

Amanda Meints

Los Angeles, CA
Phone: 509-990-3871
Email:
amandameints@gmail.com
LinkedIn: Amanda Meints

EXPERIENCE

My UV PRO, Seattle WA. Marketing Manager

March 2016 - PRESENT

- Creating backpacing for sharper results through Google
- Hiring Multimedia clients for company growth
- Creating storyboards for Campaign/Promo commercial
- Sit with clients/ creating a positive atmosphere
- Organize documents, client info

Facial Beauty, Seattle, CA. — Social Media Marketing Manager

June 2015 - June 2016

- Deliver sales and statistics of company each week
- Front Desk Receptionist
- Ability to engage clients through organic material
- Create engaging Newsletters, and send out to clients
- Knowledge on healthy life choices, and striving to learn more
- Organize all personal info, skilled on Microsoft Doc. Google+
- Manage new campaigns to ensure growth for company
- Manage passwords, client info, company outline ect..

Emerald City Smoothie, Seattle Wa.— Shift Leader/ Manager

Jan 2013 - August 2014

- Creating a positive and healthy environment
- Executing tasks in timely manner
- Selling, and buying products
- Creating a larger clientele
- Building a strong and happy staff
- Ability to communicate well with staff, and clients
- Strong math and organizational skills

Joey Restaurant, Bellevue WA. Waitress

June 2015 - July 2016

- Server, hostess
- Greeting Guests, and communicating
- High Volume restaurant
- Creating a great atmosphere
- Decorating flower arrangements

SKILLS

3 Years Serving/ Hostess experience

Retail Experience/ Sales associate

Social Media Expert

Computer Savvy

Writer, blogger,

Receptionist Experience

Communicative, Great speech, friendly.

Organized, Prompt, detail oriented

5 Year Nanny, house cleaning experience.

AWARDS

Entrepreneur Competition.

Won Second place for all of WA marketing competition

10 Credit Cards Sold in 1 Hour

When working at Victoria's Secret I sold the most credit cards in the region.

Charity Influencer Head community influencer for Meals on Wheels, Coats for kids. Santa's Children

Earls Restaurant, Bellevue WA. Waitress

Aug 2016 - may 2017

- High volume restaurant,
- Would serve 8 tables at a time
- Can manage 20 people at once
- EDUCATION Mead School, WA— Marketing.

Multiple Choice

b 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

c 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

d 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 dinning 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 VocabularyD Scullery

A. Metal buffet device used to keep food warm by heating it over warmed water

C Queen Mary

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)

A Chaffing Dish

C. Used to hold a large tray on the dining floor

B French Passing

D. Area for dirty dishware and glasses

B Russian Service

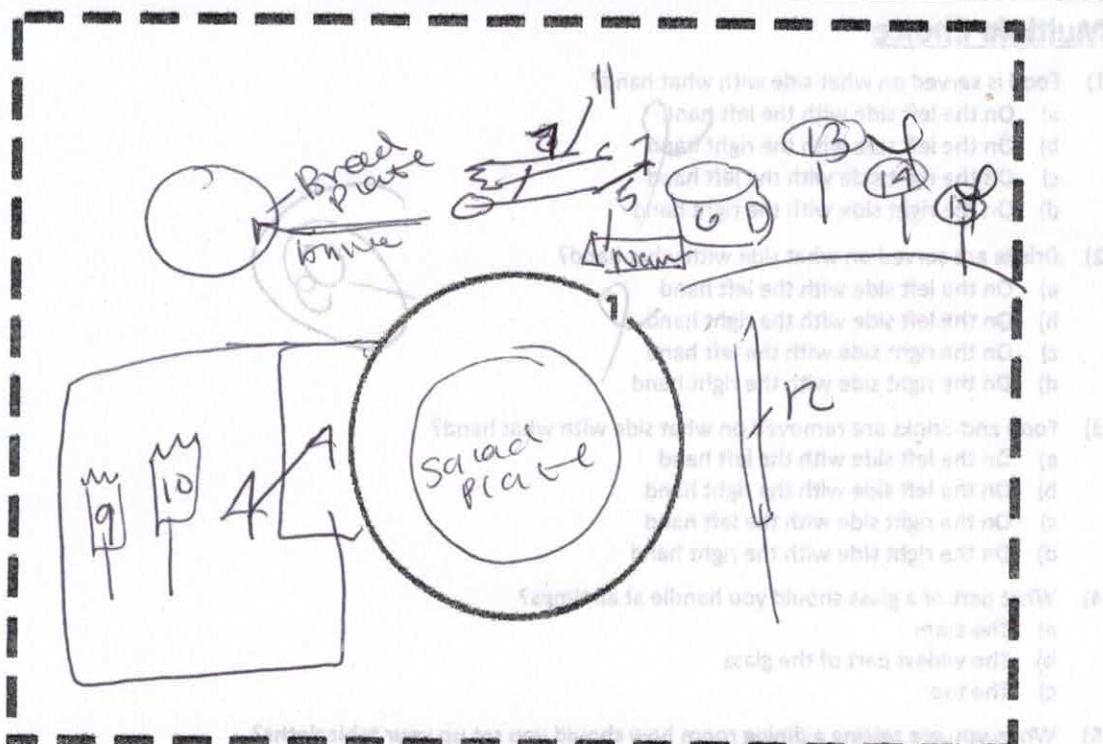
E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored

E Corkscrew

F. Used to open bottles of wine

E Tray Jack

G. Style of dining in which the courses come out one at a time

**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

1. The utensils are placed _____ inch (es) from the edge of the table.

2. Coffee and Tea service should be accompanied by what extras? sugar / cream

3. Synchronized service is when: small meal, coming one after the other

4. What is generally indicated on the name placard other than the name? Reserved

5. The Protein on a plate is typically served at what hour on the clock? 12

6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?

Let the kitchen know