

applicant

1 message

Igor Glazer <7b28fbdd518330ae81640e0d16040a0c@reply.craigslist.org>

Sun, Dec 11, 2016 at 10:13 PM

To: rwzcn-5914181066@job.craigslist.org

Hello, I am currently interested in the opportunity presented through craigslist. I have pasted my resume for consideration. Thank You

Igor Glazer

253 A Lafayette rd.
Apt 1G Edison NJ 08837

Home Phone (732)658-3558

igorglazer@yahoo.com

igor.glazer4@gmail.com

Qualification Summary

Computer code used: HTML, Java, Visio, CSS, PHP, SQL,mysql

Skills and utility: Experience with **Microsoft Word, Excel, and PowerPoint** in data storage,

Exceptional writing proficiency,

- Timely understanding and completion of company goals to obtain highest proficiency
- Leveraging Independent and team Player qualities to maintain a productive and successful working environment.
- Ability in Communicating effectively to maintain and deliver crucial information.

May 2015 –May 2016

Amazon whole sale warehouse

Avanel , NJ

- Participated in the inventory and ecommerce aspects of the company functionality

September 2012- present

Independent work Projects

- Completion of several Java projects utilizing polymorphism, loops, object instantiation, data structures, Utilizing imports on need basis
- Completion of ATM machine simulation, Calculator, and projects assigned during course work

April 2012- September 2012

Warner Music Group

75 Rockefeller Plaza

New York, NY 10019

IT Intern

- Worked in a group setting in order to create a help desk Website for all IT and other departments at Warner Music Group
- Participated in weekly meetings to discuss Plans on creating a Help desk environment utilizing WordPress and other CMS platforms

December 2011- April 2012

Fine Wine Agency
115 W. 30th St. Suite 1110B
New York, NY 10001

Website Developer

- Maintained and managed an Ecommerce website for the following establishment
- Tools utilized for the maintenance of the website had included
- HTML,CSS,PHP,FTP and other related website management utilities

Securitas

200 Liberty Way
Cranbury, NJ 08512

Tommy Hilfiger Employee

- Customer Service rep that assisted Tommy Hilfiger stores
- Recorded information obtained from telephone conversation with employees of Tommy Hilfiger stores to quickly solve issues regarding store and warehouse emergencies Examining and maintaining CCTV recording.
- Logging and examining shipments received and shipped as well conducting physical inventory of required merchandise

Sep 2007 – May2009
Middlesex County College

Sep 2011-2015

New Jersey Institute of Technology
Business and information Systems

B.S

Original craigslist post:

<http://cnj.craigslist.org/fbh/5914181066.html>

About craigslist mail:

<http://craigslist.org/about/help/email-relay>

Please flag unwanted messages (spam, scam, other):

<http://craigslist.org/mf/9ea8d6a71b14a0b79dd24355919b6db8de8013bc.2>

Interview Note Sheet

Name: Igor Elbazar
 Date: 12/13/16
 Position (s) Applied for:
 SERVER

Interviewer: Jo Park
 Rate of Pay: \$12
 Referred by: Craigslist

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

Seeking
Full-Time
Part-Time

Relevant Experience & Summary of Experience

Total of _____ in Food Service

Macaroni Grill

- Bussar / Server

May 2010 - Sept 2010

Max 20min travel

Star Staffing - Metuchen

- Server

Catering events 4months 2015

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 / Training

TIPS

Serv-Safe

LEAD

Other _____

Will Submit

Availability

Open

AM only

PM only

Weekdays only

Weekends only

Details

Uniforms Desired

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: _____

Other Languages Spoken: _____

Would you recommend this applicant for Acrobat Academy?

Conversion Candidate? _____

Servers Test

Multiple Choice

S X 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 X 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

C X 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

b X 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

24/35

Match the Correct Vocabulary

D Scullery

A X Queen Mary

C X Chaffing Dish

B French Passing

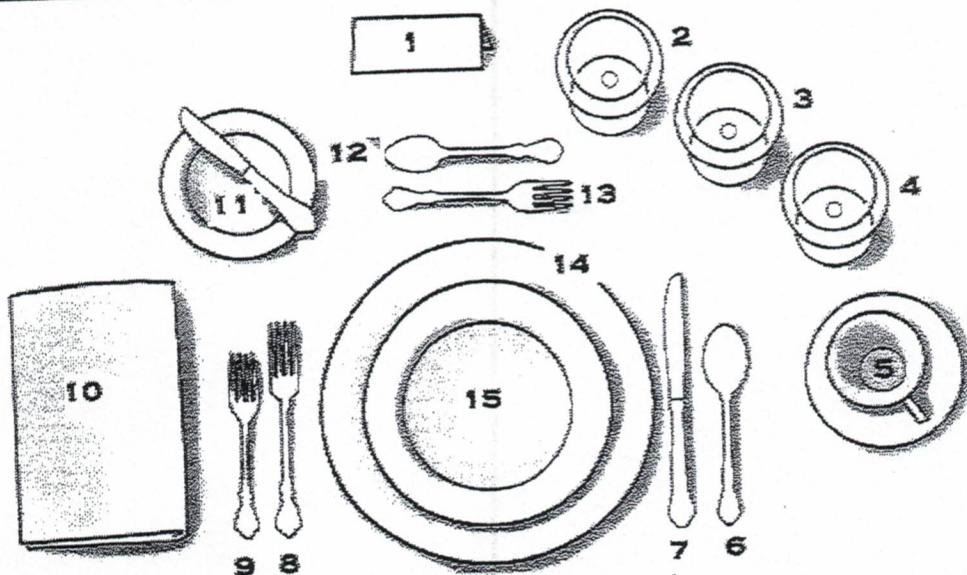
G Russian Service

F Corkscrew

E X 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

<u>10</u>	Napkin
<u>11</u>	Bread Plate and Knife
<u>1</u>	Name Place Card
<u>12</u>	Teaspoon
<u>13</u>	Dessert Fork
<u>6</u>	Soup Spoon
<u>15</u>	Salad Plate
<u>4</u>	Water Glass

<u>8</u>	Dinner Fork
<u>5</u>	Tea or Coffee Cup and Saucer
<u>7</u>	Dinner Knife
<u>4</u>	Wine Glass (Red)
<u>9</u>	Salad Fork
<u>14</u>	Service Plate
<u>3</u>	Wine Glass (White)

Fill in the Blank

- The utensils are placed _____ inch (es) from the edge of the table. an the right
- Coffee and Tea service should be accompanied by what extras? milk Sugar
- Synchronized service is when: service is provided sequentially
- What is generally indicated on the name placard other than the name? number
- The Protein on a plate is typically served at what hour on the clock? 2nd
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? change it to appropriate request