

# Tiffany Lazenby

## **Applying for cashier/server**

Houston, TX 77031

tiffanylazred52@gmail.com

2814517854

Born: July 29,1990

Cell: 2814517854

Authorized to work in the US for any employer

## Work Experience

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### **Server/Cashier**

Acrobat Outsourcing Staffing Agency - Houston, TX

April 2017 to December 2018

Temp agency. Work experience as a server.

Dishwasher and cashier

- Prepped was responsible for cutting items for dinner and lunch menu, dinner, lunch, and orders
- Cleared tables
- Cleaned and sanitized cafe, dining room, and cleaned and sanitized dishes and utensils
- Served food
- Greeted customers, guests, and diners
- Worked at a cafe and restaurant
- Handled a high volume of customers regularly
- Processed transactions
- Checked on customers, guests, and diners frequently

### **Home Health Aide**

Aegis senior care group

August 2012 to March 2016

Assisted patients with everyday needs such as cooking

Cleaning, administration of medicine.

Reported any abnormal activities to family members.

Cooked breakfast,lunch and dinner.

I also assisted the patients in home.

### **Cashier cook**

Noodles and company - Houston, TX

February 2013 to June 2013

Provide customer service to guest as well as taking orders

### **Cashier and Cook**

Almeda skating rink

January 2011 to December 2011

I took orders at the concession stand.

Took payments for orders and also prepared the meal  
And etc.

I was also responsible for making sure dining area was clean at all times

### **Provider**

Fidelity Home Health Care

January 2011 to July 2011

Taking care of patients basic needs

Cooking

Cleaning

Preparing meals and administration of medicine

Also assisted patients with bathing and getting dressed.

### **Education**

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Marque learning center

### **Skills**

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Cleaning (6 years), Server (3 years), Cashier (3 years)

### **Additional Information**

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Cooking experience

At Acrobat outsourcing.



-19

Name Tiffany Lazenby  
Score 7/35

**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 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**

C Scullery

A Queen Mary

D Chaffing Dish

G French Passing

B Russian Service

F Corkscrew

E Tray Jack

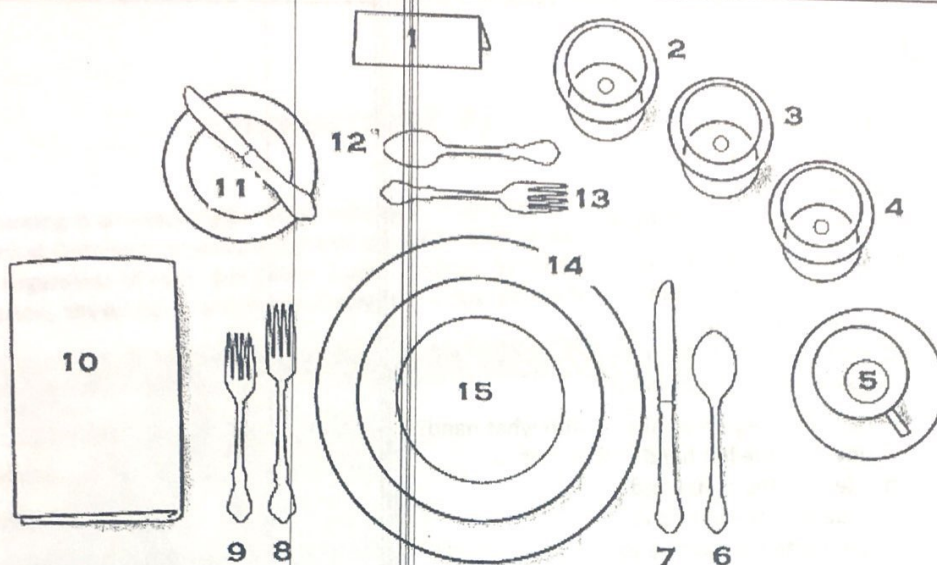
- A Metal buffet device used to keep food warm by heating it over warmed water
- B Style of service where food is prepared or served individually at the dinner table to fit the customer's specific taste (i.e. providing dressing and pepper for salad or handing out bread to each patron)
- C Used to hold 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



Name \_\_\_\_\_

# Servers Test

Score / 35



## 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>12</u>	Wine Glass (Red)
<u>13</u>	Dessert Fork	<u>8</u>	Salad Fork
<u>6</u>	Soup Spoon	<u>15</u>	Service Plate
<u>14</u>	Salad Plate	<u>3</u>	Wine Glass (White)
<u>4</u>	Water Glass		

## Fill in the Blank

- The utensils are placed 4 inches inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? Sugar / Lemon
- Synchronized service is when: making sure guest has everything
- What is generally indicated on the name placard other than the name? Table #
- The Protein on a plate is typically served at what hour on the clock? Lpm
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?  
make a note and tell Chef and Kitchen Staff