

KRN

KIRSTEN RILEY NEAL

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SERVER/BARTENDER/HOST | LOS ANGELES, CA

OBJECTIVE

To contribute to a positive workplace while financially supporting my passion for entertainment.

SKILLS

Engaging with customers, operating a register, serving food and drinks, suggestive sales, diffusing conflict, efficiently working in a fast-paced environment.

REFERENCES

ALANNA HERBERT

General Manager of
Coffee Source
650-270-3444

TAYLOR RAGAN

Bar Manager of District Pub
901-461-0685

EXPERIENCE

BARISTA/ASSISTANT MANAGER • COFFEE SOURCE • MARCH 2016-PRESENT

Running the register while communicating with customers, re-stocking supplies, operating and maintaining an espresso machine, all while sustaining a grounded and confident work-environment.

BARTENDER/SERVER • DISTRICT PUB • FEBRUARY 2017-OCTOBER 2017

Continuously versed on new craft beers as they came in weekly, serving food, beer, and wine, bringing a vibrant attitude to a busy and popular bar.

EDUCATION

CHATTANOOGA STATE COMMUNITY COLLEGE • PART-TIME STUDENT • 2015

Maintained an average of 3.6 GPA in academics and the arts while working part-time and participating in local theatre. Left to move to California to pursue my goals.

COLUMBIA COLLEGE CHICAGO • FULL-TIME STUDENT • 2014-2015

Pursued musical theatre and general education to receive a BFA-left early to begin saving for my move to California.

CHATTANOOGA CENTER FOR CREATIVE ARTS • FULL-TIME STUDENT • 2007-2014

Developed an appreciation for hard-work and a love for the arts while excelling in the academics in an award-winning school in the southeast. Graduated with honors in the top tier of my class.

Multiple ChoiceD

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

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

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 VocabularyA Scullery

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

E 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)

D Chaffing Dish

C Used to hold a large tray on the dining floor

G French Passing

D Area for dirty dishware and glasses

B Russian Service

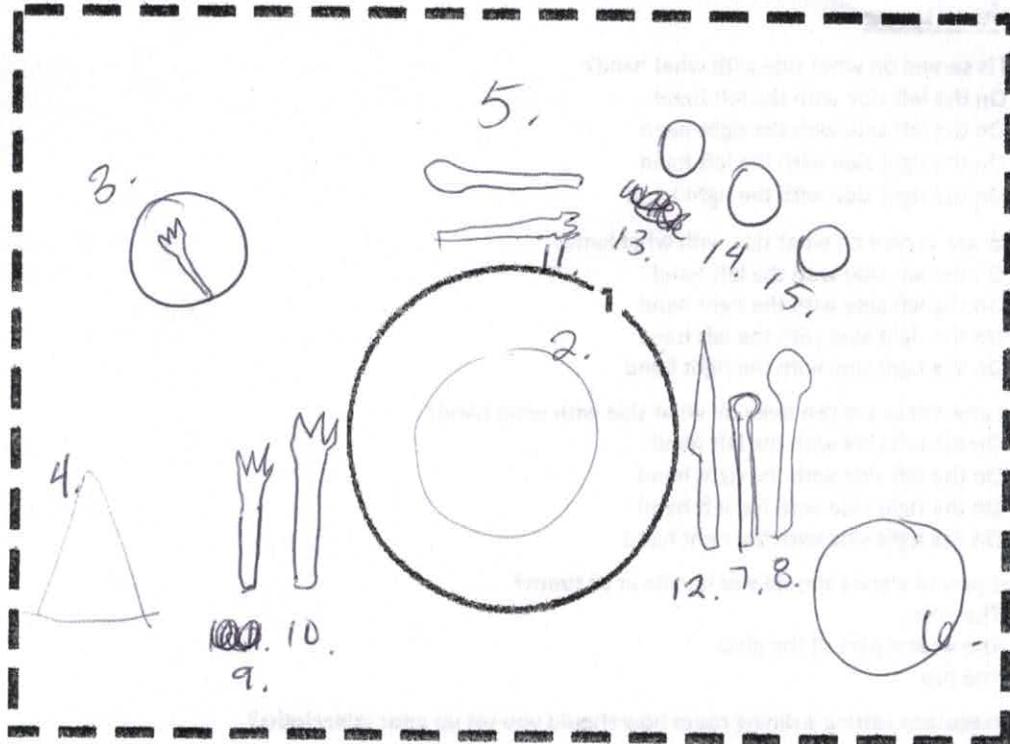
E Large metal shelving unit for prepared food to be held or for dirty trays to be stored

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 two inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? cream and sugar/poons
3. Synchronized service is when: multiple servers at one table
4. What is generally indicated on the name placard other than the name? Place of Business
5. The Protein on a plate is typically served at what hour on the clock? 3:00 and 4:00
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?
Notify the chef