

# MCKENNA MARSHALL

## PROFILE

I have a wide variety of interests in the places I look to work for, this is because I feel the best way to find something you love is to do/experience all that you can. I have been in the arts since I was young and took classes on sculpting, but drawing and illustration have always come naturally to me. I started painting when I was a Tattoo Apprentice/Artist at 17 where I worked in a shop for two years. Although I absolutely loved working as a Tattoo Artist because it was a goal I had set when I was young, I stopped working in that field because I felt something else call to me, so I decided to venture. Since then, I have been in volunteer programs at festivals, studied some reflexology, psychology, and yoga, learned to wrap stones, hiked many mountains, and even became a intern for clinic where I got to learn how to properly help those in pain. This has been a great journey and I look to continue onto this path so I may pay for my classes for school and further build my future as a healer.

## EXPERIENCE

### INDEPENDENT CONTRACTOR, VECTOR MARKETING, CA 2017

I am a saleswoman all my own, setting appointments, creating a clientele, filing paperwork, traveling, selling the best knives known to man

### CANVASSER, GREENPEACE SAN DIEGO, CA 2017

I help raise funds to send our members to the forests and oceans in order to help protect from events such as deforestation, oil spills, and overfishing- to name a few.

### INTERN, HOLISTIC CLINIC OF HEMET, CA 2017

Make sure area is presentable and ready for patients, help patients with their medication, restock and count/input inventory, organize paperwork

### HOSTESS, CHILI'S LAKE ELSINORE, CA 2015-2016

Restocking, greet guests, open doors, cleaning, run alcohol, run food, bus tables, clean menus, use Host system

### TATTOO ARTIST INK SANITY, CA 2014-2016

Restocking, inventory, greeting guests, update books, input guest info, Microsoft Word/Exel, Adobe Photoshop, cleaning biohazards, marketing/advertisement, learned all about tattooing, cross contamination, and bloodborne pathogens.

## EDUCATION

### LAKESIDE HIGH SCHOOL- DIPLOMA // LICENSED/CERTIFIED BODY ART PRACTITIONER

## SKILLS

Efficient, easy to talk to/approach, fast learner, artist, patient, open minded, understanding, communication, critical and creative thinking, flexible, retail, teamwork/building, dependable, responsible, accuracy, guest services, leadership, business, innovative, Microsoft Office/Word/Exel, organized, punctual, Adobe Photoshop

## VOLUNTEER WORK

PLUR Angels (Non Profit Harm Reduction Group)

## REFERENCES

Michael Bennett 951-474-7083 // Jerome Reyes 415-513-9466 // John Fuentes 949-231-9865

**Servers Test**

**Multiple Choice**

D 1) Food is served on what side with what hand?

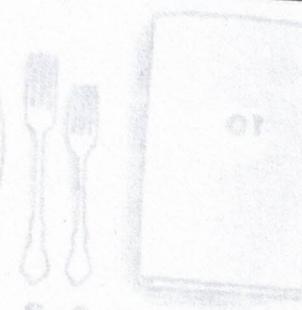
- a) On the left side with the left hand
- b) On the left side with the right hand
- c) On the right side with the left hand
- d) On the right side with the right hand

-12

65%

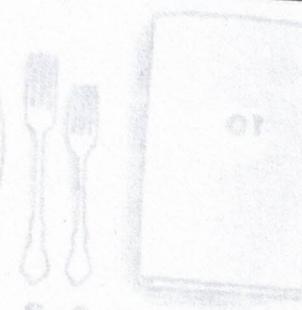
B 2) Drinks are served on what side with what hand?

- 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



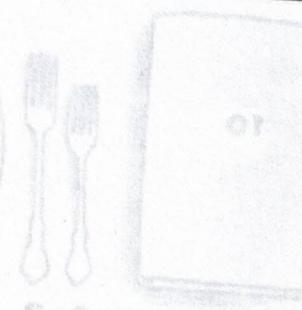
A 3) Food and drinks are removed on what side with what hand?

