

# **Yodet Meresie**

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## **EDUCATION**

***B.A. in Anthropology Major GPA: 3.4/Minor in Bioethics***, University of Virginia (May 2014)

***Graduated with high honors overall GPA: 3.8***, Brentsville District High School (June 2010)

## **WORK EXPERIENCE**

***Consultant, Acumen Solutions, Mclean, VA***

7/2016

6/2015-

- Worked as a Quality Assurance functional tester for Navy Federal Credit Union's Mobile Banking Application
- Performed functional testing on application features such as Mobile Deposits, Credit Card Management, Transfers, and Personal Loan Applications for the 5.0 and 5.2 releases
- Prepared several deliverables such as, designing test cases, co-writing test plans, and completing regression documents
- Skilled in applications such as Jira/Confluence, QC, ALM, Soap UI and familiar with Salesforce

***Server, Santorini Grill, Gainesville, VA***

5/2015

6/2014-

- Provided excellent customer service as a hostess and waitress
- Took dinner orders and served food, some experience with table side wine service as well

Experienced in opening and closing the restaurant, and worked as a cocktail waitress at the bar after the restaurant side closed on the weekends

***Server/Cashier, Nando's Peri-Peri, Gainesville, VA***

6/2014

8/2012-

- Greeted and seated customers, explaining the menu and dining process at Nando's
- Worked the cash register, served food, and assisted in the kitchen occasionally
- Experienced with taking telephone carry-out orders, pushing sales and sponsored events, and opening and closing the restaurant

## **LEADERSHIP EXPERIENCE**

***Young Women Leaders Program, Charlottesville, VA***

5/2013

8/2012-

- Big sister to a 7th grade girl: met in groups once a week and spent time with her about four hours a month outside of group meetings; provided tutoring services as well



- Active choreographer: Choreographed 10 dance pieces ranging from Contemporary, Jazz, Hip-hop, and Musical Theatre
- Costume Chair: Organized the costume closet, and managed the distribution and collection of costumes at the Fall 2011 and Spring 2012 show

**COMPUTER SKILLS**

- Windows, Macintosh, MS Office Suite, and Google docs

**REFERENCES**

Monica Polk – Santorini Grill (Monica.polk95@gmail.com)

Harnet Morton – Personal Reference (Harnet.morton@gmail.com)



Name

Yvette Meresie

Score 07/35

**Servers Test**

**Multiple Choice**

C 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

B 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 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

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

E Queen Mary

y. 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

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

B French Passing

a. Area for dirty dishware and glasses

G Russian Service

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

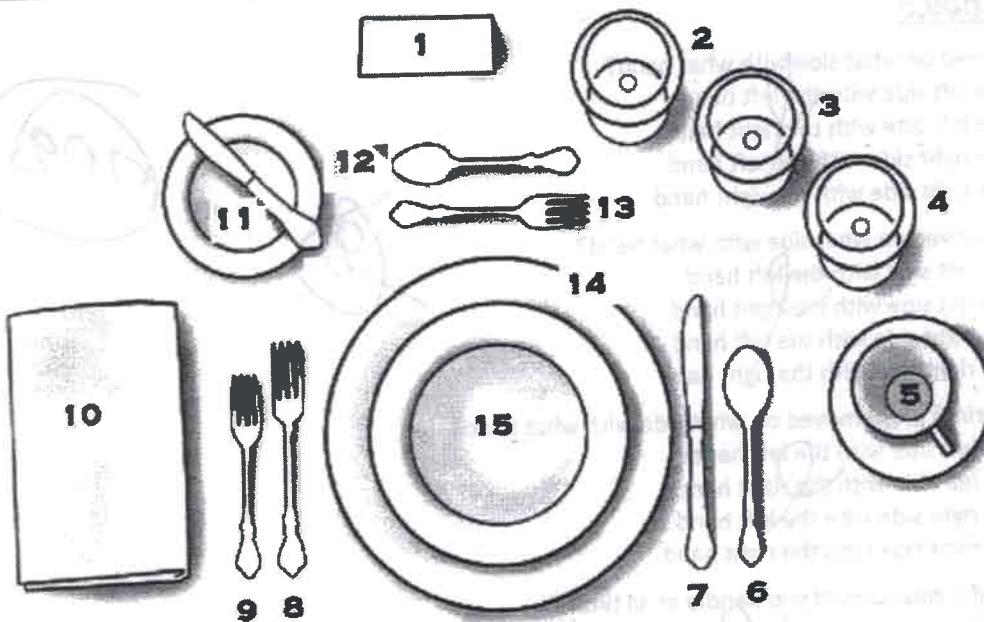
F Corkscrew

c. Used to open bottles of wine

C Tray Jack

d. 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>6</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 btw 1-2 inches inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? Sugar & cream.
3. Synchronized service is when: when everyone's courses come out at same time
4. What is generally indicated on the name placard other than the name? dinner menu (if previously chosen)
5. The Protein on a plate is typically served at what hour on the clock? on the 30<sup>th</sup> (ex. 8:30 pm)
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? make sure that option is available