

Chidimma (Chichi) Obi

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East Brunswick, NJ 08816

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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>Cladia mall</u>
Date: <u>12/16/11b</u>	Rate of Pay:
Position (s) Applied for: <u>Server</u>	Referred by:

Test Scores		Seeking	
Server	/35	% Bartender	/30 <u>30</u> %
Prep Cook	/15	% Barista	/10 %
Grill Cook	/40	% Cashier	/10 %
Dishwasher	/10	% Housekeeping	/16 %

Relevant Experience & Summary of Services	
Total of _____ in Food Service	

Has serving experience at the Redon Hotel,
has also been a Waitress.

P.O.S. Experience: Y / N details:			
Car	Public Transit	Carpool (Rider / Driver)	
Regions Available to Work:			
North NJ	South NJ	Central NJ	Jersey Shore

TIPS	Serv-Safe	LEAD	Other _____	Will Submit
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Open	AM only	PM only	Weekdays only	Weekends only
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Chef Coat	Black Bistro	Tuxedo	1/2 Tuxedo	Black Vest	Long Black Tie
Chef Pants	Knives	Black Pants	Non-Slip Shoes	Bow Tie	Other: _____

Would you recommend this applicant for Acrobat Academy?	Conversion Candidates?	Other Languages Spoken:
<u>Yes</u>	<u>Yes</u>	

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

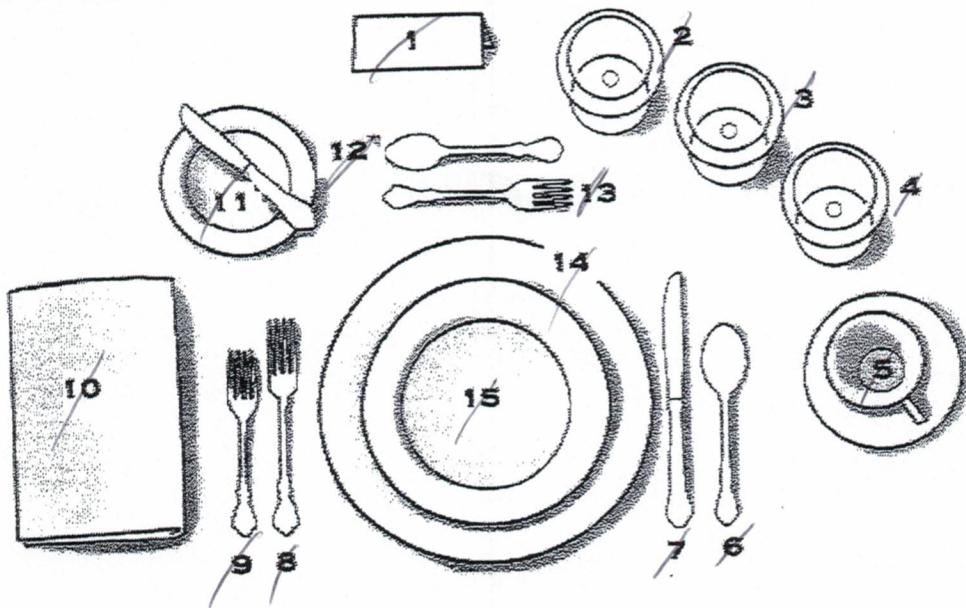
B 6) If you bring the wrong entrée to a guest what should you do?
 a) Go back into the kitchen and patiently wait in line behind the rest of the servers until it's your turn
 b) Inform the guests that you will bring the correct entrée once everyone else in the dinning room is served
 c) Try to convince 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
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

Servers Test



Match the Number to the Correct Vocabulary

10	Napkin	8	Dinner Fork
11	Bread Plate and Knife	5	Tea or Coffee Cup and Saucer
1	Name Place Card	7	Dinner Knife
12	Teaspoon	18	Wine Glass (Red)
13	Dessert Fork	9	Salad Fork
6	Soup Spoon	14	Service Plate
15	Salad Plate	4	Wine Glass (White)
20	Water Glass		

Fill in the Blank

1. The utensils are placed 3 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: Servers serve at the same time
4. What is generally indicated on the name placard other than the name? Guest Table number
5. The Protein on a plate is typically served at what hour on the clock? 6
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? Let the kitchen know.