

Rec'd 11/19

Server

Wed 11/21 11am

11/19

L.M. - emailed

(Cook/dishwasher server)

A.M.

12/7 @ 2pm

## Randiesha Robinson

### Business

East Orange, NJ 07018

[randireddent@gmail.com](mailto:randireddent@gmail.com) →

(973)388-1733

To secure a position in a stable business where there is room for advancement and my work skills can be fully utilized.

Willing to relocate: Anywhere

Authorized to work in the US for any employer

### Work Experience

Action Staffing Group - Kearny, NJ

March 2018 to Present

07032(201) 997-3100

Blaze Pizza

July 2017 to September 2017

374 w Mt Pleasant Ave, Livingston NJ (973)-786-1822

The Park Savoy Estate - Florham Park, NJ

May 2017 to July 2017

07932 (973) 377-7100

02/2107-03/2107 (Universal Soul Circus) Newark NJ, 07102 (404) 588-1235

RMSI - Newark, NJ

March 2017 to June 2017

07102 (973) 648-3370

Cavalry Staffing - Newark, NJ

November 2016 to January 2017

07102 (862) 234-2822

Blue Apron - Jersey City, NJ

May 2016 to November 2016

07305 (201) 688-3831

Subway - Newark, NJ

January 2016 to May 2016

07104 (862) 234-2681

Cleaning Service - Maplewood, NJ

November 2014 to December 2015

07040 Marci White (862) 216-9438

Tread Fast Solutions - Jersey City, NJ  
July 2014 to November 2014

07306 (201) 706-2400

Building Blocks University LLC - Irvington, NJ  
December 2013 to June 2014

973) 371-0371

Dons Diner - Irvington, NJ  
April 2011 to November 2013

07111 (973) 373-88880

Vectors Marketing - Union City, NJ  
December 2009 to February 2011

07087 (201) 766-3304

## Education

---

### **MS**

East Orange Campus HS - East Orange, NJ

### **Real Estate Course**

Wilson Community College - Wilson, NC

## Certifications/Licenses

---

### **ServSafe**

February 2016 to December 2028

## Additional Information

---

### **Skills:**

(Caregiver for) Elderly, Children, Animals

(Self Employed) Professional Hair Stylist & Professional Singer/Song Writer

**Multiple Choice**

50%

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

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**

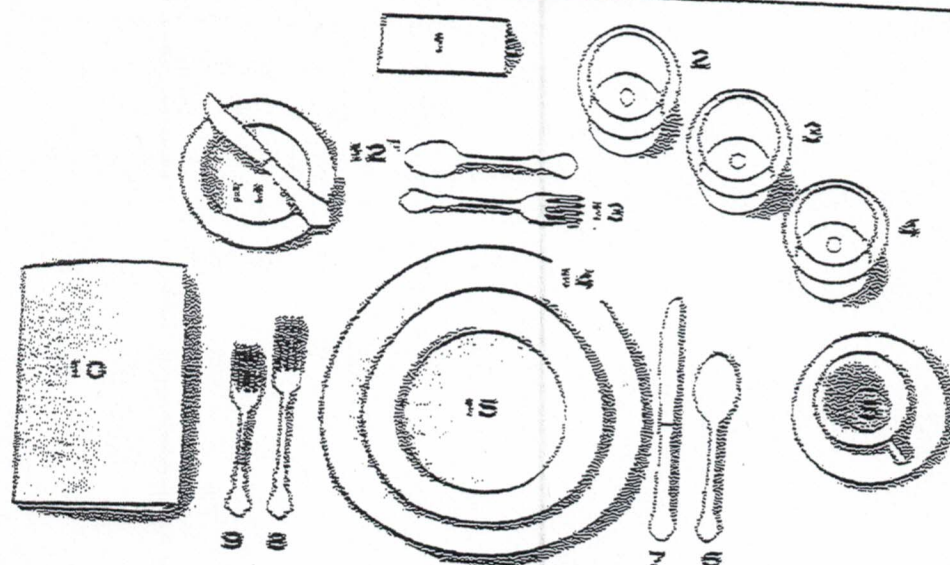
- B Scullery
- B Queen Mary
- C Chaffing Dish
- A French Passing
- G Russian Service
- F Corkscrew
- E Tray Jack

- A. Metal buffet device used to keep food warm by heating it over warmed water
- 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)
- C. Used to hold a large tray on the dining floor
- D. Area for dirty dishware and glasses
- E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored
- F. Used to open bottles of wine
- G. Style of dining in which the courses come out one at a time

Name \_\_\_\_\_

# Servers Test

Score 17/35



## Match the Number to the Correct Vocabulary

- |           |                       |           |                              |
|-----------|-----------------------|-----------|------------------------------|
| <u>10</u> | Napkin                | <u>8</u>  | Dinner Fork                  |
| <u>11</u> | Bread Plate and Knife | <u>9</u>  | Tea or Coffee Cup and Saucer |
| <u>1</u>  | Name Place Card       | <u>11</u> | Dinner Knife                 |
| <u>6</u>  | Teaspoon              | <u>3</u>  | Wine Glass (Red)             |
| <u>13</u> | Dessert Fork          | <u>9</u>  | Salad Fork                   |
| <u>12</u> | Soup Spoon            | <u>14</u> | Service Plate                |
| <u>15</u> | Salad Plate           | <u>4</u>  | Wine Glass (White)           |
| <u>2</u>  | Water Glass           |           |                              |

## Fill in the Blank

1. The utensils are placed 5 inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? Spoon, Napkin, Milk, Sugar
3. Synchronized service is when: \_\_\_\_\_
4. What is generally indicated on the name placard other than the name? Reserved
5. The Protein on a plate is typically served at what hour on the clock? 3:00
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?  
tell cook