

CARLIS E MOORE
1245 7th Street, Care
Laramie, WY 82050
Phone: (307) 227-3828
Cell Phone: (601) 266-2588
Email: carlismoore1245@gmail.com

Objective

To become a positive role in the community. Also, hopefully, get to take some time off to volunteer
for a few days to become a better man. Also, "Someday" find an opportunity to help my
community to serve them from my heart and soul.

Ability Summary

I am a open, kind, humble and am accurate to any situation. I have done an great deal of time in the community
where am the best, I am in a camp and get along with everyone. I am a great leader, I have done
a great deal of time in the community. I am a person who is a great one on my own. I am a great
and a person who is one. I have done many challenges, I do not think I am strong, but I am a great
and will be a great challenge. I would be a great candidate for any company that are "team". I am 100% reliable and
responsible in all things. I am a reliable person. In with the office 100% I am the best in business
I will work with.

Employment History

Sociality	24122 Hwy 287 Casper, WY 82604, US
Event Planning Company	24122 Hwy 287 Casper, WY 82604, US
Sales Associate	24122 Hwy 287 Casper, WY 82604, US
Office	24122 Hwy 287 Casper, WY 82604, US
Lead Server	24122 Hwy 287 Casper, WY 82604, US
Holiday Inn City	24122 Hwy 287 Casper, WY 82604, US
Food Service Worker	24122 Hwy 287 Casper, WY 82604, US
Valencia High School	24122 Hwy 287 Casper, WY 82604, US
Caregiver	24122 Hwy 287 Casper, WY 82604, US
Places	24122 Hwy 287 Casper, WY 82604, US
Bar & Grill City	24122 Hwy 287 Casper, WY 82604, US

Multiple Choice

-4

31

89%

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

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 expediter that you need a different entrée

Match the Correct Vocabulary

D Scullery

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

E 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)

A 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

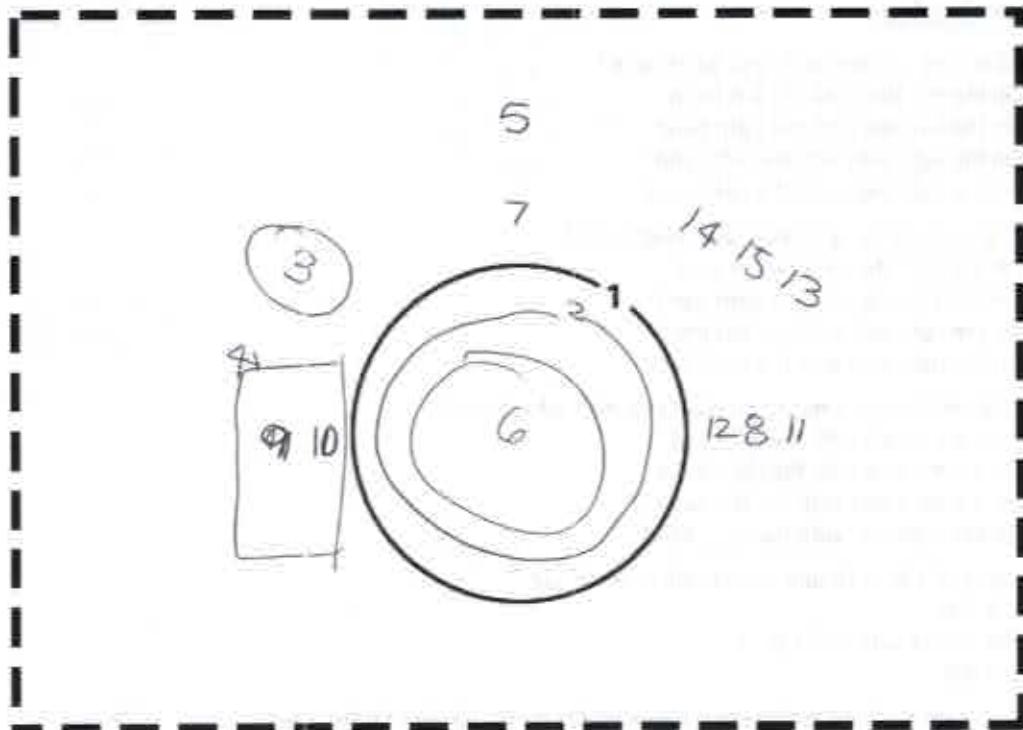
E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored

F Corkscrew

F. Used to open bottles of wine

C ~~B~~ Tray Jack

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
 2. Salad Plate
 3. Bread Plate & Knife
 4. Napkin
 5. Name Place Card
 6. Tea/Coffee Cup & Saucer

7. Teaspoon
 8. Soup Spoon
 9. Salad Fork
 10. Dinner Fork
 11. Dessert Fork
 12. Dinner Knife

13. Water Glass
 14. Red Wine Glass
 15. White Wine Glass

Fill in the Blank

1. The utensils are placed 12 inches inch (es) from the edge of the table.

2. Coffee and Tea service should be accompanied by what extras? sugar, cream, lemon, tea bags

3. Synchronized service is when: When tables are served all at once

4. What is generally indicated on the name placard other than the name? Name of Party + Restaurant

5. The Protein on a plate is typically served at what hour on the clock? BETWEEN Lunch and Dinner (12:00)

6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? Mark it on the bill and then let the kitchen staff know as well.