

**Tyree Elaine Moorehead - (310) 912-2274 femaletyree@gmail.com**

**Objective** - To assist and serve clients, while maintaining company growth.

**Education** - West Los Angeles College Associates Degree 2010

California State University Dominguez Hills Liberal Studies Bachelor's Degree 2017

**Work History** - Bank of America Senior Teller 2/05 to 9/07

Duties: Opening and closing the branch, processing ATM and merchant deposits, assisting clients with various financial needs, selling banking products, conducting morning meetings, organizing branch/teller boxes, training new tellers, efficiently conducting accurate banking transactions at a fast pace, and a variety of other tasks

Lee Dao 310-410-7076

LA Unified School District/Canfield Elementary Special Education Teacher's Aid 9/07 to 12/14

Duties: Assisting Special Needs students with various social emotional and educational tasks, helping teachers prepare for each class, potty training, feeding, house-keeping, file keeping, organizing students' belongings, efficiently coordinating social groups for students, and a variety of other tasks

Geri Martinez- 310-552-2525

Bubba Gumps Santa Monica Pier Server 6/09 to 11/09

Duties: Serving and running food, taking orders, fixing orders if necessary, checking on customers, giving opinions on food and drink options when asked, informing customers about specials and seasonal promotions

Mike Ward- 310-393-0458

Truxtons American Bistro 6/10 to 11/09

Serving and running food, taking orders, fixing orders if necessary, checking on customers, giving opinions on food and drink options when asked, informing customers about specials and seasonal promotions

Sean Caldwell- 310-417-8789

**Skills and Strengths** - Punctual, Ambitious, Flexible, Excellent Communicator, Creative, Responsible, People Oriented, Microsoft Word Proficient, Types 35-40 WPM



**Servers Test**

**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

a 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

A 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

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

**Match the Correct Vocabulary**

a Scullery

e Queen Mary

d Chaffing Dish

b French Passing

g 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

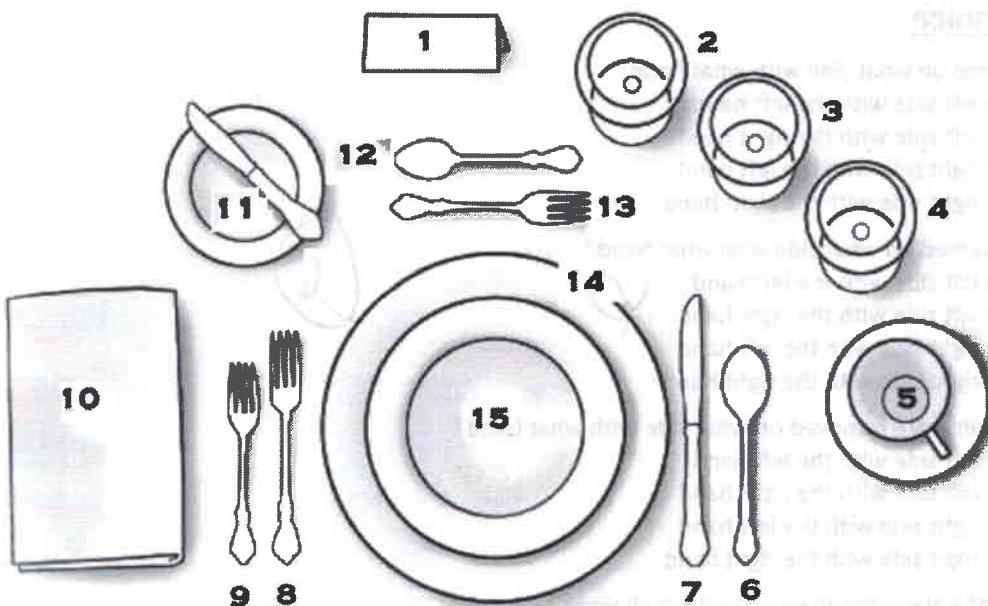
E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored

F. Used to open bottles of wine

G. Style of dining in which the courses come out one at a time

Name Tyree Moorehead Score / 35

**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>3</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>2</u>	Wine Glass (White)
<u>4</u>	Water Glass		

**Fill in the Blank**

1. The utensils are placed 3 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 dishes come out one after the other
4. What is generally indicated on the name placard other than the name? the order
5. The Protein on a plate is typically served at what hour on the clock? 6p
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? let a supervisor know