

# Chidimma (Chichi) Obi

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## EDUCATION

**Rutgers, The State University of New Jersey, New Brunswick**

January 2017

Major: Journalism and Media Studies

Minor: English

## SKILLS

Quick Learner

Friendly

Punctual

Team Oriented

Customer Service

Dependable

## EXPERIENCE

**Radisson Hotel, Freehold, NJ**

Sept 2014-Current

*Banquet Server*

- Set-up events according to each contract
- Take orders and serve guests
- Train new employees
- Head server of shift
- Take on multiple tasks from senior management

**Supreme Public Relations, NY, NY**

May 2015-Mar 2016

*Public Relations Assistant Intern*

- Created and managed sample tracking and inventory
- Assisted at photoshoots and castings
- Researched and prepped for Fashion Week
- Scheduled errands for publications
- Wrote and sent out email and invitation blasts

**The Cheesecake Factory, Bridgewater, NJ**

May 2012 -Sept 2013

*Server*

- Created a friendly atmosphere
- Took large orders
- Managed multiple tables in a fast paced environment
- Worked with P.O.S. stations
- Worked in a crucial timely manner

*Hostess*

- Provided customer service
- Head Filler – used a computer to handle seating chart
- Trained employees
- Scheduled large party reservations

References available upon request.

# Interview Note Sheet

Name: <u>Chidimma Ohi</u>	Interviewer: <u>Clara Mall</u>
Date: <u>12/6/16</u>	Rate of Pay:
Position (s) Applied for: <u>Server</u>	Referred by:

Test Scores					
Server	/35	% Bartender	/30	<u>30</u>	%
Prep Cook	/15	% Barista	/10		%
Grill Cook	/40	% Cashier	/10		%
Dishwasher	/10	% Housekeeping	/15		%

Seeking:
<input checked="" type="checkbox"/> Full-Time
<input type="checkbox"/> Part-Time

## Relevant Experience & Summary of Strengths

Has serving experience at the Radisson Hotel,  
has also been a Hostess.

Total of \_\_\_\_\_ in Food Service

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: \_\_\_\_\_

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 Acrobat Academy? Yes Convention Candidates? Yes Other Languages Spoken: \_\_\_\_\_

Name Chidimma Obi

**Servers Test**

Score / 35

30

**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
- 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
- B 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

E Queen Mary

A Chaffing Dish

B French Passing

G Russian Service

F Corkscrew

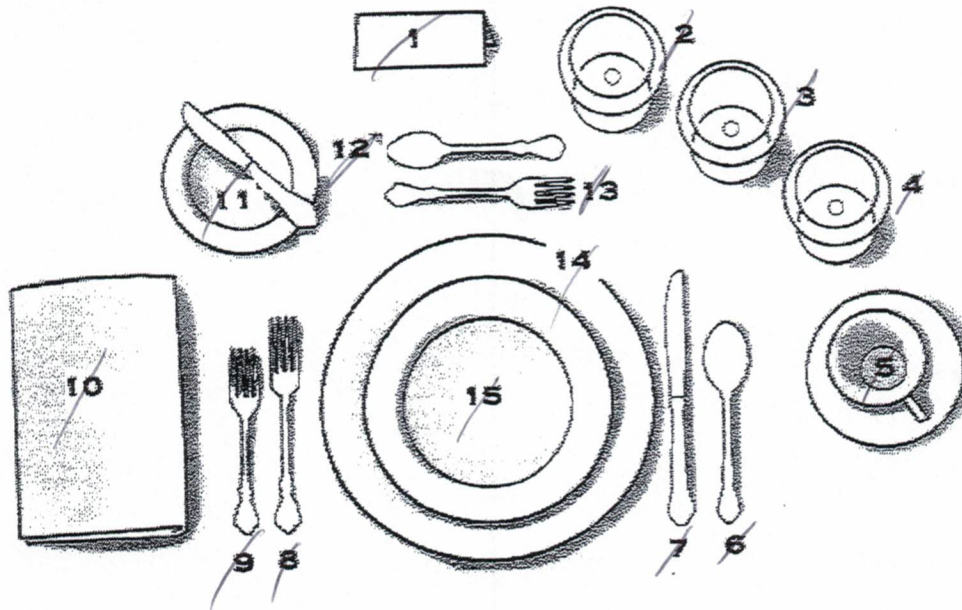
C Tray Jack

- ☒ 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 \_\_\_\_\_

## 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>2</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 3 inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? Sugar and cream
- Synchronized service is when: Servers serve at the same time
- What is generally indicated on the name placard other than the name? Guest Table number
- The Protein on a plate is typically served at what hour on the clock? 6
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?  
Let the kitchen know.