

Candace Godoy
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Objective:

To maintain my education at California State University, Fullerton. To successfully earn a bachelor's degree in Business Administration with an emphasis in Marketing. This will allow me to achieve a career for the future.

Skills and Abilities:

- Bilingual speaker & writer in English and Spanish
- Proficient in Microsoft Word, Excel and Powerpoint
- Proven leadership ability

Employment:

La Pescadora

7039 Greenleaf Ave, Whittier, CA 90602
(562) 698-4144

Hostess- July 2015 to September 2016

- Employee of The Month for August

Buffalo Wild Wings

10033 Whittwood Dr,
Whittier, Ca 90603
(562)943-2813

Greet/Server- October 2016 to July 2017

Disneyland Hotel

1150 West Magic Way
Anaheim, CA 92802
(714)778-6600

Banquet Server- July 2017 to present

- Fine Dining Experience

Rollin Hero Staffing

3945 Stevely Ave
Los Angeles, CA 90008
(323)204-6108

Server- September 2017 to present (On Call)

Volunteer Experience:

Academic Mentor, Whittier High, CA 90601 August 2014- May 2016

- Tutor children in mathematics
- Role model towards their academic education
- Build leadership skills

Education:

Whittier High School
Class of 2016

- Academic Mentor Recognition
- Academic Decathlon
- AP & Honor Courses

California State University, Fullerton

Major: Business Administration (Expected in 2020)
Concentration in Marketing

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
- 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 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

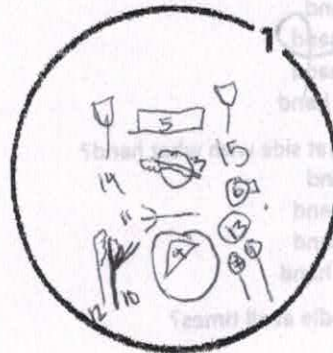
Match the Correct Vocabulary

- | | |
|--------------------------|---|
| <u>D</u> Scullery | A. Metal buffet device used to keep food warm by heating it over warmed water |
| <u>A</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>E</u> Chaffing Dish | C. Used to hold a large tray on the dining floor |
| <u>B</u> French Passing | D. Area for dirty dishware and glasses |
| <u>G</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 _____

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 2 inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? Saucer / teaspoon
- Synchronized service is when: _____
- What is generally indicated on the name placard other than the name? Food / table #
- The Protein on a plate is typically served at what hour on the clock? 6 or 8
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?
Notify captain / Manager