

SYLVIA M. SALAZAR
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OBJECTIVE My name is Sylvia Salazar and I am applying for a position at your establishment. I remain eager in my hunt for my perfect "job match" for I do so by applying for the opportunities that suit me and the employer according to the qualifications needed for the job done right. I can be said to be humble and pro active in my duties and have gained the initiative to engage in new tasks from my past employers. I have aspired to achieve and acquire new skills or responsibilities from my past position in which I am appreciative and always willing to gain more abilities.

EXPERIENCE

October 2017-Seasonal Hilton Embassy Suites Rosemead, CA

Banquet Server

§ Set Up Of Tableware And Linen, Prepare For Event Turnovers, Keep In Attendance Of Scheduled Service of Salad, Entrée, and Dessert Courses, Keep Appearance Neat And Provide A Pleasant Attitude, Remain Aware Of Banquet Order Details Such As Plated Service Events Or Buffet Banquet Service Events Or Any Reserved Specialty Dishes Such As Vegetarian, Serve And Provide Proper Information Of All Items On Menu And Food Allergens, Knowledge Of Alcohol And Wine, Knowledge of Cocktails, Alcohol Safety Protocol Awareness, Cocktail Waitress, Bar Back And Available For Every Catering Shift When Needed, Vigilance Of A Safe Work Environment, Hospitality Etiquette, Ensure Breakfast Items Are Available And Fresh For Hotel Patrons, Keep Food At A Safe Temperature Zone, Food Preparation And Labeling For Next Shift, Prepare For High Hotel Occupancy And Function Under Pressure.

April, 2009 - October, 2016 Dodger Stadium Elysian Park, CA

Cocktail Waitress

§ Host Guest To Assigned Seats, Enlist In Wine and Liquor Tasting, Food Pairing And Introduce Any New Items On Menu In Attempt To Up Sell, Obtain Guests Cocktail Orders Accurately, Provide Friendly Deliverance Of Multiple Cocktails Through Rough Crowd, Halls And Stairs With Minimal Spillage, Provide Guest With Giveaways Or Game Day Programs, Obtain Information And Prepare For V.I.P Or Regular Guests That May Come In For The Day, Engage With Guests And Season Ticket Holders, Quick Retrieval Of Any Special Requests Guests May Have From Other Departments, Assist Server, Stock And Prep Pretzels, Popcorn, Ice Cream And Other Popular Snacks Before Open Doors, Prepare And Get Through Rushes In Between Innings, Handle Cash And Credit Card Transactions, Operation And Maintenance Of Coffee Other Beverage Machines When Necessary.

August, 2007- January, 2014 Staples Center Los Angeles, CA

Cashier

§ Operate Register With End Result Of A Balanced Till, Assist Supervisor with Counting, Documentation And Submission Of Daily Company Earnings, Responsible For Money Bags From And To Company Vault, Customer Service, Provide Service In Stadium Suites When Asked, Clear all tables, Frequent Set Up Of Dining Area And Silverware, Maintain Neatness And Order Throughout Establishment, Frequent Identification Check Due To Alcohol Tasting, Run cocktails Or Food To In-Seat Guests, Update Guests On Game Activity Such As Innings, Future Home Stands And Score.

CERTIFICATIONS

Serve Safe Certification
Food Handlers Certification

August-2015
August-2015

REFERENCES

Dennis Eng Ph.
Lavern Kerr/Dodgers Levy-Supervisor

Ph. 626.624.0683
Ph. 323.224.1519

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
- a 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

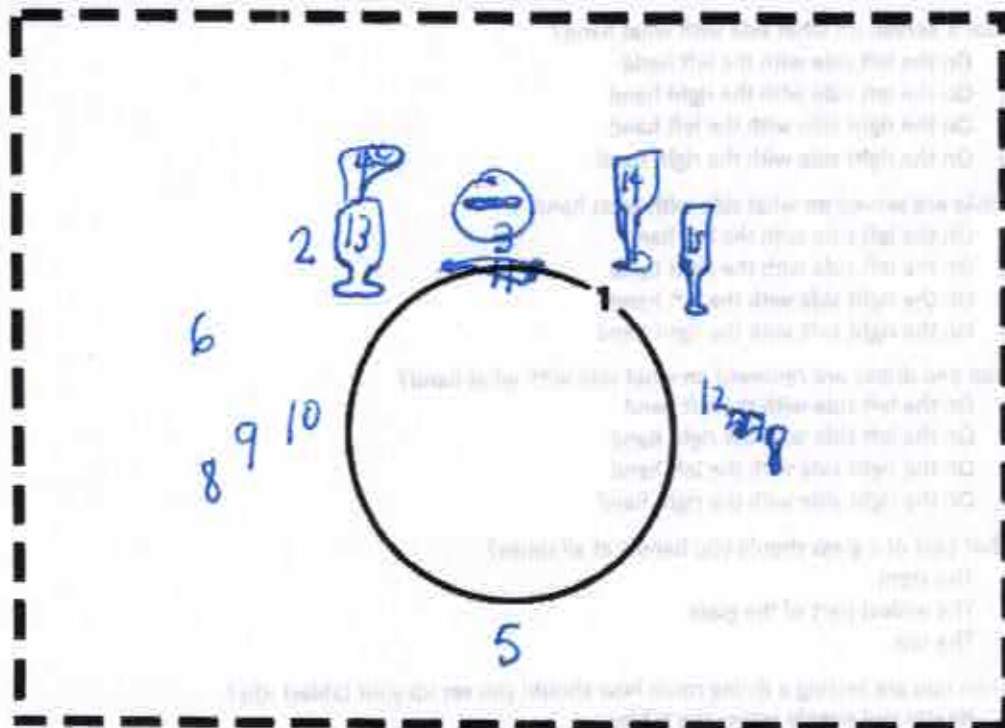
Match the Correct Vocabulary

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

Name _____

Servers Test

Score / 35



Draw a formal place setting containing all of the following:

- | | | |
|--|--|--|
| <input checked="" type="checkbox"/> 1. Service Plate | <input checked="" type="checkbox"/> 7. Teaspoon | <input checked="" type="checkbox"/> 13. Water Glass |
| <input checked="" type="checkbox"/> 2. Salad Plate | <input checked="" type="checkbox"/> 8. Soup Spoon | <input checked="" type="checkbox"/> 14. Red Wine Glass |
| <input checked="" type="checkbox"/> 3. Bread Plate & Knife | <input checked="" type="checkbox"/> 9. Salad Fork | <input checked="" type="checkbox"/> 15. White Wine Glass |
| <input checked="" type="checkbox"/> 4. Napkin | <input checked="" type="checkbox"/> 10. Dinner Fork | |
| <input checked="" type="checkbox"/> 5. Name Place Card | <input checked="" type="checkbox"/> 11. Dessert Fork | |
| <input checked="" type="checkbox"/> 6. Tea/Coffee Cup & Saucer | <input checked="" type="checkbox"/> 12. Dinner Knife | |

Fill in the Blank

- The utensils are placed 4 inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? cream sugar
- Synchronized service is when: time of courses according to B.O.A.
- What is generally indicated on the name placard other than the name? Position title
- The Protein on a plate is typically served at what hour on the clock? 7.00 pm.
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?

confirm with Banquet caption or cook