

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 guests to stay. Also I made sure my staff was doing their jobs in a timely manner professionally and efficiently.

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: <u>Shaylah White</u>	Interviewer: <u>Dottie McLean</u>
Date: <u>8/30/17</u>	Rate of Pay: <u>12.00 per hour</u>
Position (s) Applied for: <u>Server</u>	Referred by: <u>Terrie Ann Wallace</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
<p style="text-align: right;">Total of _____ in Food Service</p> <p><u>front desk & Hk @ Hampton Inn</u> <u>in Tennessee</u> <u>Open availability</u> <u>has own transportation</u></p>
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:
<u>Bistro</u> <u>Black Bistro</u> <u>Tuxedo</u> <u>1/2 Tuxedo</u> <u>Black Vest</u> <u>Long Black Tie</u> <u>Chef Coat</u> <u>Chef Pants</u> <u>Knives</u> <u>Black Pants</u> <u>Non-Slip Shoes</u> <u>Bow Tie</u> <u>Other: _____</u>
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) ~~X~~ 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) ~~X~~ 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 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

22/35
63%

Match the Correct Vocabulary

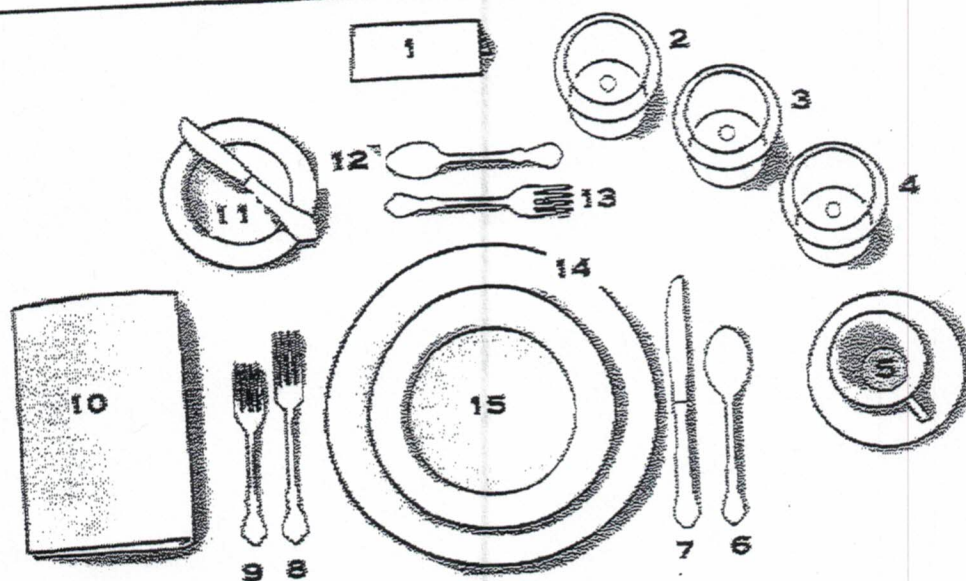
- Scullery
Queen Mary
Chaffing Dish
French Passing
Russian Service
F Corkscrew
Tray Jack

- 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

Name _____

Score / 35

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 | 4 | Wine Glass (Red) |
| <u>13</u> | Dessert Fork | <u>9</u> | Salad Fork |
| <u>6</u> | Soup Spoon | 14 | Service Plate |
| <u>15</u> | Salad Plate | <u>3</u> | Wine Glass (White) |
| 2 | Water Glass | | |

Fill in the Blank

- The utensils are placed 1 inch inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? _____
- Synchronized service is when: _____
- What is generally indicated on the name placard other than the name? Last name and How many at
- The Protein on a plate is typically served at what hour on the clock? _____
- 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