

TAYLER NICOLE LARSON

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SUMMARY OF QUALIFICATIONS

Always up for a challenge. Excellent at building relationships and solving problems with uncompromising integrity. Excels in a team environment. Committed to success through hard work, discipline and honest communication. Embraces new environments. A natural leader and motivator. Energetic, outgoing, respectful, self-motivated and highly organized. Positive, upbeat personality with a passion for people. Works quickly and efficiently by prioritizing well and always putting the customers first.

EMPLOYMENT EXPERIENCE

BARTENDING / SERVING

3+ YEARS

Charismatic server and bartender in a number fast-paced, high volume, service based industries. Ability to work independently and as part of a team. Remains quick on feet with a sense of urgency, performs in a calm and collected manner in high stress situations and is able to successfully read the environment and prioritize needs and tasks accordingly.

- ♦ Responsible for running the bar during dinner shifts, completing duties as the head server, managing expo and training new hires
- ♦ Capable of carrying heavy trays, serving large parties confidently and educating guests on food and beverages
- ♦ Incredibly fast learner, a chameleon in any role, prompt and professional
- ♦ Skilled at providing sincere, focused customer service

CHEFSTABLE CATERING

PORTLAND, OR

BARTENDER/ SERVER

JUNE 2017 - APRIL 2018

WESTLAKE PUBLIC HOUSE

PORTLAND, OR

LEAD SERVER & BARTENDER

FEBRUARY 2017 – JANUARY 2018

FIREHOUSE RESTAURANT

PORTLAND, OR

HOST/SUPPORT STAFF/BARBACK

DECEMBER 2016 – MAY 2017

DUTCH BROS. COFFEE

PORTLAND OR

BARISTA

MAY 2015 – JANUARY 2017

BISCUITS CAFÉ

PORTLAND, OR

SERVER

AUGUST 2011 – JUNE 2013

Multiple Choice

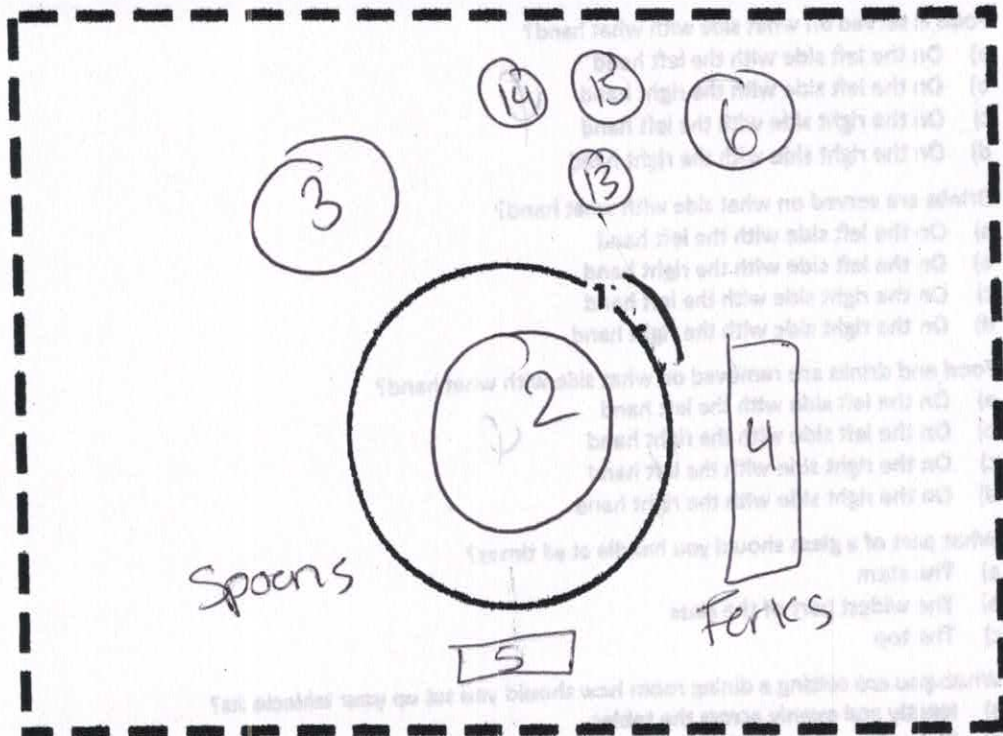
- 1) Food is served on what side with what hand?
a) On the left side with the left hand
b) On the left side with the right hand
c) On the right side with the left hand
d) On the right side with the right hand
- 2) Drinks are served on what side with what hand?
a) On the left side with the left hand
b) 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

- | | |
|--------------------------|---|
| <u>D</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>A</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 |

Servers Test

Score / 35



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	

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

Take meal back & get proper dish