

# Brenda Kimble

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## OBJECTIVE

Candidate seeks position where I can practice my skills and abilities for the benefit of your organization. Experienced candidate with proven track record in areas of retail and Hotel-Restaurant. Seeks full time position with opportunity for career advancement.

## QUALIFICATIONS

6 years hotel-restaurant experience

4 years retail and customer service experience

## WORK HISTORY

### **Randall's Grocery**

2012-2016

#### *Cashier/Bakery*

- Cashiering
- Customer service
- Stocker, Merchandising
- Unloading
- Packaging
- Inventory

### **J W Marriott**

2006-2012

#### *Room Service Operator*

- Customer service
- Take customer orders for room service
- Restaurant service
- Answer phones

## EDUCATION

### **C.L.C. High School**

1981

- Diploma

Name Brenda Limble

**Servers Test**

Score 20 / 35

**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**

Scullery

Queen Mary

Chaffing Dish

French Passing

Russian Service

Corkscrew

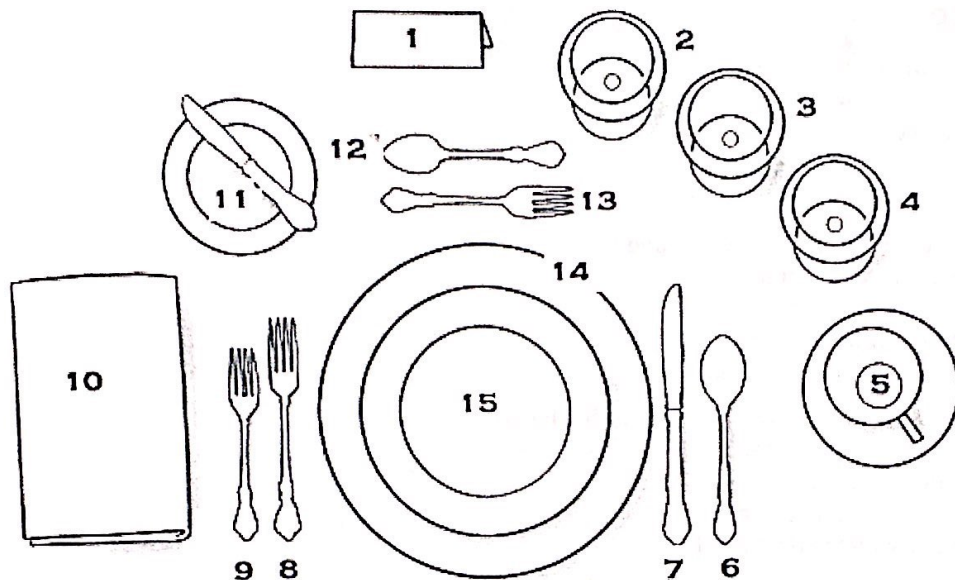
Tray Jack

- 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

Name \_\_\_\_\_

**Servers Test**

Score / 35



**Match the Number to the Correct Vocabulary**

- |  |                       |  |                              |
|--|-----------------------|--|------------------------------|
| <input checked="" type="checkbox"/> 10 | Napkin                | <input checked="" type="checkbox"/> 8  | Dinner Fork                  |
| <input checked="" type="checkbox"/> 11 | Bread Plate and Knife | <input checked="" type="checkbox"/> 5  | Tea or Coffee Cup and Saucer |
| <input checked="" type="checkbox"/> 1  | Name Place Card       | <input checked="" type="checkbox"/> 7  | Dinner Knife                 |
| <input checked="" type="checkbox"/> 6  | Teaspoon              | <input checked="" type="checkbox"/> 2  | Wine Glass (Red)             |
| <input checked="" type="checkbox"/> 13 | Dessert Fork          | <input checked="" type="checkbox"/> 9  | Salad Fork                   |
| <input checked="" type="checkbox"/> 12 | Soup Spoon            | <input checked="" type="checkbox"/> 14 | Service Plate                |
| <input checked="" type="checkbox"/> 15 | Salad Plate           | <input checked="" type="checkbox"/> 3  | Wine Glass (White)           |
| <input checked="" type="checkbox"/> 4  | Water Glass           |  |                              |

**Fill in the Blank**

- The utensils are placed 3 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? +
- 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?  
Let Cook Know.