- 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



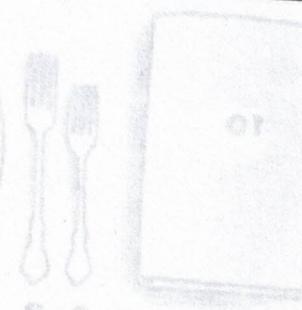
B 4) What part of a glass should you handle at all times?

- a) The stem
- b) The widest part of the glass
- c) The top



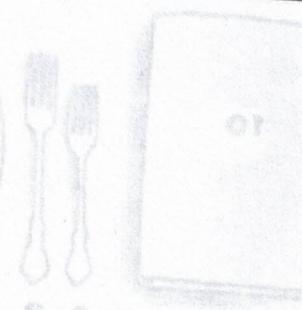
D 5) When you are setting a dining room how should you set up your tablecloths?

- 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



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**

D 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)

A Chaffing Dish

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

B French Passing

D. Area for dirty dishware and glasses

G 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

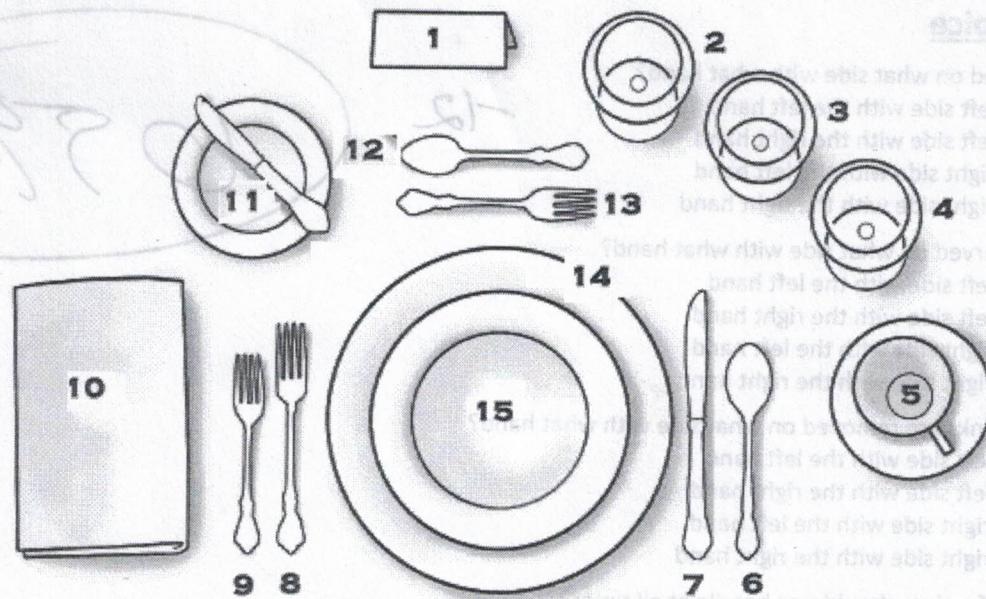
C Tray Jack

G. Style of dining in which the courses come out one at a time

Name \_\_\_\_\_

**Servers Test**

**Score / 35**



**Match the Number to the Correct Vocabulary**

<u>10</u>	Napkin	<u>8</u>	Dinner Fork
<u>11</u>	Bread Plate and Knife	<u>5</u>	Tea or Coffee Cup and Saucer
<u>1</u>	Name Place Card	<u>7</u>	Dinner Knife
<u>12</u>	Teaspoon	<u>2</u>	Wine Glass (Red)
<u>13</u>	Dessert Fork	<u>9</u>	Salad Fork
<u>6</u>	Soup Spoon	<u>14</u>	Service Plate
<u>15</u>	Salad Plate	<u>3</u>	Wine Glass (White)
<u>4</u>	Water Glass		

**Fill in the Blank**

1. The utensils are placed 4 inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? pastries cream & sugar
3. Synchronized service is when: each dish is served at the same time
4. What is generally indicated on the name placard other than the name? placement of seat meal choice
5. The Protein on a plate is typically served at what hour on the clock? 7
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? help find options