

Rose Barthelus-Augustin

Carteret, NJ 07008

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Authorized to work in the US for any employer

WORK EXPERIENCE

Server

Olive Garden - Woodbridge, NJ - 2015-08 - Present

Server/Waiter

Red Robin - 2014-11 - 2015-06

Cashier/Sales Associate

Wegman's Food Markets - 2014-01 - 2014-11

Greeter/Receptionist

Macy's and Bloomingdales - 2012-12 - 2014-04

VOLUNTEER & COMMUNITY SERVICE

Responsibilities

Sang and read to the elderly

- Played games with the elderly and the disabled

Hunger Crop Walk- Rahway, NJ

- Walked to raise money for starving children around the world

Rebuilding Waterfront -Carteret, NJ

- Repainted Carteret's waterfront after the devastating mess Hurricane Sandy left behind

Prevention Players Carteret High School, Carteret, NJ

- Acted out plays and helped younger students in middle and elementary school learn drug and alcohol preventions

GOALS: Plan on studying and pursuing my B.A. in Nutrition at Rutgers University

EDUCATION

Nutrition

Rutgers University-New Brunswick - New Brunswick, NJ

2015 - 2018

High school diploma

Carteret High School - Carteret, NJ

2013

Associates in Nutrition

Middlesex County College - Edison, NJ

Interview Note Sheet

Applicant Information

Name: Boose Barthelus
 Date: 11/27/17
 Position (s) Applied for: Server

Interviewer: Debbie McKee
 Rate of Pay: \$13.00
 Referred by: Indeed

Test Scores		Seeking		
Server	<u>33/35</u>	% Bartender	/30	%
Prep Cook	/15	% Barista	/10	%
Grill Cook	/40	% Cashier	/10	%
Dishwasher	/10	% Housekeeping	/16	%

Full-Time

Part-Time

Relevant Experience & Summary of Strengths

Total of 4 in Food Service

Worked w/ hospitality Steffing
 - Summer - Server duties, Httm, Impeia
 - didn't get paid for 1-2 months
 - beer / wine bartender -
 open availability
 Will travel up to 45 minute
 can carry a tray
 have own transportation

School on-line
 available
 immediately

P.O.S. Experience: Y / N details: _____

Transportation

Car

Public Transit

Carpool (Rider / Driver)

Regions Available to work:

North NJ

South NJ

Central NJ

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

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

d

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 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

e Queen Mary

a Chaffing Dish

b French Passing

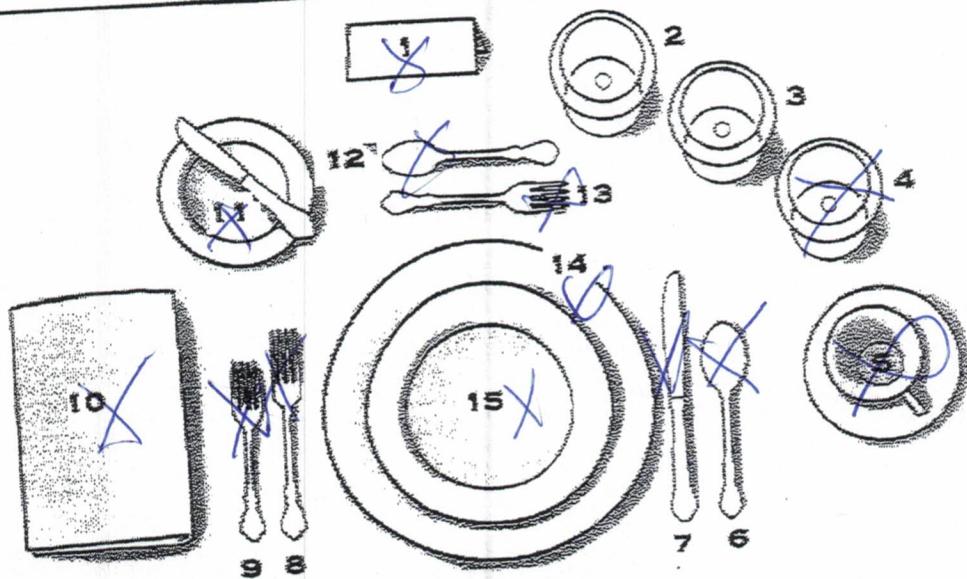
s Russian Service

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

Servers Test



Match the Number to the Correct Vocabulary

<u>10</u>	Napkin
<u>11</u>	Bread Plate and Knife
<u>1</u>	Name Place Card
<u>12</u>	Teaspoon
<u>13</u>	Dessert Fork
<u>6</u>	Soup Spoon
<u>15</u>	Salad Plate
<u>4</u>	Water Glass

<u>8</u>	Dinner Fork
<u>5</u>	Tea or Coffee Cup and Saucer
<u>7</u>	Dinner Knife
<u>9</u>	Wine Glass (Red)
<u>14</u>	Salad Fork
<u>2</u>	Service Plate
	Wine Glass (White)

Fill in the Blank

1. The utensils are placed an inch inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? milk / cream
3. Synchronized service is when: together
4. What is generally indicated on the name placard other than the name? table #
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? tell Kitchen manager