

SHAYLAH WHITE

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Professional Summary

Service-oriented Health care provider with 1 year background in health care. Core competencies include people person, very compassionate and dependable as well as excellent communication and time management skills. Handles tasks with accuracy and efficiency.

Skills

- Active Listening
- Social Perceptiveness
- Judgment and Decision Making
- Time Management
- Critical Thinking
- Customer and Personal Service
- Reading Comprehension

Experience

Direct staff support *Jan 2016-Present*

Independent opportunities - Cookeville, TN

I help assist those with mental disabilities with everyday living and activities.

Executive housekeeper *Jun 2015-Jan 2016*

Hampton inn - Cookeville, TN

Help maintain a clean environment for guest to stay. Also I made sure my staff was doing their jobs in a timely manner professionally and efficient.

Education

Phlebotomy Technician: Phlebotomy *Apr 2017*

Tennessee technology center at McMinnville - McMinnville, TN

High School Diploma *Jun 2015*

Linden High School - Linden, NJ

Interview Note Sheet

Applicant Information

Name: Shaylah White
 Date: 5/30/17
 Position (s) Applied for: SERVER

Interviewer: Dibble McKey
 Rate of Pay: 12.00 per hour
 Referred by: Cerrie Ann Wallace

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

Total of _____ in Food Service

front desk @ HLC @ Hampton Inn
 in Tennessee

Open availability
 has own transportation

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

Transportation

Car Public Transit Carpool (Rider / Driver)

Regions Available to work:

North NJ South NJ Central NJ Jersey Shore

Certifications (if any)

TiPS Serv-Safe LEAD Other _____ Will Submit

Availability

Open AM only PM only Weekdays only Weekends only

Details: _____

Uniforms Owned:

<input type="checkbox"/> Bistro	<input type="checkbox"/> Black Bistro	<input type="checkbox"/> Tuxedo	<input type="checkbox"/> 1/2 Tuxedo	<input type="checkbox"/> Black Vest	<input type="checkbox"/> Long Black Tie
<input type="checkbox"/> Chef Coat	<input type="checkbox"/> Chef Pants	<input type="checkbox"/> Knives	<input type="checkbox"/> Black Pants	<input type="checkbox"/> Non-Slip Shoes	<input type="checkbox"/> Bow Tie
			<input type="checkbox"/> Other: _____		

Would you recommend this applicant for Acrobat Academy?

Convention Candidate?

Other Languages Spoken:

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

C

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

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

A

6) If you bring the wrong entrée to a guest what should you do?

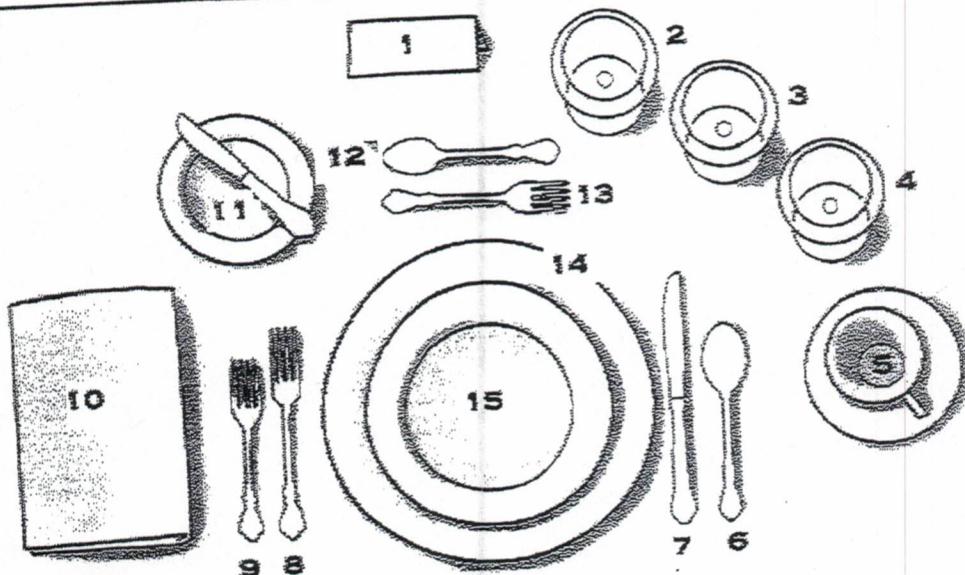
- a) Go back into the kitchen and patiently wait in line behind the rest of the servers until it's your turn
- b) Inform the guests that you will bring the correct entrée once everyone else in the dinning room is served
- c) Try to convince the guests to eat what you brought them
- d) Go back into the kitchen to the front of the line and inform the expeditor that you need a different entrée

Match the Correct Vocabulary

- Scullery
- Queen Mary
- Chaffing Dish
- French Passing
- Russian Service
- Corkscrew
- 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

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
- 2 Water Glass

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

Fill in the Blank

1. The utensils are placed inch inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? last name and How many at to
3. Synchronized service is when: Take note immediately and tell cook
4. What is generally indicated on the name placard other than the name? Last name and How many at to
5. The Protein on a plate is typically served at what hour on the clock? Take note immediately and tell cook
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? Take note immediately and tell cook