

# AKONO C. DIXON'S RESUME

Akono Dixon's work summary

*Work Resume*



# Akono Dixon

## Contact Information

450 activity place #139  
Oceanside, California  
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## Work Experience

### **Food For Thought Waiter**

6/2016-Present

Obligating in prestigious dining experiences while acknowledging precise dinner etiquette and table setting for high-end cliental

### **Canard Catering Waiter**

8/15- Present

Obligating in prestigious dining experiences while acknowledging precise dinner etiquette and table setting for high-end cliental

### **Neapolitan Pizza, New York, New York Waiter**

11.2014-Present

Assisting customer's needs in food service from delivering, prepping meals, secretory performance, while maintaining a clean, professional and safe environment in the operating business.

### **Staffing 911, New York, New York Waiter**

10.2014-Present

Obligating in prestigious dining experiences while acknowledging precise dinner etiquette and table setting for high-end cliental

### **Cutting Edge Elite, New York, New York Waiter**

09.2014-Present

Obligating in prestigious dining experiences while acknowledging precise dinner etiquette and table setting for high-end cliental

### **Tuesday Mornings, Southaven, MS Cashier**

05.2013-August 2014

Received and disbursed money for purchases made by customers, handling with credit card scanners, cash registers, and store loyalty coupon points

### **Hollister Co, Collierville, TN Model**



12.2012- 8.2013

Assisting customers with the upmost friendliest and enjoyable retail experience while accomplishing a unique and diverse personality for the brand.

**Model Bartenders, New York, New York**

06.2012-Present

Obligating in prestigious dining experiences while acknowledging precise dinner etiquette and table setting for high-end clientele

## **Education**

**The New School**

08.2015-2016

BFA Degree in Dramatic Arts

151 Bank St, New York, NY 10014

(212) 229-5859

## **Accomplishments**

**Global Perspective Club at the University of Mississippi-**

- Partnered with the faculty and staff in the Modern Languages and International Programs
- Build strong relationships with other globally-minded students in a common living environment

**Explorer's Club**

- Studied abroad in Germany, Czech Republic, Austria, Paris, and London
- Experienced how different cultures and societies relate and respond to the world amongst other countries.

**Interact Club**

- Participated in community events which strengthened leadership, world understanding, community building, and teamwork and friendship building

**Leadership:**

- Tutored, befriended, and provided relief for elementary and middle school children who were mentally abused and mentally challenged, such as: mediocre parental guidance, dyslexia, anger and depression issues





Name

Akono Dixon

**Servers Test**

Score / 35

**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

C

Queen Mary

A

Chaffing Dish

B

French Passing

G

Russian Service

F

Corkscrew

E

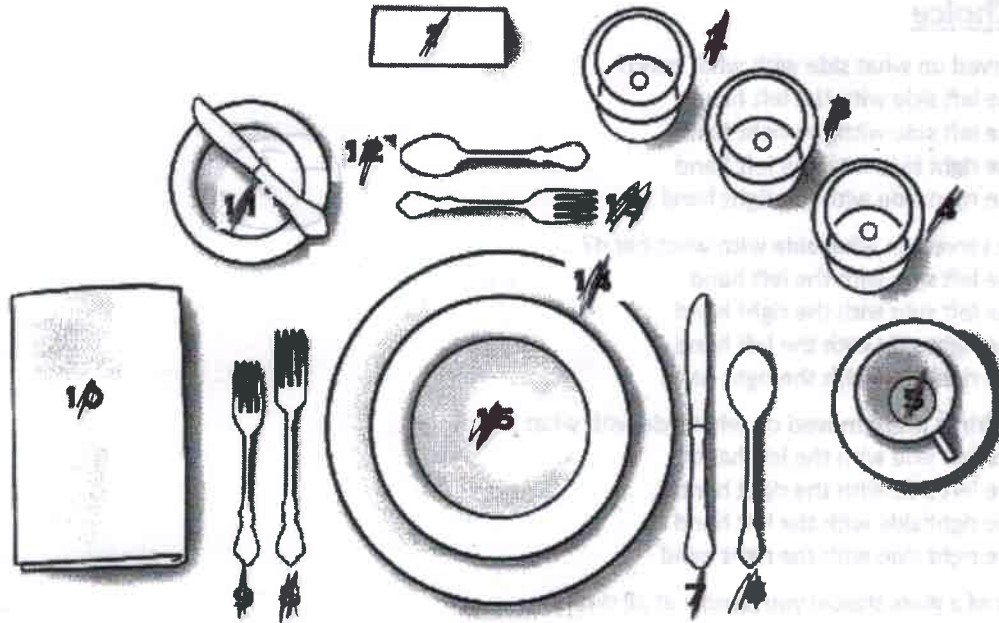
Tray Jack

- ~~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 Akono Dixon

**Servers Test**

Score / 35



**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**

- The utensils are placed a thumb's measured inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? cream, milk & sugar
- Synchronized service is when: servers come out in a synchronized order delivering entrees at the same time
- What is generally indicated on the name placard other than the name? table #/seat #
- The Protein on a plate is typically served at what hour on the clock? 7pm
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?  
Tell the guest "Yes, let me check to see if those options are available and let the Chef know of the request ASAP"