

CRISTINA MARTINEZ

PROFESSIONAL PROFILE

WORK EXPERIENCE

Server (2018)

Openaire, Los Angeles, CA

Provide friendly, responsive service to create an exceptional experience for all of our guests.

Server (2018)

WALLY'S, BEVERLY HILLS, CA

Provide friendly, responsive service to create an exceptional experience for all of our guests.

Server (2017)

THE BAZAAR, Los Angeles, CA

Provide friendly, responsive service to create an exceptional experience for all of our guests.

Server (2014-2017)

CLEO at the SLS, Las Vegas, NV

Provide friendly, responsive service to create an exceptional experience for all of our guests.

Executive Assistant (2014-2015)

UNIVERSAL EVENTS, Las Vegas, NV

Takes lead as being head of travel and the financial aspects of festival contracts. Represents the company by welcoming visitors, reviewing correspondence; arranging company dinners and other corporate functions.

Server (2014)

WYNN RESORTS, Las Vegas, NV

Provide friendly, responsive service to create an exceptional experience for all of our guests.

Hostess (2012-2014)

FIAMMA AT MGM GRAND, Las Vegas, NV

Provide friendly, responsive service to create an exceptional experience for all of our guests.

Hostess (2010-2012)

OTTO ENOTECA, Las Vegas, NV

Provide friendly, responsive service to create an exceptional experience for all of our guests.

LANGUAGES

ENGLISH

SPANISH

EDUCATION

College of Southern NV (2016)

Associates of Business Marketing

Life is Beautiful (2013-2014)

Intern for Head of Culinary and VIP services

Valley High School (2006-2010)

Hospitality and Tourism Major

CONTACT ME



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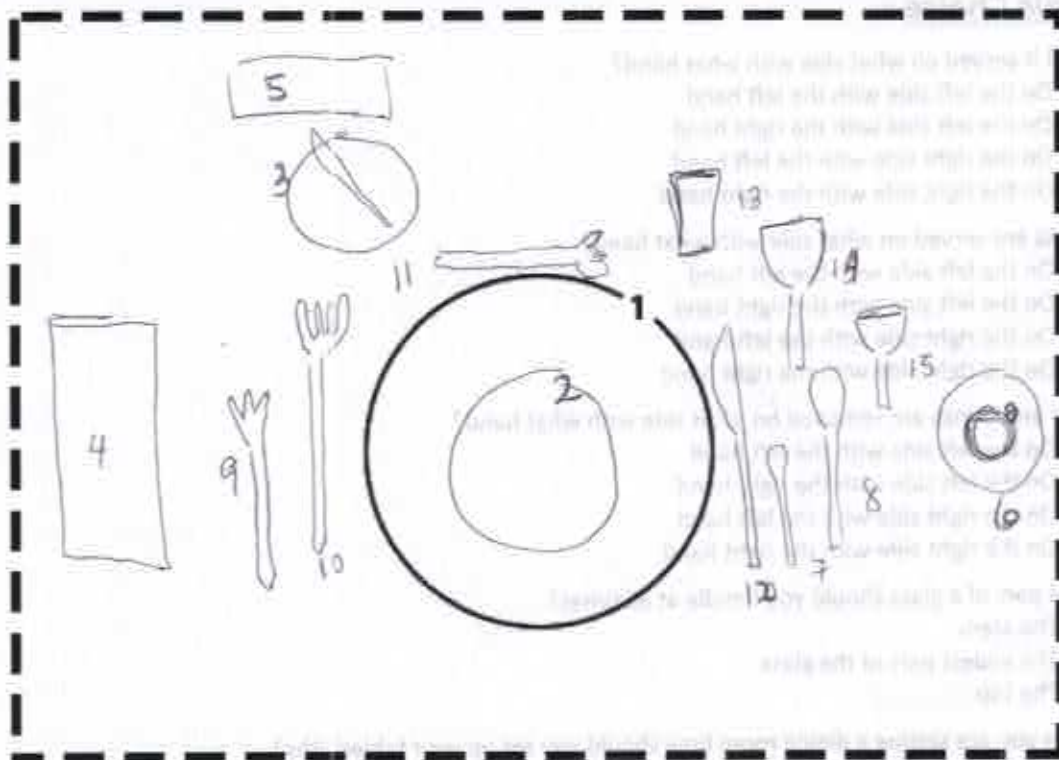
Multiple Choice

99%

- 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

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

- The utensils are placed 2 inch inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? sugar, milk (or substitutes)
- Synchronized service is when: plates all arrive at the same time
- What is generally indicated on the name placard other than the name? Allergies, restrictions
- The Protein on a plate is typically served at what hour on the clock? 10
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?
notify the kitchen and manager on duty