

Trista Nickelsen
Phone: 917-584-5807

Film and Television Actor

Feb. 2006 – Present

Multiple credits. Film resume available on request. Many acting roles and film crew experience as well.

Place of Employment: Bubba Gump Shrimp Co. – Universal City, CA

Phone: 818-753-4867 Carlo Fereria

May 2011 – Oct. 2013

Position and Duties: Seating and busing tables. Extremely high volume restaurant.

Place of Employment: The Greek Theatre - Los Angeles, CA

Phone: 323-644-5041- Zeke Naranjo

May 2006 – Oct. 2013

Position and Duties: VIP door. Collects and distributes tickets. High profile guests.

Place of Employment: Reelzchannel – Los Angeles, CA

Phone: 213-443-2438 – J.J. Kawan

Dec 2006- July 2007

Position and Duties: Media Assistant. Logging and transferring on air and stock video files. Proficient in Filemaker Pro, Virage, Excel, Videologger, Masstech.

Place of Employment: Pantages Theatre - Hollywood, CA

Phone: 323-468-1771- Raul Jauregui

May 2006 – Dec. 2006

Position and Duties: Usher/Ticket taker. Directing and assisting patrons.

Place of Employment: Victoria's Secret - Los Angeles, CA

Phone: 213-622-5772- Dena Fischer

February 2006 – July 2006

Position and Duties: Salesperson/cashier.

Place of Employment: Runyan's Jeweler's - Camas, WA

Phone: 360-834-2992-Jennifer Johnson

April 2005 - December 2005

Position and Duties: Sales Person. Watch and jewelry repair. Full time.

Place of Employment: T.G.I.Friday's - Fifth Avenue - New York City, NY

July 2004 - June 2005

Position and Duties: Hostess. Answering phones, seating people, restroom maintenance.

Place of Employment: Richard's Jewelers - Westfield, MA

October 2003 - February 2004

Position and Duties: Sales Person. Some watch repair. Full time.

Place of Employment: Goldmine Jewelers - New York City

October 2002 - October 2003

Position and Duties: Sales Person. Minor watch and jewelry repair. Busy Upper West Side jeweler.

Place of Employment: Henry Miller Theatre - New York City

July 2001 - October 2002

Position and Duties: Usher. Greeting and Seating.

Name InstaNickelsen

Servers Test

Score / 35

Multiple Choice

- D 1) Food is served on what side with what hand?
- On the left side with the left hand
 - On the left side with the right hand
 - On the right side with the left hand
 - On the right side with the right hand
- A 2) Drinks are served on what side with what hand?
- On the left side with the left hand
 - On the left side with the right hand
 - On the right side with the left hand
 - On the right side with the right hand
- A 3) Food and drinks are removed on what side with what hand?
- On the left side with the left hand
 - On the left side with the right hand
 - On the right side with the left hand
 - On the right side with the right hand
- B 4) What part of a glass should you handle at all times?
- The stem
 - The widest part of the glass
 - The top
- D 5) When you are setting a dining room how should you set up your tablecloths?
- Neatly and evenly across the tables
 - The creases should all be going in the same directions
 - The chairs should be centered and gently touching the table cloth
 - All of the above
- D 6) If you bring the wrong entrée to a guest what should you do?
- Go back into the kitchen and patiently wait in line behind the rest of the servers until it's your turn
 - Inform the guests that you will bring the correct entrée once everyone else in the dining room is served
 - Try to convince the guests to eat what you brought them
 - 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

X Queen Mary

A Chaffing Dish

G French Passing

B Russian Service

F Corkscrew

C Tray Jack

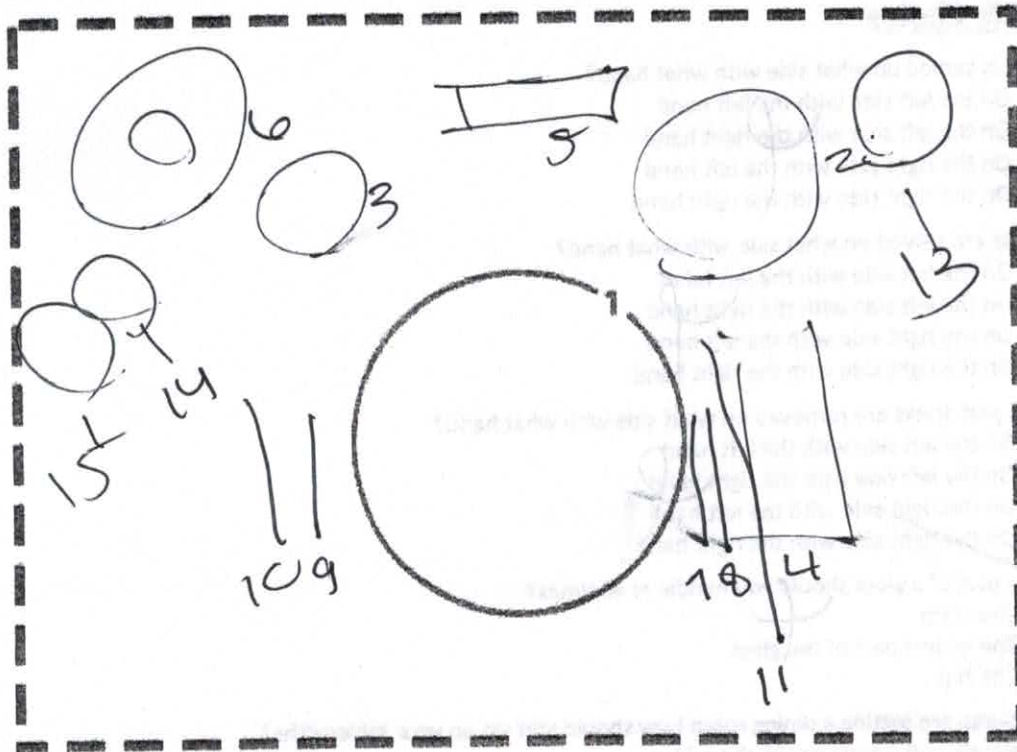
- Metal buffet device used to keep food warm by heating it over warmed water
- Style of service where food is prepared or served individually at the dinner table to fit the customer's specific taste (i.e. providing dressing and pepper for salad or handing out bread to each patron)
- Used to hold a large tray on the dining floor
- Area for dirty dishware and glasses
- Large metal shelving unit for prepared food to be held or for dirty trays to be stored
- Used to open bottles of wine
- Style of dining in which the courses come out one at a time

Name

InstaMcKolsen

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 Three inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? cream, sugar
- Synchronized service is when: Everyone is being served at the same time
- What is generally indicated on the name placard other than the name? Number of people in party
- The Protein on a plate is typically served at what hour on the clock? 1pm
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?
List the options available