

Submission Date 11-13-2017 11:44:09

IP 71.204.150.43

First Name

Melanie

Last Name

Danzig

E-mail Address

melaniedanzig@gmail.com

Phone

4155045160

Address

2703 McAllister st

Unit or Number

B

City, State

San Francisco ca

Zip Code

94118

What region(s) are you applying to work within?

- San Francisco

Which position(s) are you applying for?

- Server
- Bartender

Are you applying for:

- Full-Time

When can you start?

Monday, November 13, 2017

Can you work overtime?

Yes

How did you hear about us?

- Social Media

What days/times can you work? Select all that apply:

- Monday AM
- Monday PM

- Tuesday AM
- Tuesday PM
- Wednesday AM
- Wednesday PM
- Thursday AM
- Thursday PM
- Friday AM
- Friday PM
- Saturday AM
- Saturday PM
- Sunday AM
- Sunday PM

Do you have any planned vacations or extended leave in the next 12 months? (If no, leave blank)

Planning to go home to SOUTHERN CALIFORNIA for a couple of days for Christmas.

Have you ever applied to or worked for Acrobat before?

No

If hired, would you have reliable means of transportation to and from work?

Yes

If hired, can you present evidence of your legal right to live and work in this country?

Yes

Are you able to perform the essential functions of the job for which you are applying?

Yes

Name of School

Laney College

City & State

Oakland CA

Grade/Degree

1 year

Graduated?

No

Do you have any special licenses? (If so, label under "Special")

No

Are you computer literate? (If so, label which programs under "Special")

Yes

Are you proficient with Point of Sale systems? (If so, label which under "Special")

Yes

Do you have any experience, training, qualifications or special skills? (If so, label under "Special")

Yes

Special:

Aloha, squirel

Are you currently employed?

Yes

Can we contact your current employer?

Yes

Name and Address of Employer

Mission St Oyster Bar
19th and Mission

Type of Business

Restaurant

Phone Number

4156216987

Your Position & Duties

Server

I was responsible for opening and closing the restaurant, prompt and efficient service to customers, building a strong rapport with regulars and all money operations. I was knowledgeable about all menu offerings and always came to work with a smile.

Date of Employment (from/to):

03/13-present

Reason for Leaving

Only on call now, needed a change. Went traveling for a couple of months.

Still Employed:

Yes

Name and Address of Employer

Mozzarella Di Buffalo
West Portal

Type of Business

Restaurant

Your Position & Duties

Assisted guests in order selection by promoting specific menu items and specials. Responded to inquiries regarding meal preparation and service. Up-sold appetizers, specialty beverages, and deserts to increase guest check averages. Coordinate with kitchen staff to ensure timely and accurate order preparation. Regularly follow-up with guest tables and promptly fulfill additional requests. Collect payments and balance transactions with receipts.

Date of Employment (from/to):

03/09-03/13

Reason for Leaving

Got an offer at a restaurant that was a better fit for my life.

Still Employed:

No

First Name

Fredy

Last Name

Gamez

E-mail Address

melaniedanzig@gmail.com

Phone

4156216987

Relationship:

Owner/Boss at oyster bar

Years Acquainted:

5

First Name

Jasmine

Last Name

Blocker

Phone

415-216-7707

Relationship:

Coworker/friend

Years Acquainted:

8

First Name

Michaela

Last Name

Mason

Phone

619-838-9754

Relationship:

Boss at Mozzarella Di Bufala

Years Acquainted:

13

I hereby certify that I have not knowingly withheld any information that might adversely affect my chances for employment and that the answers given by me are true and correct to the best of my knowledge. I further certify that I, the undersigned applicant, have personally completed this application. I understand that any omission or misstatement of material facts on this application or on any document used to secure employment shall be grounds for rejection of this application or for immediate discharge if I am employed, regardless of the time elapsed before discovery.

- (Checked box indicates acknowledgement)

I hereby authorize Acrobat Outsourcing to thoroughly investigate my references, work record, education and other matters related to my suitability for employment and, further, authorize the references I have listed to disclose to the company any and all letters, reports and other information related to my work records, without giving me prior notice of such disclosure. In addition, I hereby release the company, my former employers and all other persons, corporations, partnerships and associations from any and all claims, demands or liabilities arising out of or in any way related to such investigation or disclosure.

- (Checked box indicates acknowledgement)

I hereby authorize Acrobat Outsourcing and its authorized representatives to solicit information regarding my background, which may include but not be limited to, information about my employment, education, and/or criminal history, which may be in the files of any federal, state, or local criminal justice and law enforcement agency and general public records history.

- (Checked box indicates acknowledgement)

I understand that if selected for hire, it will be necessary for me to provide satisfactory evidence of my identity and legal authority to work in the United States, and that federal immigration laws require me to complete an I-9 form in this regard within three days of my hire date.

- (Checked box indicates acknowledgement)

Acrobat Outsourcing is an at-will employer. I understand that nothing contained in the application, or conveyed during any interview, which may be granted or during my employment, if hired, is intended to create an employment contract between me and the company. In addition, I understand and agree that if I am employed, my employment is for no definite or determinable period and may be terminated at any time, with or without prior notice, with or without cause, at the option of either myself or the company, and that no promises or representations contrary to the foregoing are binding on the company unless made in writing and signed by me and the company's designated representative.

- (Checked box indicates acknowledgement)

I hereby acknowledge that I have read and understand the above statements.

