

## Kathleen S. Abbott

### Objective:

To join a team environment where my experience in quality assurance, assembly, inspection, production and time management can be best utilized.

### Work Experience:

#### Measurementation Analyzer Systems

Chino, CA 1995 - 1997

##### *Inspector*

Worked on projects on an as needed basis. Job responsibilities included: Inprocess inspection of power and signal wiring, hydraulic piping and tubing to multiple specification and final inspection for customer approval within a timed schedule.. Working as a liaison between engineering and production department, creating and prioritizing discrepancy lists and delegated repairs to production personnel.

#### Ariel Transport Service, Inc.

Fontana, CA 1991 - 1995

##### *Office Manager*

###### Accounting

Accounts payable / receivables, collections, quarterly payroll tax and bank deposits.

###### Project Management

Resource management, time management, dispatching, familiar with office procedures, local deliveries,

###### Technical Support

Repair office equipment, upgrade hardware/software for IBM PC-compatible computers, install programs, print drivers, and troubleshoot dot matrix printers.

#### Rockwell International, Inc.

Anaheim, CA 1984 - 1988

##### *Inspector/Assembler*

Work to NASA certified soldering on GPS (Gyro Propelled Satellite), Trident Submarine Missile Control Panel programs. Hands on experience with blueprints, schematics, assembling hardware, panel wiring, and wiring harnesses. Reworked and inspected MRB material to meet original specifications.

### Education:

Net 10 Technologies, Inc. 1997  
A+ Certified Hardware Technician Program  
Certificate of Completion

### Certification:

ANSI/J-STD-001B Inspector June 1997

October 1994

In this section, we present a summary of the results of the study. The results are presented in a way that is consistent with the results of the study.

Work Experience

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**Multiple Choice**

- A 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
- B 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

G French Passing

B Russian Service

F Corkscrew

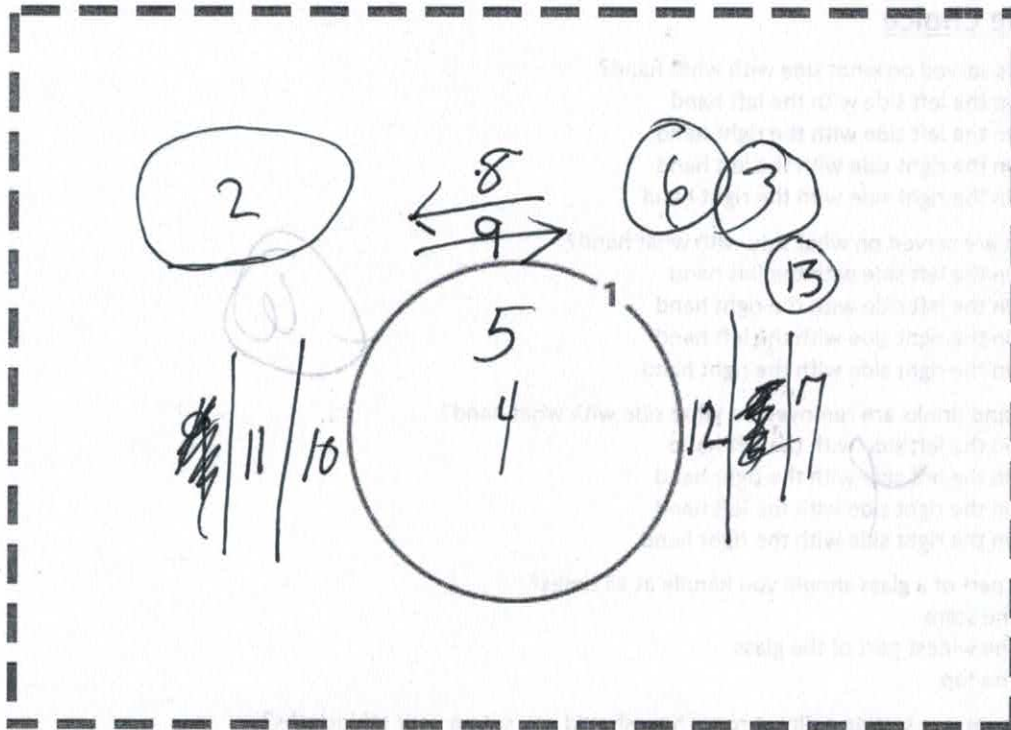
E Tray Jack

- 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 Kathleen Abbott

Servers Test

Score / 35



**Draw a formal place setting containing all of the following:**

- |                            |                  |                      |
|----------------------------|------------------|----------------------|
| 1. Service Plate           | 7. Teaspoon      | 13. Water Glass      |
| 2. Salad Plate             | 8. Soup Spoon    | 14. Red Wine Glass   |
| 3. Bread Plate & Knife     | 9. Salad Fork    | 15. White Wine Glass |
| 4. Napkin                  | 10. Dinner Fork  |                      |
| 5. Name Place Card         | 11. Dessert Fork |                      |
| 6. Tea/Coffee Cup & Saucer | 12. Dinner Knife |                      |

**Fill in the Blank**

- The utensils are placed 64 inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? water / cream / sugar
- Synchronized service is when: in sequence
- What is generally indicated on the name placard other than the name? party name
- The Protein on a plate is typically served at what hour on the clock? noon
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?  
Note it