

Tiori Gardner

6210 Flores Ave Los Angeles CA 90056 (323)835-3067 tiorimays@gmail.com

Summary

I am an experienced and talented young woman looking to expand my knowledge and advance my skills in bartending. I would be an exceptional body to add to your team with my hard work and dedication.

Experience

02/2013 to 06/2015

server/bartender Wasabi Sushi Bar Pleasant valley, Ca

07/2014 to 10/2015

server/bar back The World Famous Turf Club Hayward, Ca

04/2016 to 09/2018

Bartender Alvarez & Co. Bartending Los Angeles, Ca

07/2016 to 01/2018

food handler/cashier In-N-Out Burger Los Angeles, Ca

06/2018 to Current

Host/Take out/Food Runner/Catering/Trainer Woodranch Barbeque and Grill Los Angeles, Ca

Education and Training

High School Diploma: Alexander Hamilton High School Los Angeles, CA, United States

Unfinished Bachelor's: Cal State East Bay Hayward, CA, United States

Certified in bartending and mixology: ABC Bartending Los Angeles, Ca, United States

Skills

- Time management skills
- Quick learner
- Computer proficient
- Training and development
- Positive learning process
- excellent customer service
- out going
- team player and works well with others
- patient

Activities and Honors

I manage and own an event bartending business that my best friend and I created at the end of 2017. We've done over 25 events in 2018. I am also an aspiring rapper.

Multiple Choice

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

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

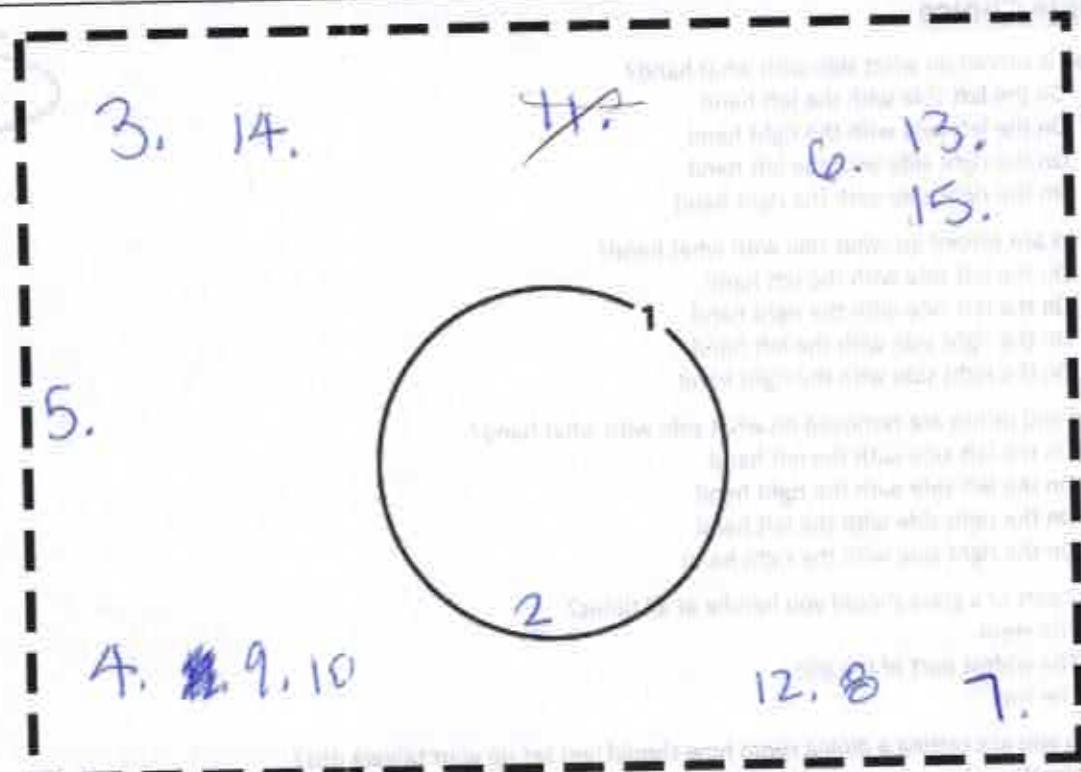
4) What part of a glass should you handle at all times?
a) The stem
b) The widest part of the glass
c) The top

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

5) 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	K	Metal buffet device used to keep food warm by heating it over warmed water
<u>E</u>	Queen Mary	L	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	M	Used to hold a large tray on the dining floor
<u>B</u>	French Passing	N	Area for dirty dishware and glasses
<u>B</u>	Russian Service	O	Large metal shelving unit for prepared food to be held or for dirty trays to be stored
<u>F</u>	Corkscrew	P	Used to open bottles of wine
<u>C</u>	Tray Jack	Q	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	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

1. The utensils are placed 12 inch(es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? sugar and lemon
3. Synchronized service is when: elegant service used for gourmet meal events
4. What is generally indicated on the name placard other than the name? number for business
5. The Protein on a plate is typically served at what hour on the clock? _____
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? let the kitchen know & make modifications to the order