

**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.



**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

B

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 Vocabulary**D

Scullery

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

X

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

C

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

F

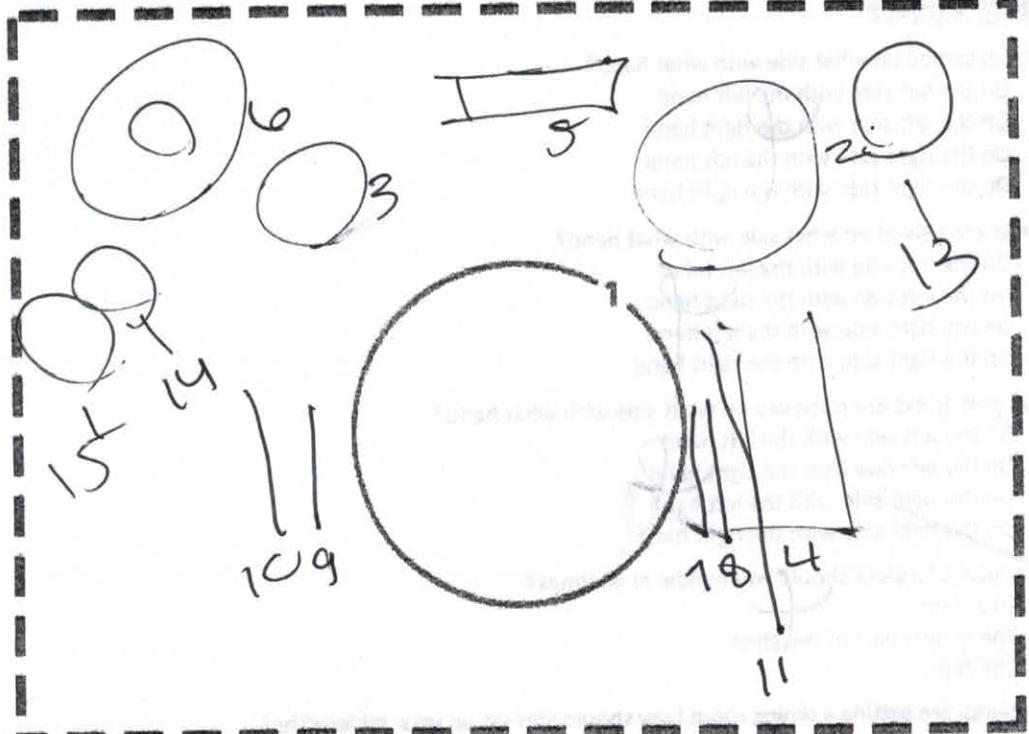
Corkscrew

F. Used to open bottles of wine

C

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 Three inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? Creamer, sugar
3. Synchronized service is when: Everyone is being served at the same time
4. What is generally indicated on the name placard other than the name? Number of people in party
5. The Protein on a plate is typically served at what hour on the clock? 10pm
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? List the options available