

JESSIKA WILSON

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Summary

Beauty Advisor who is an excellent listener and communicator. Works hard to make each client's experience a positive one. **Professional** who is highly energetic, outgoing and detail-oriented. Handles multiple responsibilities simultaneously while providing exceptional customer service.

Highlights

- Cosmetology principles knowledge
- Innovative makeup artistry
- Team player
- Quick learner
- Creative
- Outstanding customer service
- Client satisfaction

Experience

PT Office Assistance/ Banquet and hospitality server

Jun 2016 to Current

DEC270 — Los Angeles, CA

Managed the receptionist area, including greeting visitors and responding to telephone and in-person requests for information. Responded to customer inquiries in a friendly and professional manner. Banquet and hospitality serving, blacktie and casual venues hostess, and attendant.

May 2016 to Current

Independent Makeup Artist — Los Angeles, CA

- Provide makeup services that achieve the look the client desires.
- Work with clients in a friendly and professional manner.
- Scheduled beauty consultations and makeup appointments.
- Great understanding of blending, color matching and appropriate style based on events and photographer vision.

Cheer/Dance Instructor

Jun 2014 to Current

World Class Cheer/LA Dream/Marina Del Rey Middle School — Los Angeles, , CA

Fostered a culture of good sportsmanship, cooperation and responsibility. Motivated and encouraged student athletes to do their best during practices and clinics. Helped develop each participant's physical and psychological fitness. Established and followed through with penalties for breaches of sportsmanship standards. Created and ran up-to-date and relevant drills.

Education

Cosmetology

2017

Aveda Institute — Los Angeles, CA

Aveda's cosmetology program incorporates extensive hands-on learning to provide students with a

total body approach to beauty and wellness.

Makeup Application seminar

Reflexology seminar

Course on Infection Control

Servers Test

Multiple Choice

- 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

- 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

- 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

- 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

- 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

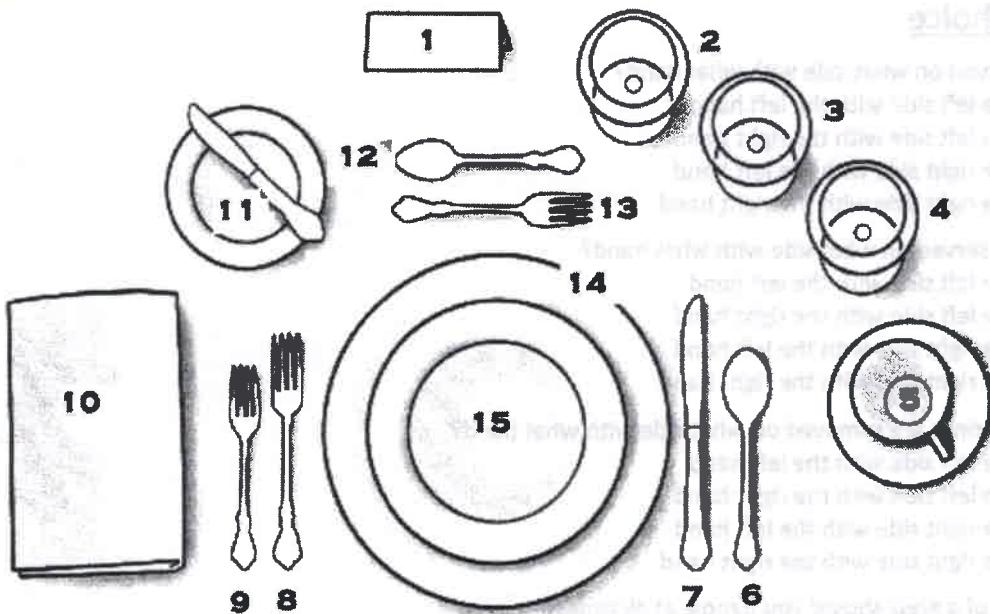
- 6) If you bring the wrong entrée to a guest what should you do?
 a) Go back into the kitchen and patiently wait in line behind the rest of the servers until it's your turn
 b) Inform the guests that you will bring the correct entrée once everyone else in the dinning room is served
 c) Try to convince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

| | | | |
|-----------|-----------------------|-----------|------------------------------|
| <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>4</u> | Wine Glass (Red) |
| <u>13</u> | Dessert Fork | <u>9</u> | Salad Fork |
| <u>14</u> | Soup Spoon | <u>14</u> | Service Plate |
| <u>15</u> | Salad Plate | <u>3</u> | Wine Glass (White) |
| <u>2</u> | Water Glass | | |

Fill in the Blank

1. The utensils are placed 2 inches / 3 4 inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? dessert
3. Synchronized service is when: when all guest get food at the same time.
4. What is generally indicated on the name placard other than the name? The table #/number of people
5. The Protein on a plate is typically served at what hour on the clock? at the beginning of the event
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? talk to the cook immediately and with the beverages