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EXPERIENCE

Whole Food's Glendale - Cashier - Nov 2016 - Jan 2017 - (818) 548-3695

Worked as front end cashier, interacted and assisted in customer service, financial transactions, bagging, price checks and general knowledge.

Lassen's Grocery and Deli - Vitamins Team Member - Dec 2015 - June 2016 - 619 -724-6139

Worked in vitamins to supply and recommend products to customers, take orders, scan and stock items, general store placement knowledge, store intercom and price checks. Also worked in adjoining beauty department helping stock and general knowledge.

Lassen's Grocery and Deli - Food Prep/Barista - October 2014 619 -724-6139

Prepared and served wide range of food, including cold and hot sandwiches, smoothies, juices, and coffee and espresso drinks. Worked with restocking items, price checks, and general store placement knowledge.

Javista Organic Coffee Bar - Food Preparation/Barista - August 2013 - October 2014 (907) 854 - 0737

Prepared and served wide variety of foods including sandwiches and salads, inventoried meats and vegetables, used meat slicer and supervised station, organized and completed special catering, served and prepared some cold and hot coffee and tea drinks.

Costume floor sales assistant September 2012 to May 2013 (323) 464 - 2777

Retail experience in assisting customers select costumes, styling wardrobe for characters, overseeing changing room areas, and completing final costume sales.

Costume Assistant September 2012 to May 2013 (323) 464 - 2777

Styled characters for Elizabethan, Renaissance and Romantic period scenes. Organized and stocked clothes.

Crew Member at Jersey Mike's Subway Shop June 2012 - December 2012 (310) 394-1888

Provided service for customers (from orders to final food delivery), organized and completed special catering.

EDUCATION

Currently at PCC

Sacramento Waldorf High School Sacramento, CA

References available upon request

Multiple Choice

D 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

D 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

B 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

D 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

C Queen Mary

A Chaffing Dish

B French Passing

G Russian Service

F Corkscrew

E 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

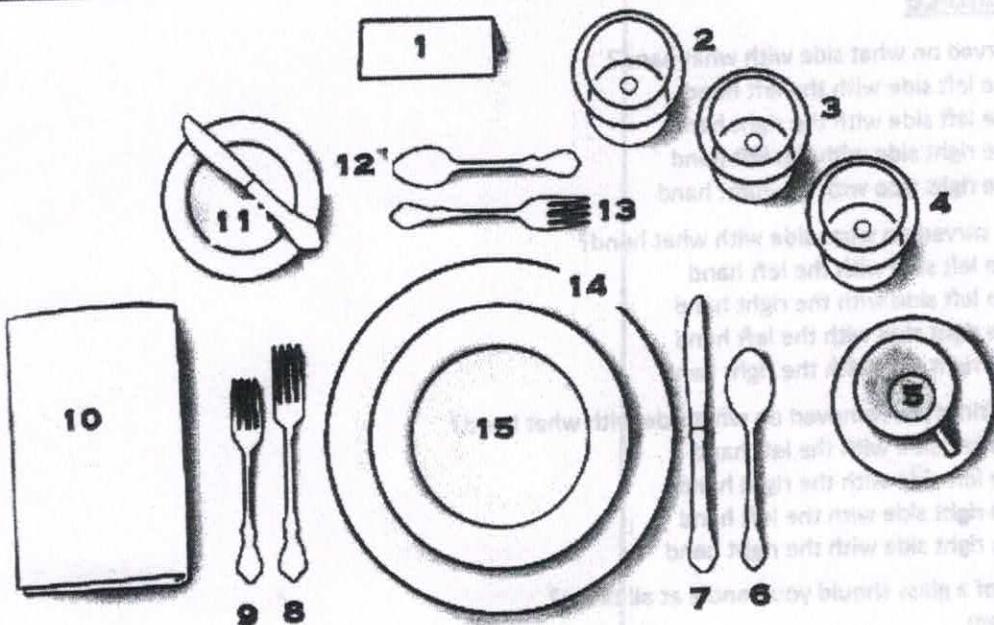
D. Area for dirty dishware and glasses

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 16 Teaspoon

13 Dessert Fork

6 Soup Spoon

15 Salad Plate

14 Water Glass

8 Dinner Fork

5 Tea or Coffee Cup and Saucer

7 Dinner Knife

2 Wine Glass (Red)

9 Salad Fork

16 Service Plate

3 Wine Glass (White)

Fill in the Blank

1. The utensils are placed 3-4 inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? Milk + Sugar
3. Synchronized service is when: the food comes out w/ order
4. What is generally indicated on the name placard other than the name? the Seating number
5. The Protein on a plate is typically served at what hour on the clock? 3
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? make a note, check in w/ the kitchen