



Eduardo Bustamante <eduardo@acrobatoutsourcing.com>

Muoy so resume

1 message

smuoyok@yahoo.com <smuoyok@yahoo.com>

Wed, Nov 14, 2018 at 1:25 PM

To: eduardo@acrobatoutsourcing.com

MUOY KIM SO

Cashier
barback
beer + wine

smuoyok@yahoo.com • 2721 Murray Ridge Rd, San Diego, CA 92123 • 619-597-3580

OBJECTIVE

TO OBTAIN A FULL-TIME PERMANENT POSITION THAT OFFERS CHALLENGING OPPORTUNITIES FOR CAREER DEVELOPMENT AND ENHANCEMENT.

EXPERIENCE**ELECTRONIC ASSEMBLER | COBHAM**

March 2018 to Present

- Certified Die Attach • Certified Mechanical • Certified Oven Curing • Demonstrate the abilities to read drawings • Properly use different softwares, equipment and tools

HOUSEMAN/SERVER | SYCUAN GOLF RESORT

October 2017 to February 2018

- Ability to read Banquet Event Orders • Execute a variety of elegant table settings, furniture, food and beverage • Arrange adequate spacing for proper placement of table, chairs and dancefloors per safety • Set array of table setting • Execute different napkin folds • Run, serve, bus • Demonstrate quality customer service

RECEPTIONIST/ACTIVITIES | MISSION HILLS HEALTH CARE CENTER

October 2016 to February 2018

- Operate a multi-line switch board • Direct incoming calls, personnel, parcels and guest • 45 wpm • Manage/operated mini store • Minor bookkeeping, Organization, Sales, Customer service • Song/music stimulation • Hygiene nail care

STORE MANAGER | EMPIRE BEAUTY SUPPLY

March 2010 to August 2013

Name Muay Kim Su

Servers Test

Score / 35

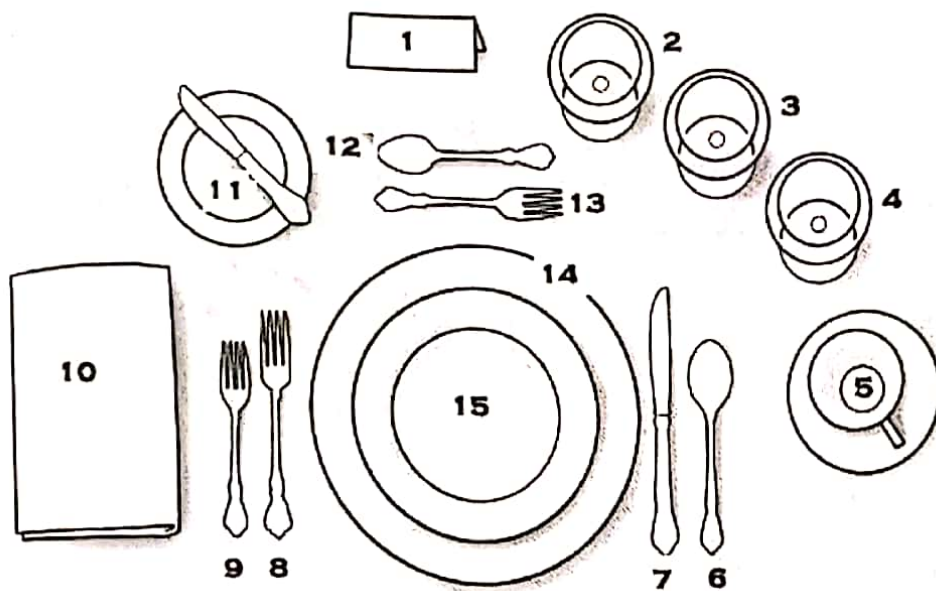
Multiple Choice

28

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



Score / 35

Match the Number to the Correct Vocabulary

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

- 10 Napkin
- 11 Bread Plate and Knife
- 1 Name Place Card
- 6 Teaspoon
- 13 Dessert Fork
- 12 Soup Spoon
- 14 Salad Plate
- 4 Water Glass

Fill in the Blank

1. The utensils are placed 1" inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? Sugar, creamer, stir stick, trash bowl
3. Synchronized service is when: coordinated food served @ table
4. What is generally indicated on the name placard other than the name? Preferred dish, (Beef, chicken, vegan)
5. The Protein on a plate is typically served at what hour on the clock? 12 to 6?
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?
Inform captain & chef. (take note of table & seat)