

# Alexanda Simmons

Los Angeles, CA

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Willing to relocate to: Santa Monica, CA - Redondo Beach, CA - Hollywood, CA

Authorized to work in the US for any employer

## Work Experience

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### **Cashier**

Dellz uptown - Charleston, SC

March 2018 to August 2018

- Assist guest with placing orders over the phone .
- Assist guest with any questions or concerns about menu.
- maintain clean table and work area

### **Casheir/ Smoothie Artist**

Dellz Uptown - Charleston, SC

March 2018 to August 2018

- Assisting guest with placing order.
- Maintain clean work area , as well as tables .
- Applying speedy service to all guest .

### **Server/Expo/Server Asst.(FR)/Host**

Acme Lowcountry Kitchen - Isle of Palms, SC

June 2016 to August 2018

- Clearing off tables in a efficient manner.
- Assisting guest with placing reservations.
- Clarify food presentation is accurate and presentable before arriving to guest.
- Made sure the guest receives food in a swiftly manner.

### **Cashier/Sales Associate**

Shell Gas

March 2016 to June 2016

### **Retail Sales Associate/Cashier**

Krispy Kreme - Charleston, SC

December 2014 to February 2016

- Assist and satisfied customers needs in a efficient manner.
- processed cash and credit card sales in a accurate timely manner.
- maintained a clean work area upon for the next available shift .
- decorate donuts and boxed for retail deliveries and store .



## Education

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### **Travel and Tourism Professionalism**

The Travel Academy

### **Diploma**

Fort Dorchester High School

## Skills

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Microsoft office

## Certifications/Licenses

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### **Travel and Tourism professionalism**

June 2016 to Present

Completed courses in the hospitality field such as ; flight attendant and cruise ship and hotel courses.

### **ServSafe**

April 2018 to Present





Name Jermaine Alexandra

**Servers Test**

Score 29 / 35

83%

**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

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

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

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**

D

Scullery

E

Queen Mary

A

Chaffing Dish

B

French Passing

G

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

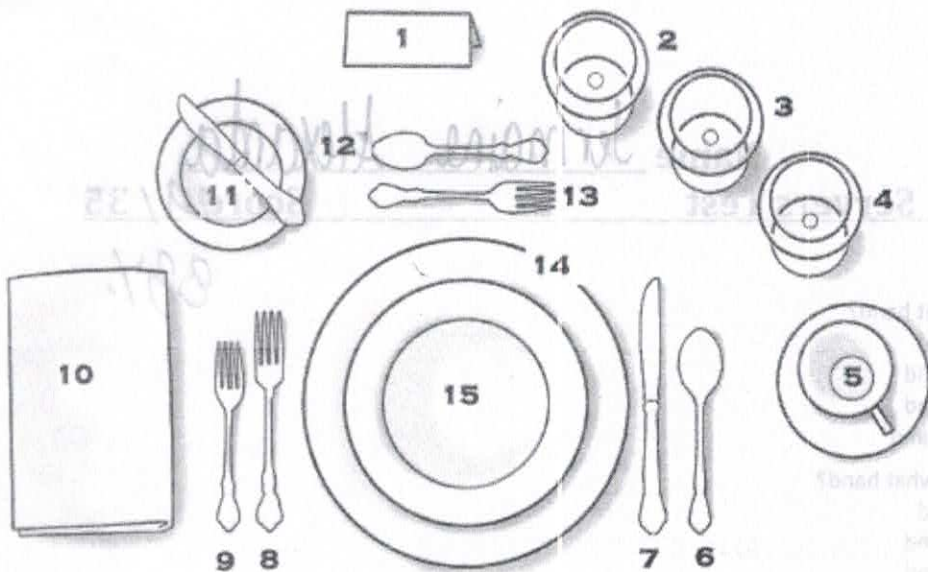
Large metal shelving unit for prepared food to be held or for dirty trays to be stored

F

Used to open bottles of wine

G

Style of dining in which the courses come out one at a time



Score / 35

**Match the Number to the Correct Vocabulary**

- |   |                              |
|---|------------------------------|
| 8 | Dinner Fork                  |
| 5 | Tea or Coffee Cup and Saucer |
| 1 | Dinner Knife                 |
| 3 | Wine Glass (Red)             |
| 9 | Salad Fork                   |
| 4 | Service Plate                |
| 4 | Wine Glass (White)           |

- |    |                       |
|----|-----------------------|
| 10 | Napkin                |
| 11 | Bread Plate and Knife |
| 1  | Name Place Card       |
| 6  | Teaspoon              |
| 13 | Dessert Fork          |
| 12 | Soup Spoon            |
| 15 | Salad Plate           |
| 2  | Water Glass           |

**Fill in the Blank**

- The utensils are placed Thumb to the left inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? cream and sugar caddy
- Synchronized service is when: Each guest has different course on placards
- What is generally indicated on the name placard other than the name? Course menu
- The Protein on a plate is typically served at what hour on the clock? 6 o'clock
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?

Report back to expeditor for specified course