

# HAKEEM NAZEER

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*"To be early is to be on time, to be on time is being late, actually being late is unacceptable"*

## SUMMARY

*An individual, who is responsible, has integrity and is bright, positive, and effectively deals with people at all levels. Possesses outstanding interpersonal skills, written and oral communication skills, and is a motivator within his peer group.*

## EDUCATION

### National Bartending School Graduate

- Bartending & Mixology

Woodbridge NJ

01/2017

### PISCATAWAY HIGH SCHOOL

- Advanced High School Diploma

Piscataway, NJ

06/2015

## PROFESSIONAL EXPERIENCE

### Bahama Breeze Restaurant Server / Bartender

Woodbridge, NJ

09/2016

- Work with both kitchen and dining staff to ensure that customers receive requested product and quality service within an acceptable time period.
- Receive meal order from customers and maintain a clean dining area for guests
- Provide outstanding customer service with explanation of food and drink selections.
- Deliver friendly and efficient service to ensure a pleasant dining experience for all guests suggesting menu items and preparing specialty drinks according to corporate specifications

### Glory Days Restaurant Server/Expo

Gainesville, VA

08/2015-0/8 2016

- Greet and direct guests to seat assignment and bar table service.
- Work with both kitchen and dining staff to ensure that customers receive requested product and quality service within an acceptable time period.
- Receive meal order from customers and maintain a clean dining area for guests.
- Provide outstanding customer service with explanation of food and drink selections.
- Trained new servers on menu knowledge and steps of quality service

### Jimmy John's Restaurant Associate

Piscataway, NJ

10/2014-01/2015

- Processed food orders using computer-based register, balancing customer traffic and creating a friendly and enjoyable customer experience.
- Maintained a clean and healthy service and dining area which ensured all health department requirements were met at all times.
- Attended to guests' needs by providing condiments, eating utensils, etc in main dining area.



# Interview Note Sheet

## Applicant Information

Name: <u>Hakeem Nasser</u>	Interviewer: <u>Jo Paik</u>
Date: <u>09/12/17</u>	Rate of Pay: <u>\$14</u>
Position (s) Applied for: <u>Server/ Bartender</u>	Referred by: <u>Alexis Iannides</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

Total of \_\_\_\_\_ in Food Service

- Pahma Breeze  
 - Bar/Server  
 works 4-5 shifts a week  
 Sept 2016 - current  
 schedule gets made weekly  
 - Elroy Days Grill in Virginia  
 Server  
 Aug 2015 - Aug 2016

National Bartending School  
Graduate.

Jimmy John's Restaurant  
 - sub shop  
 - associate  
 - make sandwiches, register,  
clean tables, refill condiments  
up to 30 min travel

P.O.S. Experience: Y / N details: \_\_\_\_\_

## Transportation

☒ Car ☐ Public Transit ☐ Carpool ( Rider / Driver )

## Regions Available to work:

North NJ South NJ Central NJ Disotomay 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:

Bistro Black Bistro Tuxedo 1/2 Tuxedo Black Vest Long Black Tie  
 Chef Coat Chef Pants Knives Black Pants Non-Slip Shoes Bow Tie Other: \_\_\_\_\_

Would you recommend this applicant for Acrobat Academy?

Convention Candidate?

Other Languages Spoken:



## Servers Test

### 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
- A 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
- A 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

26/35  
79%

### Match the Correct Vocabulary

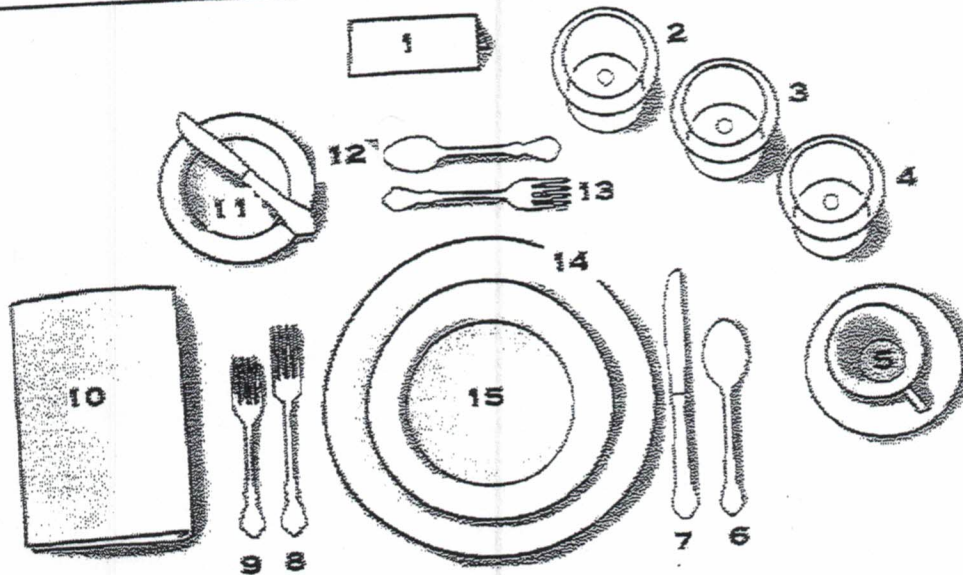
- D Scullery  
E Queen Mary  
A Chaffing Dish  
G French Passing  
B Russian Service  
F Corkscrew  
C Tray Jack

