

Gladys Avar

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OBJECTIVE

My goal is to become associated with a company where I can utilize my skills and gain further experience while enhancing the company's productivity and reputation.

PROFESSIONAL SKILLS

- Bilingual English (fluent), Spanish (fluent).
- Highly responsible and reliable
- Exceptional interpersonal skills
- Creative problem solver
- Trained in liquor wine and food service
- High-volume dining
- Upbeat outgoing and positive
- Food ingredients expert
- Resourceful
- Proficient general office programs & Microsoft Office
- Good communication skills
- good people skills
- good management skills
- good organization and data entry skills
- (40 wpm) detail oriented, multi-task fast learner.

PROFESSIONAL EXPERIENCE

9/2017 to Present

Party Staff

Hollywood, CA

Banquet Server

- Examine trays to ensure that they contain required items.
- Place food servings on plates or trays according to orders or instructions.
- Monitor food distribution, ensuring that meals are delivered to the correct recipients and that guidelines, such as those for special diets, are followed.
- Load trays with accessories such as eating utensils, napkins, or condiments.
- Clean or sterilize dishes, kitchen utensils, equipment, or facilities.

6/2005 to 11/2010

Virginia Country Club

Long Beach, CA

Banquet Server on call

- Provide great customer service to our guest set up functions Birthdays, Weddings, barmitzpha, company parties charity events, I would serve Breakfast, lunch, dinner depending on the event, communicate with my partner and team, Captain about our event and time of serving and know what we will be serving and cocktail waitressing. Set up break down all events

02/2010 – 08/2010

El Caballero Country Club

Sherman Oaks, CA

Server

- Provide great customer service to our guest set up break down all events functions Birthdays, Weddings, barmitzpha, company parties charity events, I would serve Breakfast, lunch, dinner depending on the event, communicate with my partner and team, Captain about our event and time of serving and know what we will be serving and to know if I have any guest at my tables allergic to certain thing Example Peanuts Dairy).ansported product to customer locations in a timely and safe manner.

02/2004 – 03/2008

Sanai Temple

Los Angeles, CA

On call server

- Provide great customer service to our guest set up functions Birthdays, Weddings, company parties charity events, Set up break down all events I would serve Breakfast, lunch, dinner depending on the event, communicate with my partner and team, Captain about our event and time of serving and know what we will be serving.

EDUCATION

1993 -1997

Grant High School

North Hollywood, CA

High School Diploma

REFERENCES AVAILABLE UPON REQUEST

818-270-1739 / babykelly@gmail.com

OBJECTIVE

My goal is to become associated with a company where I can utilize my skills and gain further experience while enhancing the company's productivity and reputation.

PROFESSIONAL SKILLS

- > Bilingual English (fluent), Spanish (fluent)
- > Highly responsible and reliable
- > Exceptional interpersonal skills
- > Creative problem solver
- > Talented in liquor wine and food service
- > High volume dining
- > Uplifted, outgoing and positive
- > Food logistics experience
- > Reason Verbal
- > Proficient in general office programs & Microsoft Office
- > Good communication skills
- > Good people skills
- > Good management skills
- > Good organization and time entry skills
- > (40 hr) detail oriented, multi-task fast learner

PROFESSIONAL EXPERIENCE

9/2017 to Present Baby Staff Hollywood, CA
Banquet Server

- Examined trays to ensure that they contain required items
- Placed food servings on plates or trays according to instructions
- Monitor food distribution, ensuring that guests are delivered to the correct recipients and that guidelines, such as those for special diets, are followed.
- Load trays with accessories such as eating utensils, napkins, or condiments
- Clean or sanitize dishes, kitchen utensils, equipment or facilities

2/2017 to 11/2018 Virgin Country Club Long Beach, CA
Banquet Server on call

- Provide great customer service to our guests set up functions for birthdays, Weddings, parties, etc.
- When parties clearly events, I would serve breakfast, lunch, dinner depending on the event.
- Communicate with my partner and team, Captain about our set up and time of serving and know what we will be serving and cocktail waitressing. Set up break down all events.

