

11/17 Recd
Availability
different
both am/pm
Server
11/17 males
11/8 10am
Serving
Nursing home
local pub
house

TAMARA MCLEOD

11 Maryland drive , Jackson, NJ 08527
Tamaramcleod171@gmail.com
Ph: 7323510065

PROFESSIONAL SUMMARY

Very responsible, would get the job done , I work fast because I had to when I was working in a kitchen. Motivated leader when it comes to my job, very energetic and cheerful and I have great communication skills

SKILLS

- fast
- cheerful
- polite
- dependable
- good memory
- organized
- Good communication skills

EXPERIENCE

Dietary aid, Sep 2017-Present
Bartley Healthcare Nursing and Rehabilitation, Jackson, NJ
Prepare everything ahead of time to be able to serve the residence throughout the day. & clean the tables and set it back up

Cashier , cook , Jun 2017-Present
Five Guys, Howell, NJ
Provide good service to the customers, make the food ,make sure the store is clean

EDUCATION

High School Diploma , Jun 2017
Jackson Liberty High School, Jackson, NJ
GPA 2.0
Completed all semesters

Servers Test

Multiple Choice

100%

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

B 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

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

B 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

C 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

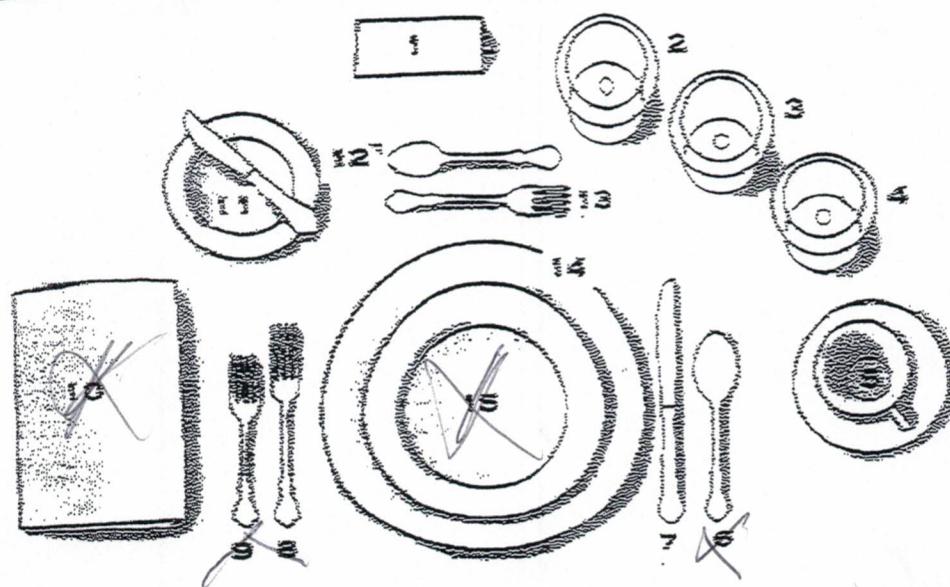
C Tray Jack

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

Name _____

Servers Test

Score 21/35



Match the Number to the Correct Vocabulary

| | |
|-----|-----------------------|
| 10 | Napkin |
| 11 | Bread Plate and Knife |
| 1 | Name Place Card |
| 16* | Teaspoon |
| 13 | Dessert Fork |
| 12* | Soup Spoon |
| 15 | Salad Plate |
| 2* | Water Glass |

| | |
|----|------------------------------|
| 8 | Dinner Fork |
| 5 | Tea or Coffee Cup and Saucer |
| 7 | Dinner Knife |
| 3* | Wine Glass (Red) |
| 9 | Salad Fork |
| 14 | Service Plate |
| 4* | Wine Glass (White) |

Fill in the Blank

1. The utensils are placed 10 inch (es) from the edge of the table.

2. Coffee and Tea service should be accompanied by what extras? sugar & cream

3. Synchronized service is when: table #

4. What is generally indicated on the name placard other than the name? table #

5. The Protein on a plate is typically served at what hour on the clock? first meal

6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? tell the cook so he's aware