- (Checked box indicates acknowledgement)

Applicant Digital Signature (Type Name):

Melanie Danzig

Date: Monday, November 13, 2017

Melanie A. Danzig

1545 Jackson St. Apt 209 Oakland Ca, 94612 (415)504-5160 | Melaniedanzig@gmail.com

EDUCATION

Laney College: Present

Hollywood High School: Class of 2004

QUALIFICATIONS PROFILE

Highly organized and personable **Server** with experience providing exceptional customer service in establishments ranging from casual cafes to fine-dining restaurants.

- Dedicated to ensuring customer satisfaction by remaining accessible and friendly.
- Exceptional interpersonal and team building skills with an aptitude for building rapport with a diverse range of customers, managers, and colleagues; talent for quickly resolving issues prior to escalation.
- Thorough knowledge of menu offerings, including gourmet food and craft beer.
- Skilled at anticipating, identifying and fulfilling guest needs and clarifying special orders.
- Success multitasking while remaining professional and courteous in fast-paced environments.

PROFESSIONAL EXPERIENCE

Mission Street Oyster Bar- Mission District, San Francisco: **Server**

03/13-Present

Provides exceptional service to guests in this casual dining establishment. Assists guests in order selection by promoting specific menu items and specials. Delivers prompt and efficient service in a hectic and crowded environment, while fostering lasting relationships with customers through a hospitality driven approach to serving. Responds to inquiries regarding meal preparation and service. Demonstrates strong leadership and support skills to co-workers in a high volume establishment. Selected to open and close restaurant. Coordinates with kitchen staff to ensure timely, accurate order preparation. Methodically checks-in with guest tables and promptly fulfills additional requests. Collects payment and balances transactions.

- Highest sales

Mozzarella Di Bufala- West Portal, San Francisco : **Server**

03/09-3/13

Assisted guests in order selection by promoting specific menu items and specials. Responded to inquiries regarding meal preparation and service. Up-sold appetizers, specialty beverages, and deserts to increase guest check averages. Coordinate with kitchen staff to ensure timely and accurate order preparation. Regularly follow-up with guest tables and promptly fulfill additional requests. Collect payments and balance transactions with receipts.

- Consistently achieved the high guest check averages through suggestive selling
- Frequently assisted colleagues during rush periods to foster / promote teamwork while providing exceptional service and guest dining experience.

Buca Di Beppo- SOMA, San Francisco: **Server, Host**

4/03-3/09

Worked full time as a member of a close-knit, highly effective team. Recognized by my staff and customers for provided exquisite one on one attention to the tables I served and developed loyal clientele. Assisted customers in order selection, recommended specific menu items, and ensured prompt, accurate service. Ensured high guest check averages by suggesting and selling additional food and beverage items. Continually visited guest tables to promote inviting and attentive service. Provided direct assistance to bartender and lounge staff. Conducted inventory tracking and restocked supplies.

Servers Test

2

Multiple Choice

D 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 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 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

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

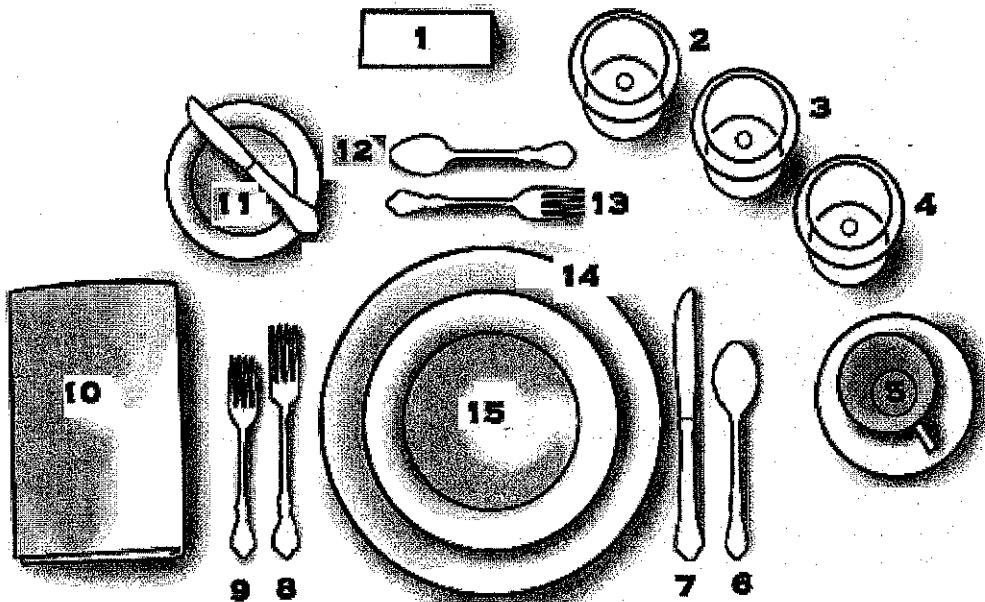
C Tray Jack

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



Name Melanie Danzis Score / 35

Servers Test



Match the Number to the Correct Vocabulary

10 Napkin

11 Bread Plate and Knife

1 Name Place Card

12 Teaspoon

13 Dessert Fork

14 Soup Spoon

15 Salad Plate

42 Water Glass

8 Dinner Fork

5 Tea or Coffee Cup and Saucer

7 Dinner Knife

2 Wine Glass (Red)

9 Salad Fork

14 Service Plate

3 Wine Glass (White)

Fill in the Blank

1. The utensils are placed _____ inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? sugar & cream
3. Synchronized service is when: elegant service for small gourmet meals
4. What is generally indicated on the name placard other than the name? seat number
5. The Protein on a plate is typically served at what hour on the clock? 8 3 4
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?

Let the chef know

Multiple Choice

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

- 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

- 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
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- 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

- 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
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 - d) All of the above

- 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

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