- 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

10  
11  
12  
13  
14  
15  
4

Napkin  
Bread Plate and Knife  
Name Place Card  
Teaspoon  
Dessert Fork  
Soup Spoon  
Salad Plate  
Water Glass

8  
5  
7  
3  
9  
14  
2

Dinner Fork  
Tea or Coffee Cup and Saucer  
Dinner Knife  
Wine Glass (Red)  
Salad Fork  
Service Plate  
Wine Glass (White)

### Fill in the Blank

1. The utensils are placed 5 inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? Cream, Sugar
3. Synchronized service is when: All Servers place food at same time
4. What is generally indicated on the name placard other than the name? Entrée
5. The Protein on a plate is typically served at what hour on the clock? 6
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?  
Ask about any other food allergies



**Multiple Choice (6 points)**

- C 1) Carbonation \_\_\_\_\_ the rate of intoxication.  
a) Slows down  
b) Speeds up  
c) Does nothing to
- B 2) What are the six most commonly used spirits?  
a) Sweet and Sour, Triple Sec, Grenadine, Midori, Lime Juice and Cranberry Juice  
b) Vodka, Whiskey, Gin, Bourbon, Rum and Tequila  
c) Chardonnay, Cabernet Sauvignon, Champagne, Merlot, Sauvignon Blanc, Zinfandel  
d) Kahlua, Vodka, Frangelico, Gin, Tequila, Spiced Rum
- B 3) You can accept an expired ID as long as all other information is correct.  
a) True  
b) False
- B 4) If someone has had too much to drink, serving them coffee will help sober them up.  
a) True  
b) False
- D 5) What are the acceptable forms of ID for Alcohol Consumption?  
a) State or Government Issued ID Card or Drivers License  
b) Passport or Passport ID Card (as long as it lists the person's date of birth)  
c) School ID or Birth Certificate  
d) A & B  
e) A, B & C
- B 6) If there is no shaker tin available to scoop ice for a drink, it is okay to use a glass.  
a) True  
b) False

29/35  
83%

**Vocabulary (9 points)**

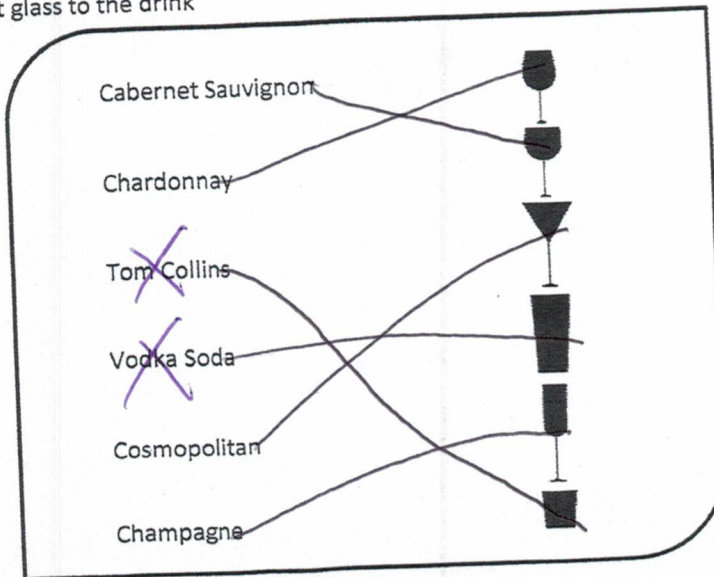
Match the word to its definition

I "Straight Up"  
F Shaker Tin  
C "Neat"  
A Muddler  
B Strainer  
E Jigger  
G Bar Mat  
D "Float"  
H "Back"

- a.) Used to crush fruits and herbs for craft cocktail making  
b.) Used with the Shaker Tin to prevent solid material from entering a cocktail glass when poured  
c.) To serve chilled liquor in a chilled stemmed cocktail glass with no ice  
d.) To pour ½ oz of a liquor on top  
e.) Used to measure the alcohol and mixer for a drink  
f.) Used to mix cocktails along with a pint glass and ice  
g.) Used on the bar top to gather spills  
h.) Requesting a separate glass of another drink  
i.) Means to serve spirit room temperature in a rocks glass with no ice

**Glassware (6 points)**

Match the correct glass to the drink



**Answer and Question (14 points)**

Provide examples of 3 brand name "top shelf" spirits (3 points): Absolute vodka, Bacardi rum, Patron tequila

What are the ingredients in a Manhattan? Vermoth Whiskey

What are the ingredients in a Cosmopolitan? Vodka, Cran, lime juice

What are the ingredients in a Long Island Iced Tea? Vodka, tequila, triple sec, rum, gin, Sour mix, top w/ coke

What makes a margarita a "Cadillac"? X

What is simple syrup? Sugar Water

Is it legal to pour liquor from one bottle into another? What is this called? (2 points)

NO, marring bottles

What should you do if you break a glass in the ice? melt all ice

When is it OK to have an alcoholic beverage while working? Never

What does it mean when a customer orders their cocktail "dirty"? Add Olive Juice

What are the ingredients in a Margarita? Tequila, triple sec, lime juice, Sour mix