

Natasha Waisfeld

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Profile

- Over 5 years experience as a Server in high volume restaurants
- Substantial knowledge of serving food and beverages for guests
- Proven record of greeting guests quickly in a friendly and professional manner
- Able to coordinate with the kitchen to ensure well-timed service and quality of the food
- Proven ability of providing the utmost quality of service to the customer at all times
- Comprehensive knowledge of entering orders speedily and in correct sequence

Professional Experience

CATER SERVER, BLUE LABEL CREW, LOS ANGELES, CA - MAY 2016

Server for events of 400 people +, bar mitzvah, weddings, and more. Full knowledge of cater serving expectations.

WAITRESS, LINCOLN PARK, NEW YORK, NY - APRIL 2016

Server for 12+ tables at the sports bar with 3 shifts per week, 10+ hour shifts with full bar and tray serving.

COCKTAIL WAITRESS, GOLDEN CADILLAC, NEW YORK, NY - NOV 2015

Hired and present for the official opening in November. 4-5 shifts per week, 12+ hour shifts with full bar and tray serving. Full knowledge of cocktail ingredients and how they were made.

WAITRESS, FLEA MARKET BISTRO, NEW YORK, NY - JULY 2013

Waitress working dinner and brunch shifts in heavy volume. 10 tables per waiter.

COCKTAIL WAITRESS/BARTENDER, MILLESIME AT CARLTON HOTEL, NEW YORK, NY - FEBRUARY 2013

Worked as the Salon Bartender for Brazilian dance nights. Served specialty cocktails and recommended specific drinks to guests. Responsible for set up and breakdown. Occasional bar-back duties. As a Cocktail Waitress for events I handled bottle service, dinner, and salon snacks serving.

SERVER/HOST. ASKA AT KINFOLK STUDIOS, BROOKLYN, NY- OCTOBER 2012

Hired and present for official opening in November 2012. Reservations manager and alternated as a hostess and server during the process of the opening. My work consisted of answering all reservation emails, phone calls, creating the Urbanspoon I-Pad reservations system, greeting all VIP food industry guests and communicating with all servers, cooks and the executive Chef for special needs as in food allergies and preferences.

Education

University of Florida, BFA Theater, 2011

Skills

Bi-Lingual(Spanish), Memorization, UCB Improv, walking through crowds with a heavy tray, can handle more than 10 tables at once, work quickly and efficiently.

Software Skills

- *Micros
- *Breadcrumb
- *Opera

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

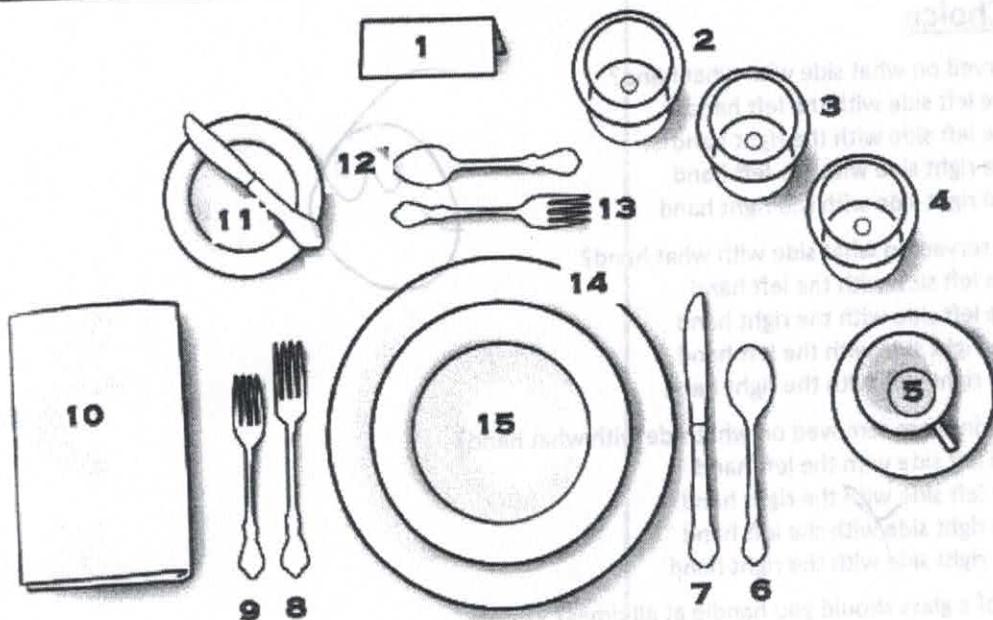
- 6) If you bring the wrong entrée to a guest what should you do?
 a) Go back into the kitchen and patiently wait in line behind the rest of the servers until it's your turn
 b) Inform the guests that you will bring the correct entrée once everyone else in the dinning room is served
 c) Try to convince 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

D Scullery
E Queen Mary
F Chaffing Dish
G French Passing
B Russian Service
F Corkscrew
C B 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

<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>3</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>2</u>	Wine Glass (White)
<u>4</u>	Water Glass		

Fill in the Blank

1. The utensils are placed 2 inches inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? Sugar and creamer
3. Synchronized service is when: all servers serve entrees in table order
4. What is generally indicated on the name placard other than the name? What entree they will have
5. The Protein on a plate is typically served at what hour on the clock? 6pm - after salad
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? communicate to expeditor