05/2016 - 08/2016 El Cerrillo Country Club El Cerrillo, CA
Server

- Provide great customer service to our guests set up break down all events for birthdays, Weddings, parties, etc.
- When parties clearly events, I would serve breakfast, lunch, dinner depending on the event.
- Communicate with my partner and team, Captain about our set up and time of serving and know what we will be serving and to know if I have any guests in my tables.
- Efforts to ensure that guests are served in a timely and safe manner.

02/2014 - 03/2016 2nd People Los Angeles, CA
On-call server

- Provide great customer service to our guests set up functions for birthdays, Weddings, parties, etc.
- When parties clearly events, I would serve breakfast, lunch, dinner depending on the event.
- Communicate with my partner and team, Captain about our set up and time of serving and know what we will be serving.

EDUCATION

1993 - 1997 Grant High School North Hollywood, CA
High School Diploma

Multiple Choice

- 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
- 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
- 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
c) The chairs should be centered and gently touching the table cloth
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 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

F Queen Mary

A/B Chaffing Dish

C French Passing

B Russian Service

G Corkscrew

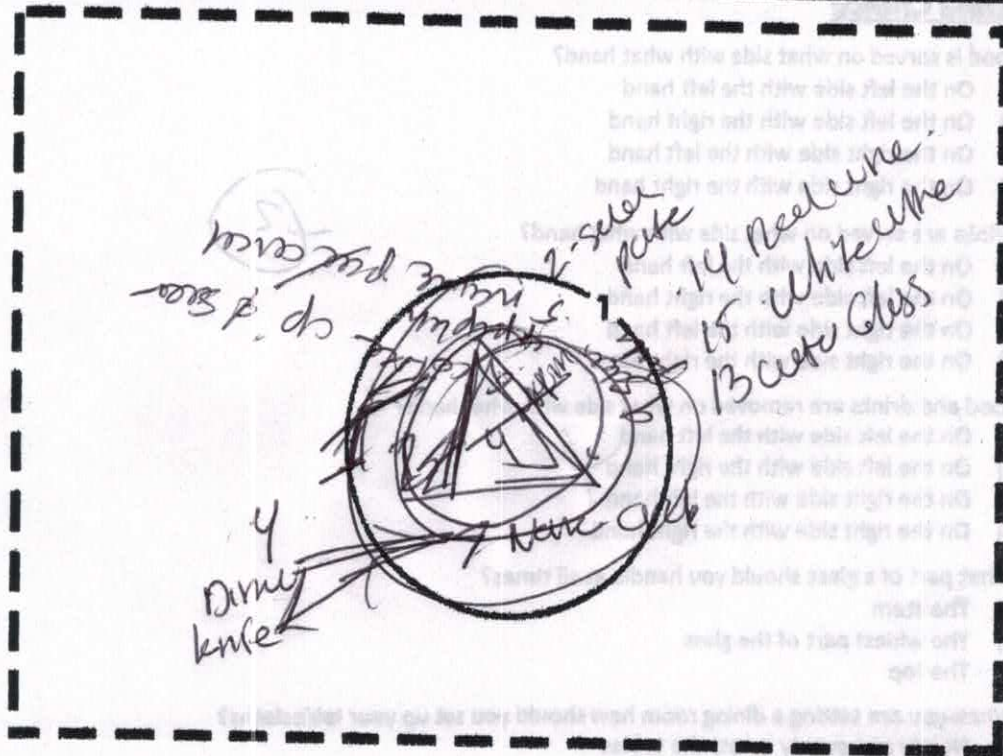
E Tray Jack

- 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

Name Chadys Ryan

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 inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? cream, sugar, spoon, linen.
- Synchronized service is when: is a very elegant style.
- What is generally indicated on the name placard other than the name? table #, and special orders
- The Protein on a plate is typically served at what hour on the clock? 6:00 o'clock.
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?
Double check with the chef, if anything is available for her