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**OBJECTIVE:** Obtaining an entry-level position with a company.

**EDUCATION:**

September 2014 Present	<b>Pasadena City College</b> A.A Transfer degree's Kinesiology	<b>Pasadena, CA</b>
August 2015 -2017	<b>East Los Angeles College</b> A.A Transfer degree's Kinesiology	<b>Los Angeles, CA</b>

**WORK EXPERIENCE:**

August 2005 – September 2011

	<b><u>Neotype Station</u></b>	<b>Sales Supervisor</b>	<b>Los Angeles, CA</b>
	<ul style="list-style-type: none"><li>• Customer Service</li><li>• Cashier</li><li>• Training new employee, sales, product knowledge, sales tactics</li><li>• Inventory Management - displaying new merchandise, purchasing, merchandising; labeling</li><li>• Managing Internet Division</li><li>• Tele-marketing, Strategies</li><li>• Assisted Manager</li><li>• Online Marketing/Restock</li><li>• Opening</li><li>• Closing</li><li>• Etc.</li></ul>		

September 2008-2010

	<b>Royal Learning Center</b>	<b>Los Angeles, Ca</b>
	<ul style="list-style-type: none"><li>• Assist patrons with their needs</li><li>• Organize the Equipment's</li><li>• Answering phone calls</li><li>• Teacher Aid assist</li><li>• After School program</li><li>• Transferring Item</li></ul>	

July 2011- September 2011

	<b><u>Outfest Film Festival</u></b>	<b>Los Angeles, CA</b>
	<ul style="list-style-type: none"><li>• Serving food for the guest</li><li>• Taking orders from the guest</li><li>• Costumer/Socialize</li><li>• Costumer Service</li><li>• Serve Alcohol</li><li>• Tray Line</li></ul>	



November 2013 – February 2014

**Gyu-Kaku Japanese BBQ Pasadena, Ca**

- Dishwasher
- Restock
- Closing
- Etc.

April 2015 – July 2015

**12 Pie Pizzeria Los Angeles, CA**

- Baking pizza
- Customer Service/ Greeting guest/Cashier
- Dinner
- Making the pizza
- Taking customer order
- Dish washer
- Restock
- Ship Leader
- Cleaning Multi-task
- Obtaining all level of position

December 2015 – March 2016

**The Pizza Press Pasadena, Ca**

- Costumer Services
- Greeting Guest
- Restock
- Cleaning
- Restroom
- Multi-tasking
- Beer Server
- Cashier
- Opening
- Closing
- Dinner
- Rush Hour
- Working in Fast pace Environment
- Pizza Editor
- Etc.

March 2016 – May 2016

**The Hungry Nomad Food Truck**

- Restock
- Costumer Services
- Cook
- Cashier
- Etc.
- Prepping
- Catering
- Opening
- Closing
- Cleaning



March 2016 – November

**Culinary Staffing Services**

- Banquet Server
- Dish Washer
- Tray line
- Food Runner
- Busser
- Banquet
- Cashier

May 2016 – Current

**Dog's Town Dog Food Truck**

- Restock
- Cashier
- Costumer Services
- Take Orders
- Cook
- Prepping
- Catering
- Events
- Muti-Task
- Working in Fast pace Environment
- Opening
- Closing
- Cleaning

**SKILLS:**

Bilingual-- Chinese (Chui Chow) and English, Computer Repair, Microsoft Word, Excel, PowerPoint, Internet Research, House Cleaning, Cooking, Dish washer, Hard Worker, Fast learner, Arts, Painting, Drawing, Photography, Dancing, Playing Instrument, Reading Music, Solving problem, Teaching, work well with people, especially with kids, and Great Role Model, Socialize, Very Friendly, Passion to Learn, Great Positive Attitude, Enjoying making people laugh, smile and happy

**Volunteerism/Activities:**

Art, Drawing, Entertainment, Movies, Music, Piano, Games, Dance, Helping the Homeless, Reading, Student Ambassador, Ready Set Cure, Rose Parade, A Step Forward Outreach Program, and Motivation Conference, Life Interspersed, Babysit, Shipping, and Football, Volleyball, Track & Field



**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

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

b 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

a 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**

A Scullery

E Queen Mary

D Chaffing Dish

G French Passing

B 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)

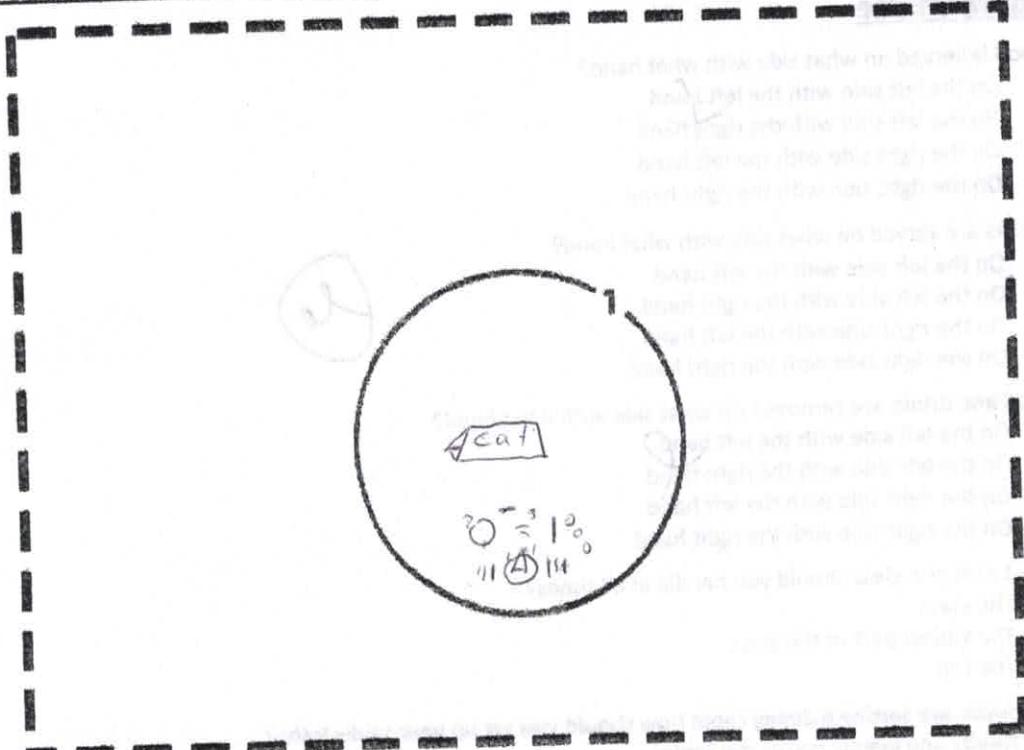
C. Used to hold a large tray on the dining floor

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



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 7 inch (es) from the edge of the table.

2. Coffee and Tea service should be accompanied by what extras? sugar, milk,

3. Synchronized service is when: when customer are ready

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

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

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

let me ask the chef if it was Gluten-Free or Vegetarian Be right back