

Te-Erika Patterson

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Dear Hiring Managers,

I am an outgoing and vibrant brand ambassador with experience working product demonstrations, trade shows, conventions, street teams and hosting events. I have worked with a variety of brands in various roles and I am passionate about connecting consumers with brands they will love.

As a server and event host for the past 5 years I have proven that my hospitality skills and warmth when engaging guests are unmatched. Please allow me to share my love for customer service and hospitality with your customers.

All my best wishes.

Te-Erika Patterson

Brand Ambassador Experience

Essie Nail Polish	Beauty Demonstration
RuPaul's DragCon	Registration Brand Ambassador
Google Engage Convention	Brand Ambassador
Minecraft Convention	Registration Brand Ambassador
Expo West/Nature's Charm	Brand Ambassador
WWE Celebrity Spotlight	Brand Ambassador
ISSE Convention	Registration Brand Ambassador
Cricket Wireless	Brand Ambassador
Northwestern Mutual Rose Bowl	Brand Ambassador
Lindor Chocolate	Brand Ambassador
LA Auto Show	Brand Ambassador
Twitch Con	Brand Ambassador
Small Business Expo	Registration
Los Angeles Rams Fan Fest	Brand Ambassador
Long Beach Comic Con	Registration/Cashier
Honda Civic	Brand Ambassador
Luna Chocolate Chips	Brand Ambassador
Milani Foundation	Beauty Demonstration
Philadelphia Cream Cheese	Brand Ambassador
Kiss Lashes	Beauty Demonstration
Essie Gel Nail	Beauty Demonstration

Anime Expo	GoH (VIP) Registration Coordinator
Coppertone Sunscreen	Brand Ambassador
YouTube X BET	Brand Ambassador
Sprint	Brand Ambassador/Street Team
Mike & Ike Candy	Brand Ambassador/Street Team
YouTube Summit	Brand Ambassador/Registration
L'Oreal Skin Care	Beauty Demonstration
Orbit/Wrigley Gum	Brand Ambassador
Dannon Yogurt	Brand Ambassador
Toni & Guy Haircare Products	Beauty Demonstration
Honey Bloom	Brand Ambassador
Sprint	Brand Ambassador
Tecate	Brand Ambassador
Dos XX	Brand Ambassador
Association of Neurological Surgeons	Brand Ambassador/Registration
La Jovenes	Brand Ambassador
Santa Monica Hostel	Brand Ambassador/Tour Guide

SOCIAL MEDIA

YouTube Content Creator
Blogger

Channels: Moving To LA Today, Loving FLR
Blogs: MovingToLAToday.Com, LovingFLR.Com

SKILLS

Hosting/Emcee	Bilingual - Conversational Spanish
5 Years Serving/Waitress	Wordpress/Tumblr
Tour Guide	Marketing Copy Writing
Live Broadcasting	Video Production/Sony Vegas Pro

Multiple Choice

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 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

B 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 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

(4)

Match the Correct VocabularyD 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 Chafing Dish

C. Used to hold a large tray on the dining floor

F 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

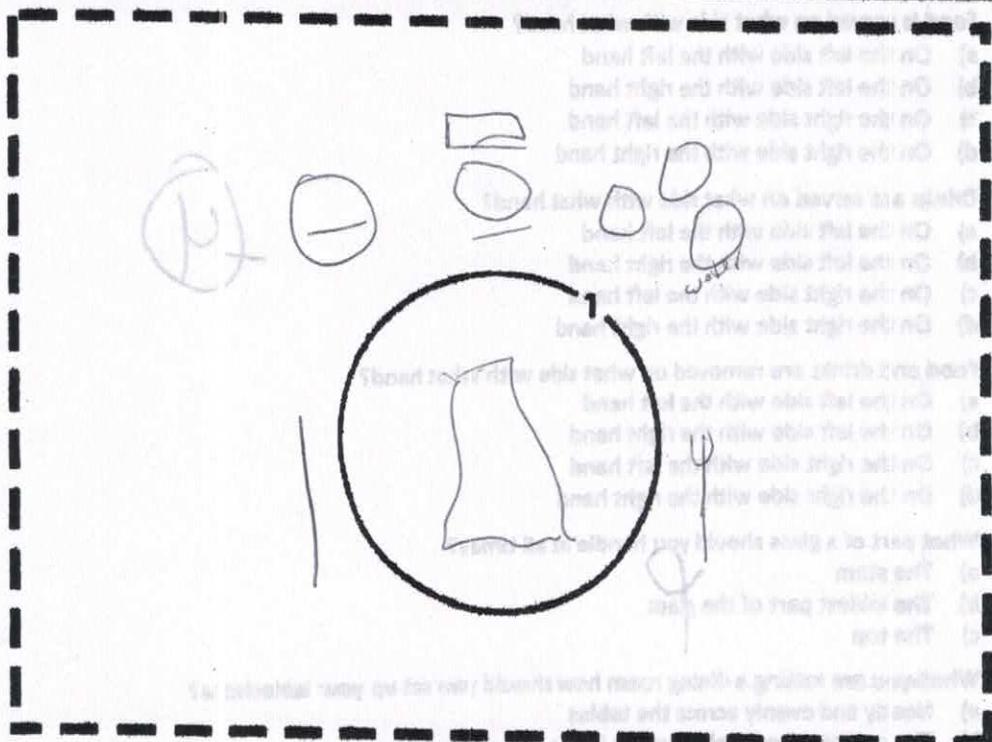
G. Style of dining in which the courses come out one at a time

