

Andrew Jackson

720-503-1144 | presentjackson@gmail.com

Objective

I am a very adapt learner and I maintain a courteous attitude everywhere I go. I believe I can be a help to this company.

Education

HIGH SCHOOL DIPLOMA | 2007 | MCCLAIN HIGH

- Major: Varsity Lacrosse team
- Minor: Debate team

BACHELORS DEGREE | IN PROGRESS | COLORADO STATE UNIVERSITY

- Major: Marketing
- Minor: Business Management
- Related coursework: Accounting/ Finance/ Entrepreneurship

Skills & Abilities

MANAGEMENT

- I work well under management. I've taken several management courses and understand the process of management both above and below me.

SALES

- I have experience selling. I can sell over the phone or face to face. Customer relations management is what I'm all about.

COMMUNICATION

- I am a very open communicator. I take clues well and do not interrupt. I speak very little Spanish, but I'm working on becoming fluent.

Experience

SERVER/CASHIER/BUSSER | CHEESECAKE FACTORY | OCT 2012 TO JUNE 2015

- I maintained a fast pace work environment, staying cool and attentive. Cleaning responsibilities and training.

RIFLEMEN | USMC | NOV 2008 TO FEB 2012

- Maintained discipline and alertness. Constant improvement and attention to detail. Physical fitness.

Multiple Choiced

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

- On the left side with the left hand
- On the left side with the right hand
- On the right side with the left hand
- On the right side with the right hand

a

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

- On the left side with the left hand
- On the left side with the right hand
- On the right side with the left hand
- On the right side with the right hand

A

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

- On the left side with the left hand
- On the left side with the right hand
- On the right side with the left hand
- On the right side with the right hand

A

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

- The stem
- The widest part of the glass
- The top

D

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

- Neatly and evenly across the tables
- The creases should all be going in the same directions
- The chairs should be centered and gently touching the table cloth
- All of the above

D

6) If you bring the wrong entrée to a guest what should you do?

- Go back into the kitchen and patiently wait in line behind the rest of the servers until it's your turn
- Inform the guests that you will bring the correct entrée once everyone else in the dining room is served
- Try to convince the guests to eat what you brought them
- Go back into the kitchen to the front of the line and inform the expeditor that you need a different entrée

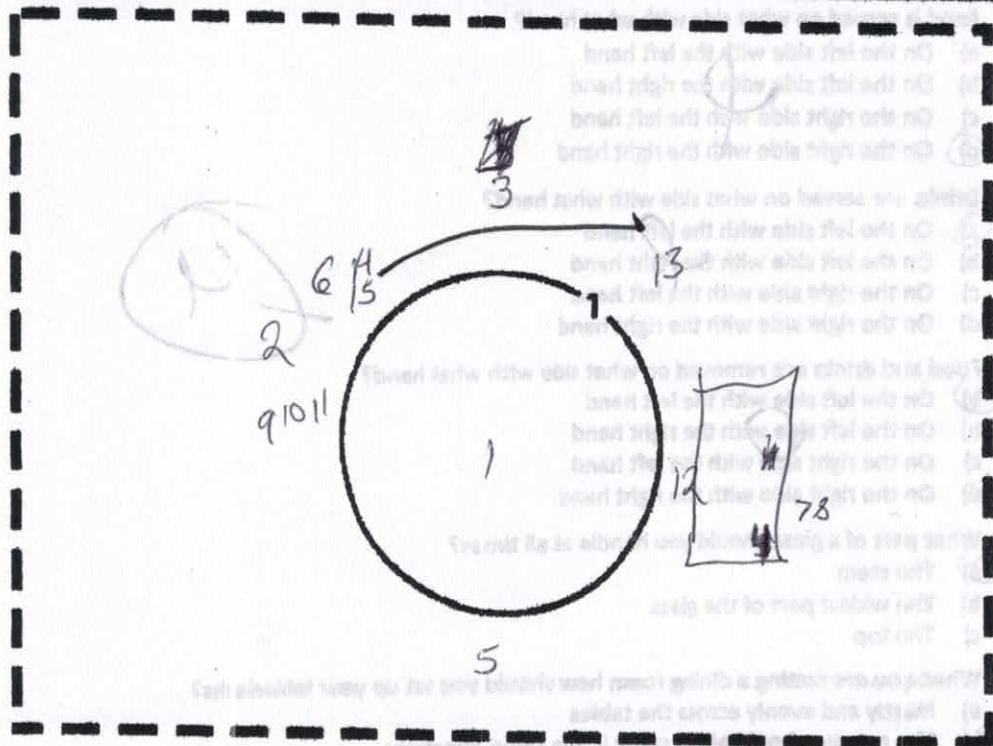
4Match the Correct VocabularyE SculleryB Queen MaryA Chafing DishB French PassingG Russian ServiceC CorkscrewF Tray Jack

- Metal buffet device used to keep food warm by heating it over warmed water
- 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)
- Used to hold a large tray on the dining floor
- Area for dirty dishware and glasses
- Large metal shelving unit for prepared food to be held or for dirty trays to be stored
- Used to open bottles of wine
- Style of dining in which the courses come out one at a time

Name Andrew Jackson

Servers Test

Score / 35



Draw a formal place setting containing all of the following:

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

Fill in the Blank

1. The utensils are placed 2 inches inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? Dessert
3. Synchronized service is when: Two or more servers aid in service.
4. What is generally indicated on the name placard other than the name? Seat #
5. The Protein on a plate is typically served at what hour on the clock? 6 o'clock
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? Provide menu