Knife

12 Name Place Card

13 Teaspoon

14 Dessert Fork

16 Soup Spoon

17 Salad Plate

1 Water Glass

9 Dinner Fork

5 Tea or Coffee Cup and Saucer

7 Dinner Knife

3 Wine Glass (Red)

8 Salad Fork

15 Service Plate

2 Wine Glass (White)

Fill in the Blank

1. The utensils are placed Four inch (es) from the edge of the table.

2. Coffee and Tea service should be accompanied by what extras? sugar and cream.

3. Synchronized service is when: Several servers are working at once to fill glasses & pull plates.

4. What is generally indicated on the name placard other than the name? The Party reserved.

5. The Protein on a plate is typically served at what hour on the clock? 7:00pm.

6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?

If they are allergic to those foods then notify the chef.