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Experience

needs notice to  
Employee!

# Vanessa

## Food and hospitality

I'm 36 years of age mother of three and have been working in the food industry for about three years. I have worked many venues and all types of banquet style settings. I acquired most of my experience working catering and as a temp server. I enjoy this line of work cause it gives me a different scenery and allows me to part in people's most memorable events.

### Server

*Royalty Staffing*  
09/2017 - 12/2017

Banquet server temp. Working different event throughout San Diego county providing excellent customer service as a Banquet server to hotels, and many Catering companies. Duties include setting up tables in a fine dining setting, serve food, and buss tables.

### Server

*Continental Catering*  
7/2016 - 3/2017

Set up tables with silverware, polish glassware. Set up different food station and set up decor depending on theme. Tray passing appetizers interacting with clients in a professional manner. Buss tables and break down after the event is done.

### Host

*Viva bar and kitchen*  
3/2014 - 2/2016

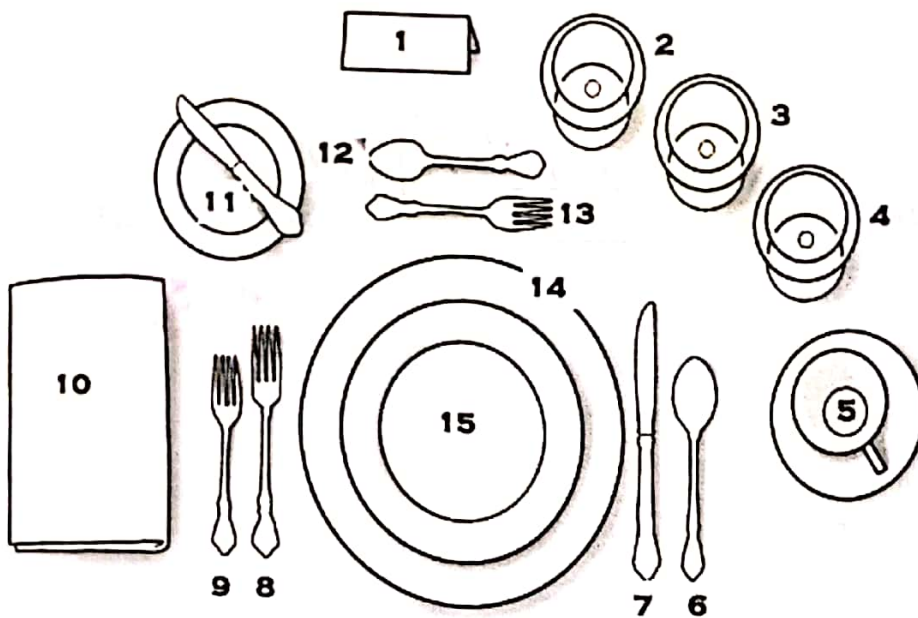
Seat guest to there tables answer and book reservation provide excellent customer service. Help buss tables or servers when needed.

**Multiple Choice**

- b 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
- 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
- a 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 dining 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**

- |                          |   |
|--------------------------|---|
| <u>D</u> Scullery        | A. Metal buffet device used to keep food warm by heating it over warmed water   |
| <u>E</u> 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) |
| <u>A</u> Chaffing Dish   | C. Used to hold a large tray on the dining floor  |
| <u>B</u> French Passing  | D. Area for dirty dishware and glasses  |
| <u>B</u> Russian Service | E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored   |
| <u>F</u> Corkscrew       | F. Used to open bottles of wine   |
| <u>C</u> Tray Jack       | G. Style of dining in which the courses come out one at a time  |



Score

13

**Match the Number to the Correct Vocabulary**

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

- 10 Napkin
- 11 Bread Plate and Knife
- 1 Name Place Card
- 12 Teaspoon
- 13 Dessert Fork
- 6 Soup Spoon
- 15 Salad Plate
- 4 Water Glass

**Fill in the Blank**

1. The utensils are placed 2 inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? sugar cream
3. Synchronized service is when: every thing is served at the same time
4. What is generally indicated on the name placard other than the name? room, table #
5. The Protein on a plate is typically served at what hour on the clock? 7
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? to to kitchen and get it