

Sara Leon

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Objective

My objective of applying to this job is to help me become more successful with my future with school and finding a good profession later on in the future which can relate to my major I am going to school for.

Experience

Dominos Pizza- Seal Beach, CA (562)493-2212

October 2015- Current

At Dominos I am a CSR, which means I help the customers with their orders, I answer the phone, Use the computer, clean the store, prep and stalk up the food in the make line, stalk up the menus and other coupons in the front of the store.

Milano Gelato and Creepe Café- Cerritos Mall, CA

November 2016- January 2017 (Seasonal)

At Milano Gelato my tasks were to clean the ice cream fridges, clean the outside of the store and inside, scoop ice cream, cashier, make Panini sandwiches, answer the phone, use the computer, prep food, and stalk up the storage with cups/forks.

Education

Wilson Classical High School- Long Beach, CA (2012-2016)

-Was apart of the varsity gymnastics team, apart of ASB/being the mascot helper, was an office aid, and was also a teacher's aid.

Cerritos Community College- Norwalk, CA (2016- currently attending)

-My plan after I finish my GED's here at Cerritos College is to transfer over to Cal Poly Pomona where I will major in becoming a Veterinarian.

Skills

Experienced with Cashiering (2 years), prepping food (2 years), having good people communication skills, computer skills (5+ years), answering phones with customers (5+ years), serving food (2 years), always gets the task done quick and responsible.

Name Sara Leon

Servers Test

Score / 35

Multiple Choice

- B 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
- D 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 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

G Queen Mary

A Chaffing Dish

E French Passing

B Russian Service

F Corkscrew

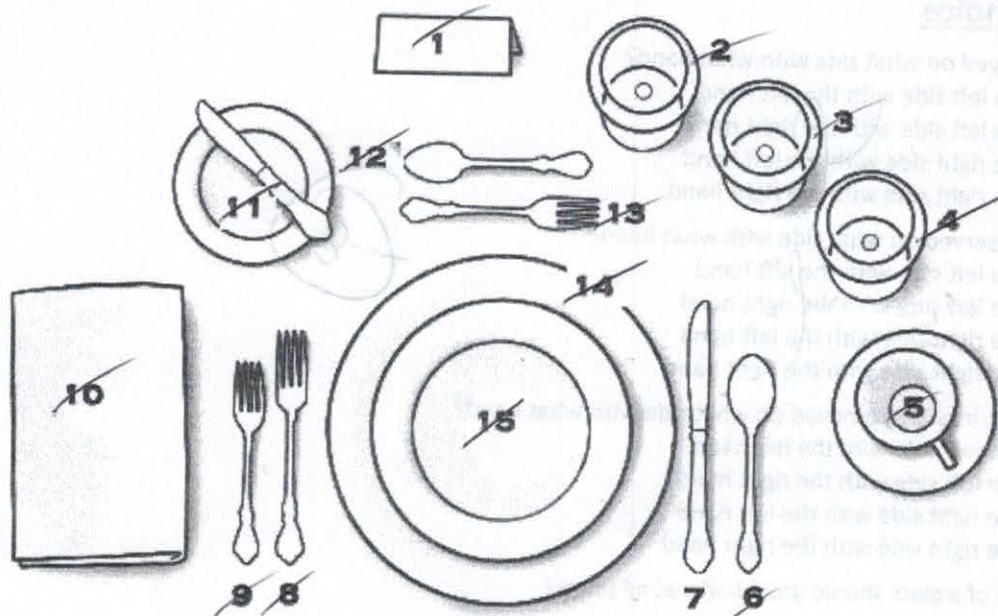
C Tray Jack

- ~~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 Sara Leon

Servers Test

Score / 3



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 3 - 5 inches inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? a teaspoon, sugar/creamer, & a napkin
- Synchronized service is when: When you match the utensils in the right spot.
- What is generally indicated on the name placard other than the name? The table number.
- The Protein on a plate is typically served at what hour on the clock? 5
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?
See if we can do the special request first, then get it done ASAP.