

Send link
Tues 10 am

Natalie Guerra

Home/Cell: (619) 248-7403

Nataliek101@aol.com

La Mesa, CA 91943

-PROFESSIONAL SUMMARY-

Great communication skills, whether one on one or public speaking. Efficient, serious worker, with a keen eye, and quick to pick up new tasks. Excels at working independently, while also a strong contributing team member. Thrives in high-pressure situations; with a show must go on attitude. Reliable, trustworthy, and a pleasant smile carrying member to the work place. Looking forward to joining your team.

-WORK HISTORY-

Museum Attendant

San Diego Museum of Art
2017-2018 (11 months)

Helpful friendly face of the museum. Assisted guests and museum staff in implicating rules and passing on information. Event work. Watched over art and installations.

Frida and Me De-

Installation Assistant

San Diego Museum of Art
March 12-16, 2018

Assisted museum Installation Team with taking down interactive Frida Kahlo installation. Communication, and tool work.

Studio Artist/Event Work

2013-2017

Professionalism conducting and communicating business through email. Curating, set up, and take down of equipment and art. Interacting with large numbers of people.

Top Artists ABK Production, Solamar Rooftop, Downtown San Diego CA, May, October 2016

Top Artists ABK Production, Prospect Bar, La Jolla CA, September 2016

Culture Expo, Kaplan International, DownTown San Diego CA, July 2016

Signature by Raw Artists, House of Blues , Downtown San Diego CA, April 2016

(more upon request)

Photographer/Editor
Cornerstone Photography
Moorpark, CA
2014-2015 (1.6 years)

Responsibilities:
Location and Studio Photographer
Set Up and Break Down of Equipment
Lighting and Composition
Editing [Photoshop, Lightroom, Adobe Bridge]
Assisting Experience
Package and Money Check-in (handling large amounts of
money) Excel Spread Sheets

Art Club President
CSUCI
Camarillo, CA
2014 (1 year)

Leadership skills. Reaching out to students, teachers, and
outside organizations. Organizing events. Curating and in
charge of production of end of year art show.

The Show II, 643 Project Space, Ventura CA, 2014
The Show I, 643 Project Space, Ventura CA, 2013

-EDUCATION-

Finest City Improv SD, Upright Citizens Brigade LA, UCSD
Improv (great tool in business and life)
2017- current

California State University Channel Islands, Camarillo CA
BA (double major) Art History and Studio Art
2010-2014

Our Lady of Peace High School, San Diego CA
High School Diploma
2006-2010

References available upon request.

Cashier Test

Score / 15

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

C 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

6) What is the current sales tax rate in your city .08 ?

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

a 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

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

C 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, birth certificate

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

Name Natalie Guerra

Servers Test

Score / 35

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

a

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

Match the Correct Vocabulary

e Scullery

A. Metal buffet device used to keep food warm by heating it over warmed water

a 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)

c Chaffing Dish

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

b French Passing

D. Area for dirty dishware and glasses

g Russian Service

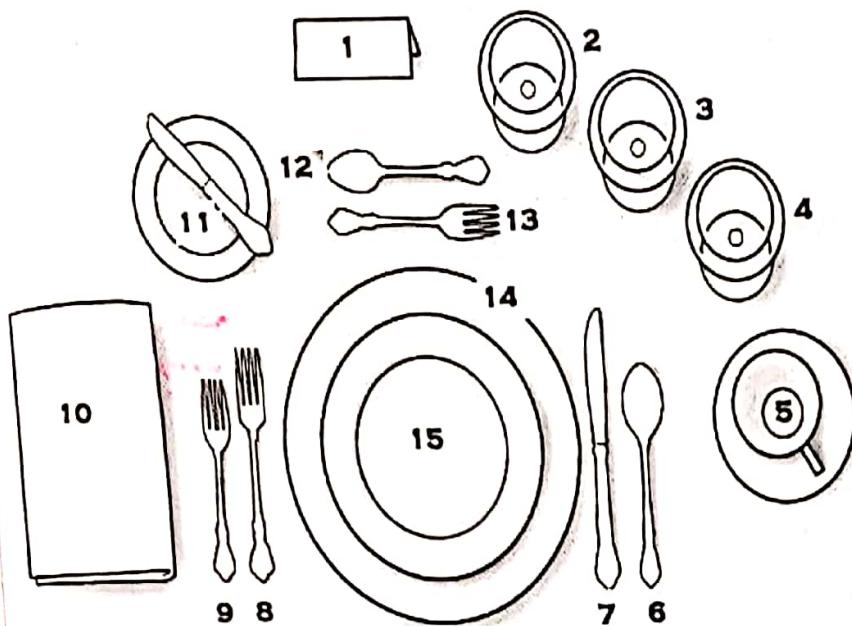
E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored

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



Score / 35

Match the Number to the
Correct Vocabulary

10	Dinner Fork
5	Tea or Coffee Cup and Saucer
7	Dinner Knife
3	Wine Glass (Red)
9	Salad Fork
14	Service Plate
4	Wine Glass (White)

- 10 Napkin
- 11 Bread Plate and Knife
- 1 Name Place Card
- 12 Teaspoon
- 9 Dessert Fork
- 16 Soup Spoon
- 15 Salad Plate
- 2 Water Glass

Fill in the Blank

1. The utensils are placed 4 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 at the same time.
4. What is generally indicated on the name placard other than the name? job title.
5. The Protein on a plate is typically served at what hour on the clock? 8
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? inform someone in kitchen