
SHERINE AGOPIAN

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PROFESSIONAL SUMMARY

Hardworking emergency medical professional desires an opportunity within an established hospital. With an AS in Health Science, current EMT- B and CPR certifications. 2 years of EMS experience.

SKILLS

- Associate's Degree - Health Science
- Emergency Medical Technician (EMT) certification
- EKG monitor certification
- Psychiatric Patient Care certification
- CPR certification
- Calm under pressure

WORK HISTORY

Emergency Medical Technician Basic, 06/2014 to 08/2016

Gentle Ride Medical Ambulance – Glendale, CA

- Responded to dispatched emergency assignments quickly and safely.
- Performed basic and advanced patient assessments.
- Monitored patients for changes, and reviewed and revised plans accordingly.
- Demonstrated high standards of performance, including teamwork, communication and compassion.
- Worked closely with dialysis patients, and Basic Life Support (BLS) for 2+ years.
- Provided patient education.
- Treated patients with strokes, head traumas, comas, intracranial hematomas and more.
- Followed infection control procedures.
- Took and recorded patients' temperature, pulse and blood pressure.

EDUCATION

Associate of Science: Pre-Nursing, Health Science, 2018

Glendale Community College - Glendale, CA

Emergency Medical Technician: Emergency Medicine, 2014

Conejo Valley Adult School - Thousand Oaks, CA

CPR: Emergency Medicine, 2018

American Heart Association - Sherman Oaks, CA

Name SHERINE AGOPIAN**Servers Test**

Score / 35

Multiple Choice

- d 1) Food is served on what side with what hand?
- On the left side with the left hand
 - On the left side with the right hand
 - On the right side with the left hand
 - On the right side with the right hand
- d 2) Drinks are served on what side with what hand?
- On the left side with the left hand
 - On the left side with the right hand
 - On the right side with the left hand
 - On the right side with the right hand
- a 3) Food and drinks are removed on what side with what hand?
- On the left side with the left hand
 - On the left side with the right hand
 - On the right side with the left hand
 - On the right side with the right hand
- a 4) What part of a glass should you handle at all times?
- The stem
 - The widest part of the glass
 - The top
- d 5) When you are setting a dining room how should you set up your tablecloths?
- Neatly and evenly across the tables
 - The creases should all be going in the same directions
 - The chairs should be centered and gently touching the table cloth
 - All of the above
- d 6) If you bring the wrong entrée to a guest what should you do?
- Go back into the kitchen and patiently wait in line behind the rest of the servers until it's your turn
 - Inform the guests that you will bring the correct entrée once everyone else in the dining room is served
 - Try to convince the guests to eat what you brought them
 - Go back into the kitchen to the front of the line and inform the expeditor that you need a different entrée

- 9
26
74%

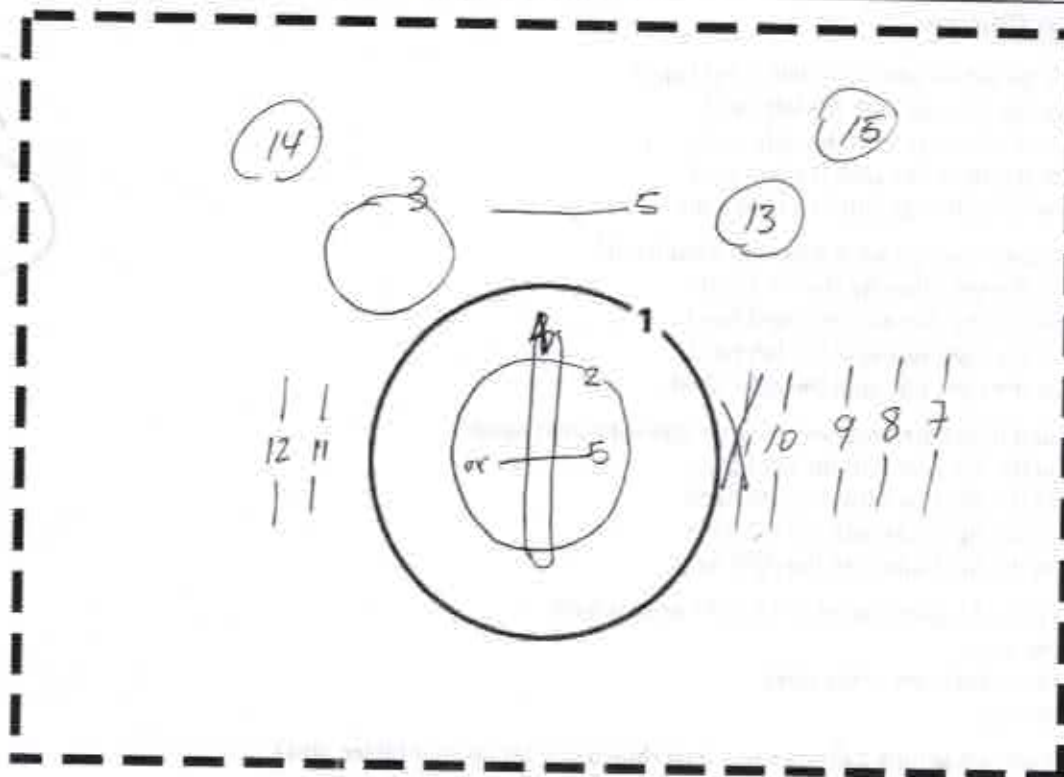
Match the Correct Vocabulary

- | | |
|--------------------------|---|
| <u>e</u> Scullery | A. Metal buffet device used to keep food warm by heating it over warmed water |
| <u>a</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>d</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>g</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 |

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Servers Test

Score / 35



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

- The utensils are placed 18 inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? cream/sugar
- Synchronized service is when: all patrons are served at the same time/same table
- What is generally indicated on the name placard other than the name? table number
- The Protein on a plate is typically served at what hour on the clock? 7pm 10
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? confirm menu