

Te-Erika Patterson

213-297-9143

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

Beauty Demonstration
Registration Brand Ambassador
Brand Ambassador
Registration Brand Ambassador
Brand Ambassador
Brand Ambassador
Registration Brand Ambassador
Brand Ambassador
Brand Ambassador
Brand Ambassador
Brand Ambassador
Registration
Brand Ambassador
Registration/Cashier
Brand Ambassador
Brand Ambassador
Beauty Demonstration
Brand Ambassador
Beauty Demonstration
Beauty Demonstration

Anime Expo
 Coppertone Sunscreen
 YouTube X BET
 Sprint
 Mike & Ike Candy
 YouTube Summit
 L'Oreal Skin Care
 Orbit/Wrigley Gum
 Dannon Yogurt
 Toni & Guy Haircare Products
 Honey Bloom
 Sprint
 Tecate
 Dos XX
 Association of Neurological Surgeons
 La Jovenes
 Santa Monica Hostel

GoH (VIP) Registration Coordinator
 Brand Ambassador
 Brand Ambassador
 Brand Ambassador/Street Team
 Brand Ambassador/Street Team
 Brand Ambassador/Registration
 Beauty Demonstration
 Brand Ambassador
 Brand Ambassador
 Beauty Demonstration
 Brand Ambassador
 Brand Ambassador
 Brand Ambassador
 Brand Ambassador
 Brand Ambassador/Registration
 Brand Ambassador
 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

Name

Te-Erika Patterson

Servers Test

Score / 35

Multiple Choice

- A 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
- D 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
- D 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
- B 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

Match the Correct Vocabulary

- D Scullery
- E Queen Mary
- A Chaffing Dish
- C French Passing
- D Russian Service
- F Corkscrew
- C 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

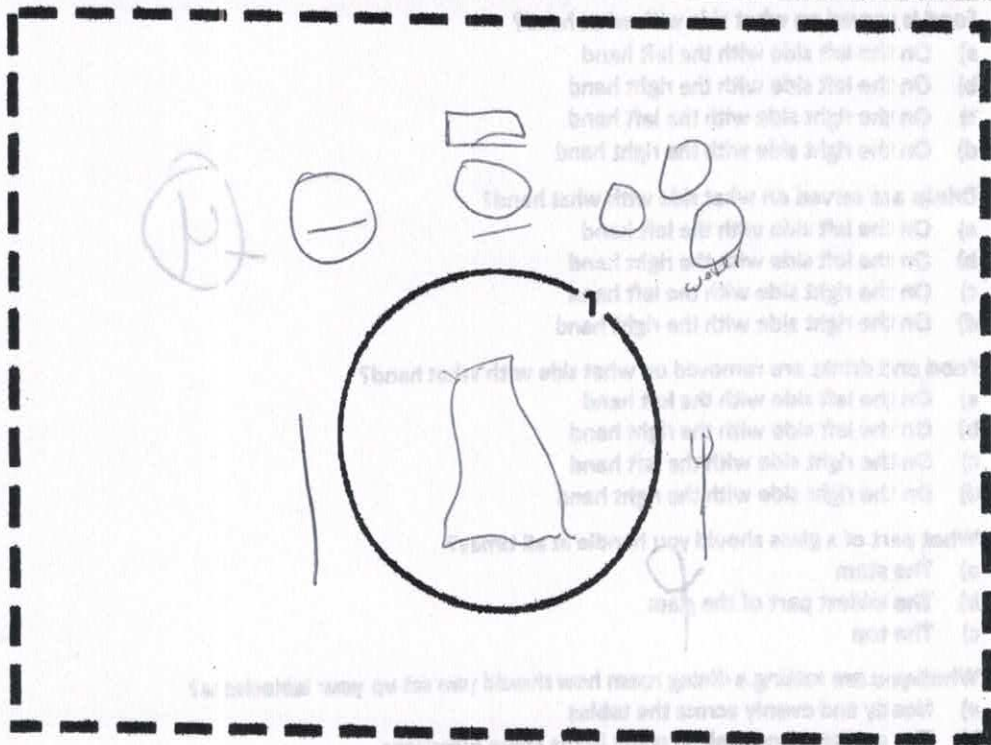
Dinner Service

Name

TC-Erika Patterson

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 4 inch inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? Spoon, sugar
- Synchronized service is when: All servers drop plates at the same moment
- What is generally indicated on the name placard other than the name? The food choice
- The Protein on a plate is typically served at what hour on the clock? 9:05
- 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

- 9.5 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

- 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

- 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

- 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

Cashier Test

Score / 15

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

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? Drivers license, Passport

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