Dinner Service

Name TC-Erika Patterson

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 1 inch inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? Spoon, Sugar
3. Synchronized service is when: All servers drop plates at the same moment
4. What is generally indicated on the name placard other than the name? The food choice
5. The Protein on a plate is typically served at what hour on the clock? 9.00
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? Go request it

Cashier Test

Score / 15

B

1) A roll of quarters is worth?

- a) \$5.00
- b) \$10.00
- c) \$15.00
- d) \$20.00

A

2) A roll of dimes is worth?

- a) \$5.00
- b) \$4.00
- c) \$3.00
- d) \$2.00

D

3) A roll of nickels is worth?

- a) \$8.00
- b) \$6.00
- c) \$4.00
- d) \$2.00

A

4) A roll of pennies is worth?

- a) \$1.00
- b) \$0.75
- c) \$0.50
- d) \$0.25

C

5) What does POS stand for?

- a) Patience over standards
- b) Percentage of sales
- c) Point of sales
- d) People over service

95

6) What is the current sales tax rate in your city 9.5?

C

7) A customer buys a bowl of soup for \$1.25, an apple \$0.90 and a soda is \$0.79. If you are given \$10.00 how much change should you give back?

- a) \$4.06
- b) \$2.06
- c) \$7.06
- d) \$5.06

$$\begin{array}{r}
 1.25 \\
 0.90 \\
 0.79 \\
 \hline
 2.94
 \end{array}$$

B

8) A customer buys two shirts for 10.50 each and two ball caps for \$7.25 each. If you are given \$50.00 how much change should you give back?

- a) \$19.50
- b) \$14.50
- c) \$9.50
- d) \$4.50

$$\begin{array}{r}
 10.50 \quad 7.25 \quad 21.00 \\
 \hline
 21.00 \quad 14.50 \quad 35.50 \\
 \hline
 \end{array}$$

$$\begin{array}{r}
 40.00 \\
 \hline
 35.50 \\
 \hline
 4.50
 \end{array}$$

D

9) A customer buys soda for \$3.75 and a hot dog for \$4.25. If you are given \$20.00 how much change should you give back?

- a) \$6.00
- b) \$8.00
- c) \$10.00
- d) \$12.00

$$\begin{array}{r}
 3.75 \\
 4.25 \\
 \hline
 8.00
 \end{array}$$

A

10) A customer buys two hamburgers at \$3.75 each, two bags of chips at \$1.25 each, two cookies at \$2.50 each and two sodas at \$3.25 each. If you are given \$100.00 how much change should you give back?

- a) \$78.50
- b) \$58.50
- c) \$38.50
- d) \$28.50

$$\begin{array}{r}
 3.75 \quad 1.25 \quad 2.50 \quad 3.25 \\
 \hline
 2 \quad 2 \quad 2 \quad 2 \\
 \hline
 7.50 \quad 2.50 \quad 5.00 \quad 6.50 \\
 \hline
 \end{array}$$

$$\begin{array}{r}
 100.00 \\
 \hline
 78.50 \\
 \hline
 21.50
 \end{array}$$

Cashier Test

Score / 15

A 11) Counterfeit pens should be used on which three denominations?

- a) \$20, \$50, \$100
- b) \$10, \$20, \$50
- c) \$5, \$50, \$100
- d) \$10, \$20, \$50

B 12) How many times should you count change when giving it to the customer?

- a) one
- b) two
- c) three
- d) no need to count

Question & Answer:

13) What is the minimum age for legal alcohol purchases? 21

14) What are the acceptable forms of ID for alcohol purchases? Driver's license, passport

15) How many \$20 bills are in a bank band? 7