

RINNAN HENDERSON



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OBJECTIVE

To be an asset to your business, through collaboration with team members and public relations.

REFERENCES

Raj Amit Kumar (904) 383-0273
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Tom Carter (954) 394-1447
Thad Widmer (406) 531-8846
Mark Jones (406) 239-7387
Jan Henderson (406) 273-0540

EXPERIENCE

DARK FRAMES JAN 2018-AUG 2018

BUSINESS DEVELOPMENT OFFICER, PUBLIC RELATIONS, PRODUCTION

THE TROUGH AUG 2017-NOV 2017

WAITRESS-SERVICE, PREP WORK AND CLOSING DUTIES

GIORGIO'S BAKERY & BISTRO JULY-AUG 2017

Server-Taking orders, delivery of food with a positive attitude, prep work and closing of restaurant.

BROADWALK ITALIAN RESTAURANT FEB 2017 – JULY 2017

Server-Fast paced environment, delivering food and drinks, side work and closing of restaurant.

SECOND STREET SUSHI MARCH-JULY 2016

Server-Open and close restaurant, prep work, taking orders, serving meal and beverages, as well as closing out tickets.

BRADLEY O'S JUNE 2012-2013

Server- Open and close restaurant, take orders, serving meal and drinks, occasional bussing tables and closing out tickets. Fine Dining.

BITTERROOT VALLEY EDUCATION COOP AUG 2011-2015

Behavioral Consultant-Assisting Therapist with implementation of treatment and behavioral plans, through therapy interventions in a school base setting.

DON TRIPPS TRUCK STOP AND CAFÉ 1985-1990

Server and Busser-Served patrons and cleared tables. Family Owned.

Multiple Choice

d 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

a 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

d Scullery

e Queen Mary

a Chaffing Dish

g French Passing

b 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)

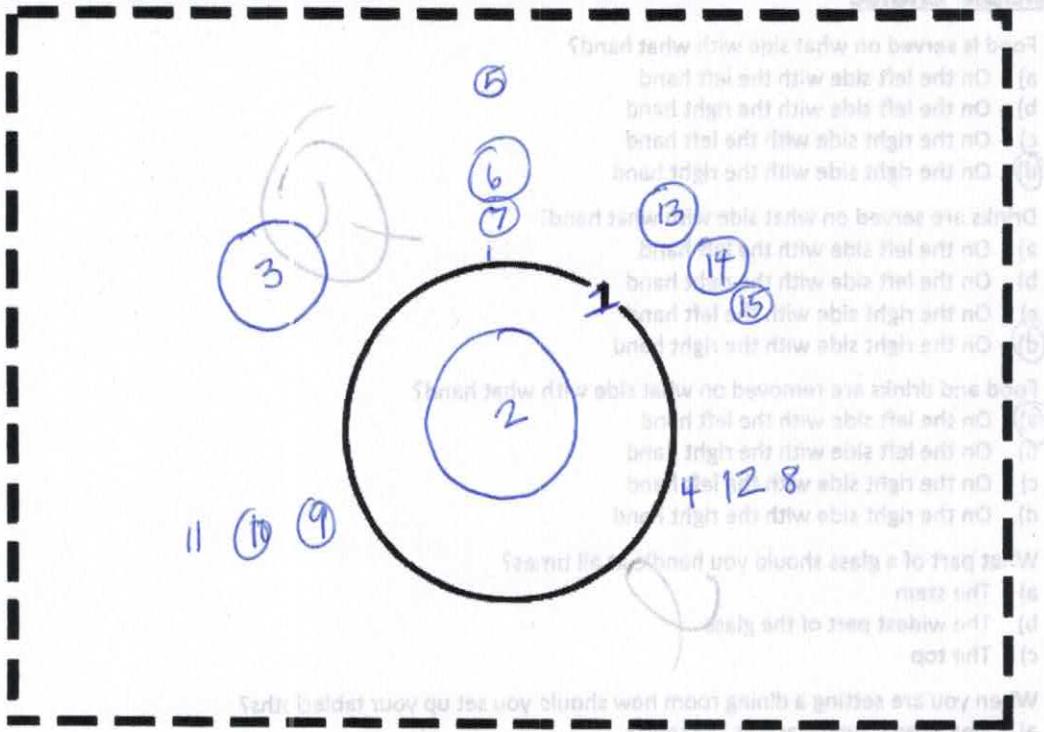
C. Used to hold a large tray on the dining floor

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

**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

1. The utensils are placed 1 1/2 - 2" 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: Food comes out in right order, Salad/soup, Main entree, dessert

4. What is generally indicated on the name placard other than the name? Business, title

5. The Protein on a plate is typically served at what hour on the clock? 6

6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?

Inform kitchen of dietary needs,