

Jennifer Flores
809 Harrell Avenue
Woodbridge, NJ 07095
jennyfloressx@gmail.com

OBJECTIVE: Hardworking individual seeking full-time employment to utilize cosmetology skills.

EDUCATION:

- **Old Bridge Public High School**
 - H.S. Diploma
 - Cosmetology Specialization

PROFESSIONAL EXPERIENCE:

• Copa de Oro <ul style="list-style-type: none">◦ Bartending experience	April 2016- Present
• Bed Bath and Beyond <ul style="list-style-type: none">◦ Picking and packaging	July 2016- September 2016
• Macy's <ul style="list-style-type: none">◦ Sales Associate	November 2015-January 2016
• Nail Pro Nail Salon <ul style="list-style-type: none">◦ Nail technician	June 2014- January 2015
• Raceway Park <ul style="list-style-type: none">◦ Directed traffic	April 2013- October 2013

SKILLS:

- Honest
- Enthusiastic
- Listens well
- Dependable
- Friendly
- Customer service
- Bartending experience
- Bilingual: Spanish
- Proficiency of Microsoft Word, Microsoft Excel, Microsoft Powerpoint

CERTIFICATIONS:

- NJ SORA License
 - Valid: 01/09/2017-01/09/2019
- TWIC Card Certification, awaiting card in mail

REFERENCES:

- Available upon request

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

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

Q Queen Mary

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)

A Chaffing Dish

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

B French Passing

d. Area for dirty dishware and glasses

R Russian Service

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

F Corkscrew

f. Used to open bottles of wine

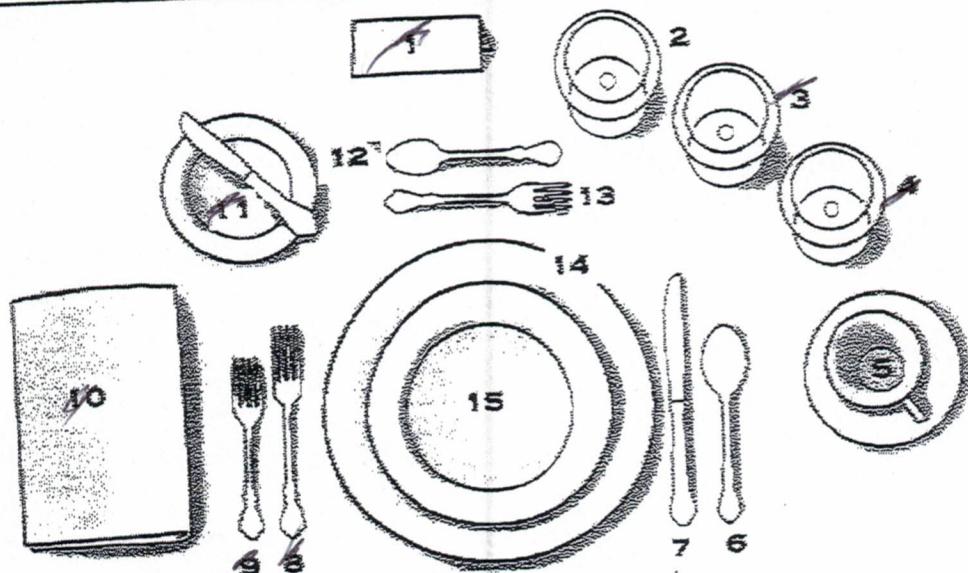
T Tray Jack

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

15/35

43%

Servers Test



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

8	Dinner Fork
5	Tea or Coffee Cup and Saucer
7	Dinner Knife
2	Wine Glass (Red)
9	Salad Fork
14	Service Plate
3	Wine Glass (White)

Fill in the Blank

1. The utensils are placed _____ 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: plates are served at the same time by all servers
4. What is generally indicated on the name placard other than the name? food menu
5. The Protein on a plate is typically served at what hour on the clock? 6 o'clock
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? tell the kitchen (chef)

Interview Note Sheet

Applicant Information

Name: <u>Jennifer Flores</u>	Interviewer: <u>Jo Poik</u>
Date: <u>5/24/17</u>	Rate of Pay: <u>\$12</u>
Position(s) Applied for: <u>Server / Bartender</u>	Referred by: <u>Brenda Sutvalk</u>

Test Scores					
Server	/35	%	Bartender	/30	%
Prep Cook	/15	%	Barista	/10	%
Grill Cook	/40	%	Cashier	/10	%
Dishwasher	/10	%	Housekeeping	/16	%

Seeking:

Full-Time

Part-Time

Relevant Experience & Summary of Strengths

Has no serving experience.

Total of _____ in Food Service

Cape de Oro - Perth Amboy

- Bar
- Bartender
- works Fri - Sun nights

Rodway Park - Englewood

- directed traffic

*Acrobat Academy 05/31/17

Bed Bath & Beyond

- picking & packing

Has a SORA license for NJ.
Waiting to turn 21 to obtain her
gun license and become an armed
security officer.

Macy's - Woodbridge Mall

- sales associate

Nail Pro Nail Salon

- nail technician

Travel up to? Depends on carpool
situation.

P.O.S. Experience: Y / N details: _____

Transportation

Car

Public Transit

Carpool / Rider / Driver

Regions Available to work:

North NJ

South NJ

Central NJ

Woodbridge Jersey Shore

Certifications (if any)

TiPS

Serv-Safe

LEAD

Other _____

Will Submit

Availability

Open
M-Th

AM only
Fri - Sun

PM only

Weekdays only

Weekends only

Uniforms Owned:

Bistro

Black Bistro

Tuxedo

1/2 Tuxedo

Black Vest

Long Black Tie

Chef Coat

Chef Pants

Knives

Black Pants

Non-Slip Shoes

Bow Tie

Other: _____

Would you recommend this applicant for Acrobat Academy?

Convention Candidate?

Other Languages Spoken: