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12/3

Server

wed
12/5
12pm

Brashiah Robinson

Newark, NJ

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To obtain employment with a company that offers a positive environment to learn and implement new skills and technologies for the advancement of the organization.

Work Experience

Host/Food Runner

OTG Management - Newark, NJ

March 2018 to Present

Prep and serve food in kitchen, deliver food to customers, and maintain kitchen.

Aircraft Cleaner

Prime Flight - Hillside, NJ

August 2017 to November 2017

Complete duties like preparing cleaning products, discharging waste, performing cleaning by hand or tools, disinfecting restrooms, and galleys. Accurately stocked aircraft inventory.

Receiving & Sortation

Amazon Logistics - Elizabeth, NJ

November 2016 to August 2017

Prepares orders by processing requests and supply orders; pulling materials; packing boxes; placing orders in delivery area.

Cashier

Pathmark Inc. - South Orange, NJ

November 2013 to December 2014

Responsible for taking money in the form of cash, check, or credit card from customers in exchange for products. Scans items, provides change, balances drawer, and processes card transactions. Greeted customers, ran the cash register, answered the phone, and professional manner and provided quick, responsive customer service.

Education

Bachelor's in Psychology

Kean University - Union, NJ

September 2014 to December 2018

Skills

Waitress, Hostess

Awards

Dean's List

GPA: 3.720

Dean's List

GPA: 3.480

Additional Information

HPD Intern

Company Name: Rutgers University - Health Promotion Division

Dates volunteered: May 2015 - Aug 2015; Volunteer duration: 4 mos

Health

Internship at Rutgers Newark, informing incoming freshman, and others on social issues such as bullying, safe sex, campus concerns, etc.

YAP Intern

Company Name: Youth Advocate Programs, Inc.

Dates volunteered: Jun 2016 - Aug 2016; Volunteer duration: 3 mos

Social Services

Interning at YAP in the downtown Newark location shadowing employees' to assist YAP in achieving goals in providing the most effective and efficient services to the youth and families, and obtaining experiential learning experience through reality test skills, ideas, expectations, and goals. Providing knowledge to become an aspiring professionals seeking to enter the social service or business field.

Servers Test

Multiple Choice

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

25/35

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

A

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

C Scullery

- 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

A Queen Mary

D Chaffing Dish

B French Passing

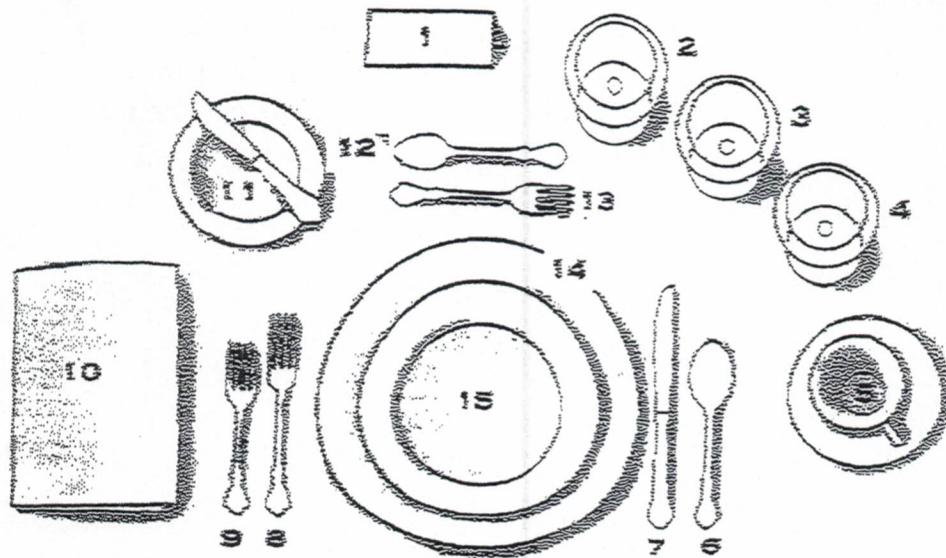
G Russian Service

E Corkscrew

F Tray Jack

Name Brashiah Robinson
Score / 35

Servers Test



Match the Number to the Correct Vocabulary

- 10 Napkin
- 11 Bread Plate and Knife
- 12 Name Place Card
- 13 Teaspoon
- 14 Dessert Fork
- 15 Soup Spoon
- 16 Salad Plate
- 17 Water Glass

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

Fill in the Blank

1. The utensils are placed 5 inches (inch (es) from the edge of the table).
2. Coffee and Tea service should be accompanied by what extras? Sugars/Sweeters/milk, etc
3. Synchronized service is when: everything comes in timely order and manner
4. What is generally indicated on the name placard other than the name? Gender
5. The Protein on a plate is typically served at what hour on the clock? 11
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?

Talk to the chef about which items are acceptable