



## EMPLOYMENT HISTORY

Davenport Hotel / Grand Hotel • 4/2015 to Present

901 W 1st Ave • Spokane WA • (509) 789-6842

- Catering Banquets for the both Hotels • Waitress • Dishes • Display • Mopping

Jake's Grill • 1/2012 to 9/2013

614 SW 11th Ave • Portland OR • 503-241-2125

- Catering for the Governor Hotel • Waitress • Dishes • Vacuuming • Display • Mopping

Walch Art Group • 2010 to Present (Michelle Walch Art Rep)  
Portland OR • Phone: (503) 267-1709 (branding • graphic design)

- Branding • Brochures • Consulting

Holland Graphics • 2006 to 2008

Portland OR • Phone: (503) 297-7010 (graphic design)

- Ad design & ad production • Designed bi-monthly brochures • Organized yearly cover contest
  - Converted monthly magazine to web site, [www.stylistnewspapers.com](http://www.stylistnewspapers.com)

- Communication with manufactures • Collected all information and graphics from vendors from FTP sites and CDs

Frank Amato Publications • 2005 to 2006

Milwaukee OR • Phone: (503) 653-8108 (book design)

- Book designer created entire layout of books • Drum scanning of slides, photos & illustrations
  - Cover design • Worked closely with the editor and author

Nordstrom • 2002 to 2003

200 West Broadway • Glendale, CA: (818) 502-9922 (Retail Sales)

- Customer Service • Phones • Cashier • Stocking • Merchandising • Attended Dressing Rooms • Sales

The Columbian Newspaper • 1999 to 2002

701 W 8th St., Vancouver, WA • Phone: (360) 694-3391 (graphic design, ad design)

- Oversaw weekly accounts such as Curt Warner, Re/Max Equity and America the Beautiful Dreamer
  - Created newspaper ads from concept to completion
  - Revised current ads to spec which resulted in new business accounts.

Harborside Restaurant • 2 Years

309 SW Montgomery St • Portland, OR: (503) 220-1865 (cocktail waitress duties)

- Cashier • Customer Service • Cleaning • Stocking • Computer Skills

## EDUCATIONAL BACKGROUND

MHCC / Graphic Design (two years) • Gresham, Oregon

Washington State University / Liberal Arts • Pullman, Washington

Forte Wright College / Fine Art (two years) • Spokane, Washington



**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 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**

D Scullery

E Queen Mary

A Chaffing Dish

B French Passing

C Russian Service

F Corkscrew

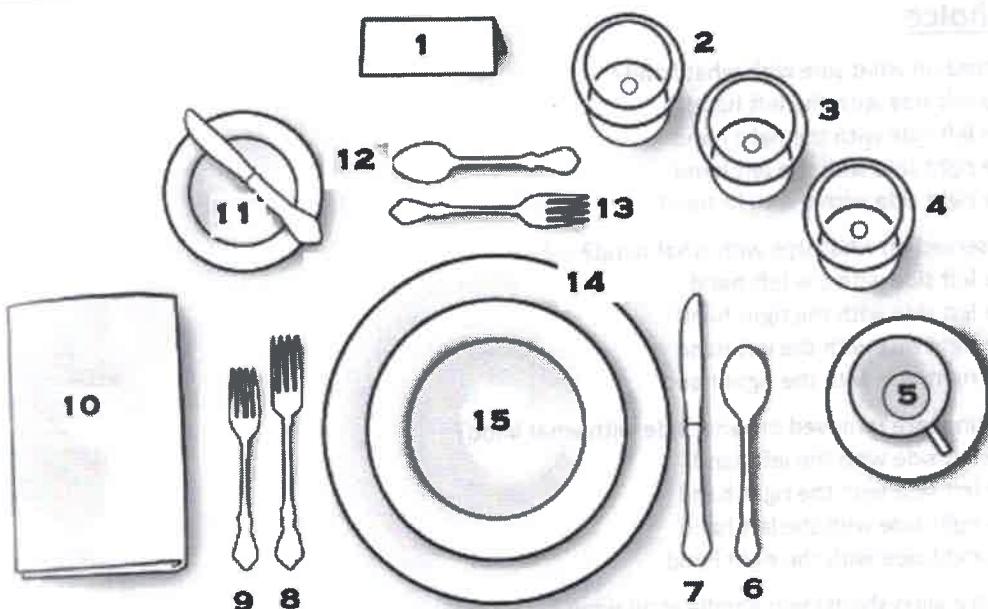
C D Tray Jack

- 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

Name \_\_\_\_\_

**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  
4 Water Glass

7 Dinner Fork  
11 Tea or Coffee Cup and Saucer  
1 Dinner Knife  
14 Wine Glass (Red)  
9 Salad Fork  
1 Service Plate  
10 Wine Glass (White)

**Fill in the Blank**

1. The utensils are placed 1/2 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: Servers Serve Counter Clockwise
4. What is generally indicated on the name placard other than the name? or Clockwise around the Table
5. The Protein on a plate is typically served at what hour on the clock? 4
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? Ask for that Special Meal Prepared ASAP