

Nelson Na
1313 Gabriel Garcia Márquez St. #C
Los Angeles, CA 90033
Home: (323) 269-8798
Cell: (323) 842-1128
9nelson1@gmail.com

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

EDUCATION:

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

WORK EXPERIENCE:

August 2005 – September 2011

<u>Neotype Station</u>	Sales Supervisor	Los Angeles, CA
-------------------------------	-------------------------	------------------------

- Customer Service
- Cashier
- Training new employee, sales, product knowledge, sales tactics
- Inventory Management - displaying new merchandise, purchasing, merchandising; labeling
- Managing Internet Division
- Tele-marketing, Strategies
- Assisted Manager
- Online Marketing/Restock
- Opening
- Closing
- Etc.

September 2008-2010

Roybal Learning Center	Los Angeles, Ca
-------------------------------	------------------------

- Assist patrons with their needs
- Organize the Equipment's
- Answering phone calls
- Teacher Aid assist
- After School program
- Transferring Item

July 2011- September 2011

<u>Outfest Film Festival</u>	Los Angeles, CA
-------------------------------------	------------------------

- Serving food for the guest
- Taking orders from the guest
- Costumer/Socialize
- Costumer Service
- Serve Alcohol
- Tray Line

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 washier
- 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

Name Nelson Na**Servers Test****Score / 35****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 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

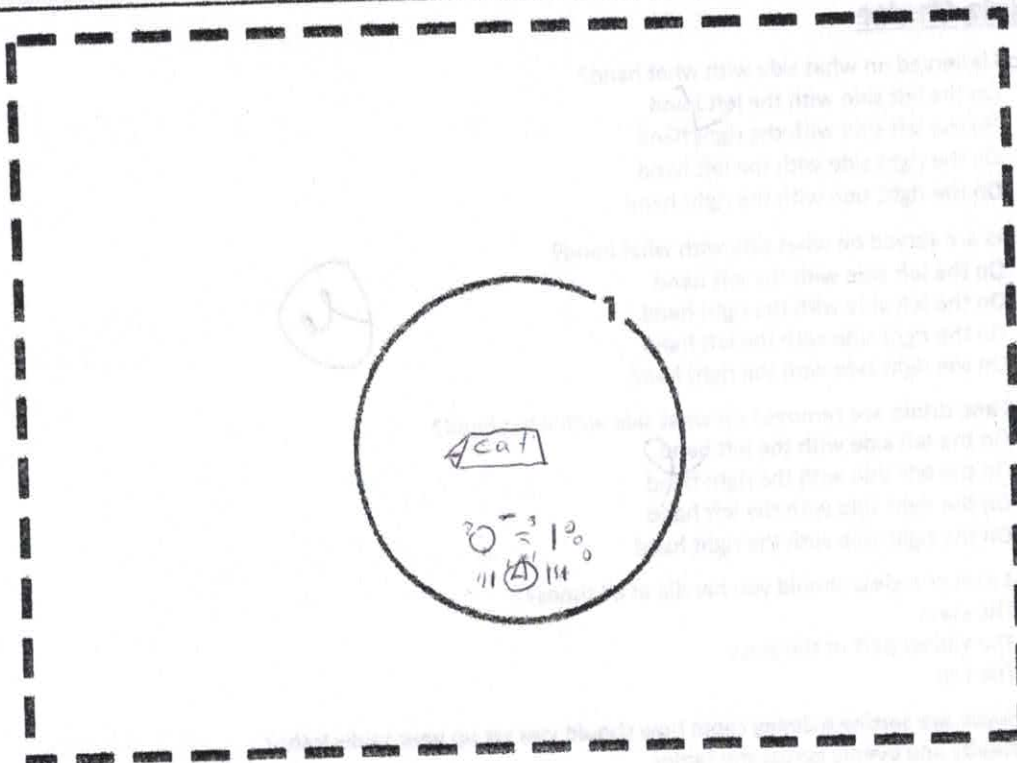
Match the Correct Vocabulary

- | | |
|--------------------------|---|
| <u>A</u> Scullery | A. Metal buffet device used to keep food warm by heating it over warmed water |
| <u>E</u> 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) |
| <u>D</u> Chaffing Dish | C. Used to hold a large tray on the dining floor |
| <u>G</u> French Passing | D. Area for dirty dishware and glasses |
| <u>B</u> Russian Service | E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored |
| <u>F</u> Corkscrew | F. Used to open bottles of wine |
| <u>C</u> Tray Jack | G. Style of dining in which the courses come out one at a time |

Name Nelson Na

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 1 inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? Sugar, milk,
- Synchronized service is when: when customer are ready
- What is generally indicated on the name placard other than the name? reservation
- The Protein on a plate is typically served at what hour on the clock? 5 clock
- 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