

BRITTANY ELISE JUHLMANN
(262) 352-8835
brittany.juhlmann@gmail.com

PROFESSIONAL EXPERIENCE:

Los Angeles LGBT Center **Los Angeles, CA**
Clinical Research Coordinator **December 2017-present**
• Perform sexual health prevention and intervention research with youth from underserved populations
• Administer HIV testing and counseling services

Anahata Yoga- Self Employed **Santa Monica, CA**
Yoga Instructor- Private **July 2014-December 2017**
• any level; any style; individual yoga sessions
• tailored to specific requests, goals and capabilities of clients

The University Club of Milwaukee **Milwaukee, WI**
Server – Fine Dining **May 2013-July 2015**
• Serve guests in high-end restaurant, private rooms and cocktail party settings
• Participate and assist in bussing, food-running, bartending and cleaning responsibilities

Jo Cats Pub **Milwaukee, WI**
Bartender and Other- Dive Bar **March 2015-July 2015**
• Bartend in a high volume bar
• Serve food as a bar representative during festivals
• Clean intensively periodically and during bar re-construction

PRANA Wellness **Milwaukee, WI**
Yoga Instructor **June 2014-July 2015**
• Teach multi-level vinyasa flow style classes to small groups in a studio
• Teach individual yoga sessions based on each clients' abilities

Bel Air Cantina **Milwaukee, WI**
Server- Casual Family Restaurant **June 2014-December 2014**
• Serve in a high volume and fast paced environment
• Provide both efficient and great service while attending to large spread-out indoor and outdoor sections

EDUCATION:

University of Minnesota **Minneapolis, MN**
Bachelor's of Science in Biochemistry and Physiology **Graduated May, 2010**

Core Essence Yoga **Milwaukee, WI**
200-hr teaching certification **Graduated December 2012**

Servers Test

Name Brittney Fulmann
Score 29.5 / 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

- 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

-5.5

84%

D

- 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

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 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

A

Match the Correct Vocabulary

D Scullery

A. Metal buffet device used to keep food warm by heating it over warmed water

E Queen Mary

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)

A Chaffing Dish

C. Used to hold a large tray on the dining floor

G French Passing

D. Area for dirty dishware and glasses

B Russian Service

E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored

F Corkscrew

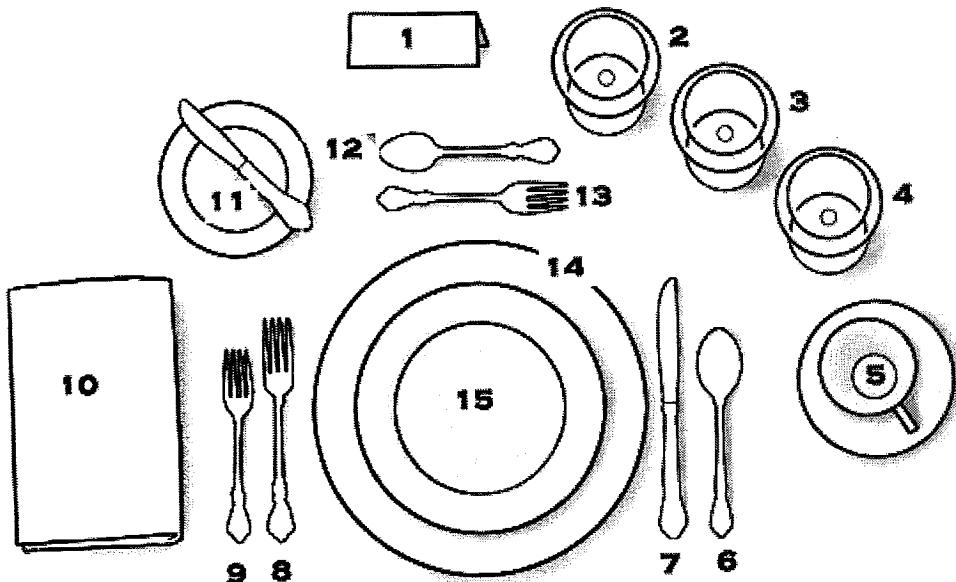
F. Used to open bottles of wine

C Tray Jack

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>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>3</u>	Wine Glass (White)
<u>4</u>	Water Glass		

Fill in the Blank

1. The utensils are placed 2 inch (es) from the edge of the table.

2. Coffee and Tea service should be accompanied by what extras? cream, sugar

3. Synchronized service is when: all servers bring out plates at once & generally have

4. What is generally indicated on the name placard other than the name? protein (chicken, fish, red meat, veg)

5. The Protein on a plate is typically served at what hour on the clock? 11 (0)

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

go speak to the expediter or chef & see if that is possible or if there is extra veg. plates