

Harris Imran Shaikh

Hrssk22@yahoo.com

314 S Alexandria ave Apt 410 Los Angeles, CA 90020

(626)438-0911

OBJECTIVES

My objectives in my life is demonstrating the great work ethic I have and my attitude to work and the abilities I have which will someday provide more for my family and life objectives which include a bachelor's degree in Science

EDUCATION

Mark Keppel High School

Pasadena City College

Class of 2009 GPA: 2.53 High School Diploma

- Associate Degree in Spanish Completed in 2011
- Associate Degree in Criminal Justice Completed in 2012

EXPERIENCE

Equifax Crediting Bureau | 5727 7th St Miami, FL 33126

Soft Sales Representative 06/06/2015 – 05/31/2016

Upselling products for the company while providing customers with Customer Care Services as well as product knowledge and functions to better their credit and care to their crediting needs

Adir International DBA La Curacao | 1605 W Olympic Blvd Los Angeles

Customer Services Representative 12/15/2011 – 06/17/2012

Provide with product knowledge and complete orders and assist with any troubleshooting and information for the customers necessities in our companies product

SKILLS

My skills include a large amount of time in the Customer Care field, Sales and Telemarketing experience and a good time doing work in the Front Desk and Security Guard work

- I speak, read and write Spanish fluently
- Punctuality is a first and is always a priority
- Clean and order is necessary and always how I like things to be done
- Always show respect to what is required and asked upon and done with patience

Home in 1953

1953-1954

1954-1955

1955-1956

1956-1957

1957-1958

1958-1959

1959-1960

1960-1961

1961-1962

1962-1963

1963-1964

1964-1965

1965-1966

1966-1967

1967-1968

1968-1969

1969-1970

1970-1971

1971-1972

1972-1973

1973-1974

1974-1975

Servers Test

Score / 35

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
- C 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 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
- 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 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

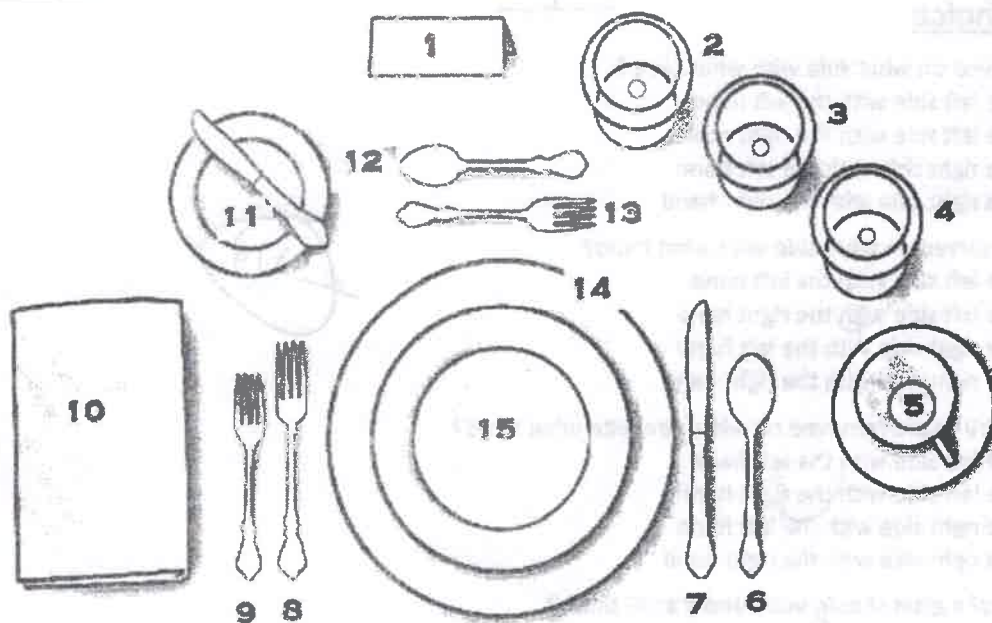
Match the Correct Vocabulary

- | | |
|--------------------------|--|
| <u>A</u> Scullery | <u>A.</u> Metal buffet device used to keep food warm by heating it over warmed water |
| <u>F</u> Queen Mary | <u>B.</u> 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) |
| <u>D</u> Chaffing Dish | <u>C.</u> Used to hold a large tray on the dining floor |
| <u>B</u> French Passing | <u>D.</u> Area for dirty dishware and glasses |
| <u>G</u> Russian Service | <u>E.</u> Large metal shelving unit for prepared food to be held or for dirty trays to be stored |
| <u>F</u> Corkscrew | <u>F.</u> Used to open bottles of wine |
| <u>C</u> Tray Jack | G. Style of dining in which the courses come out one at a time |

Name Harris Shaikh

Servers Test

Score / 35



Match the Number to the Correct Vocabulary

10

Napkin

11

Bread Plate and Knife

1

Name Place Card

12

Teaspoon

13

Dessert Fork

6

Soup Spoon

15

Salad Plate

2

Water Glass

8

Dinner Fork

5

Tea or Coffee Cup and Saucer

7

Dinner Knife

4

Wine Glass (Red)

9

Salad Fork

14

Service Plate

3

Wine Glass (White)

Fill in the Blank

1. The utensils are placed 5 inch (es) from the edge of the table.

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

3. Synchronized service is when: Everything is working smoothly

4. What is generally indicated on the name placard other than the name? people on the table

5. The Protein on a plate is typically served at what hour on the clock? at lunch hour

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

Go to the kitchen and request the guests need