



Judy Limosnero

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Profile

Seeking a part-time/full-time position in the hospitality industry.

WAITRESS, CASA SORRENTOS – 2011-2018

Skills acquired:

- Ability to stay focused and complete tasks in tedious or fast pace environments
- Food Safety comprehension
- Responsible Beverage Service Certification
- Team player, reliable
- Honest, efficient
- Consistent customer service
- Ability to train new employees
- Work at certain manager role expectations

RIVERVIEW FARMS – 2018

SALES REPRESENTATIVE FOR A FULLY LICENSED CULTIVATOR, MANUFACTURER AND DISTRIBUTOR SPECIALIZING IN CLEAN/FULLY TESTED GREENHOUSE FLOWER, 25-30 HOURS WEEKLY.

- Cash handling experience
- Maintaining orders and vehicle
- Adhering to security protocols
- Adhering to licensing practices and California Cannabis Regs.
- Brand Ambassador
- Able to lift 50 lbs.
- Self Motivated
- Comfortable reaching out to clients and maintaining a long term relationship with their business
- Existing retail cannabis connections
- Setting up meetings with purchasing managers
- Follow new accounts on weed maps, leafly and other social media outlets

CHALONE VINEYARD – 2018

Sales Representative in our on-sight taste room with the oldest producing vineyard in Monterey County.

Skills acquired:

- Ability to focus on a particular group of customers needs, as well as maintaining

the satisfaction of others outside of the group.

- Work with excel and certain programs for the company

- Describe certain varietals and the specific history behind it

POTOBELLOS – 2016-2017

Worked as a part time/full time server, dealing with in house and outside catering as well as front of the house and back of the house obligations and tasks.

Education

Monterey Peninsula College – Business Major, 2014-present

Everett Alvarez High School, Graduated 2014

Skills

- | | | | |
|---|----------------------------------|--|-------------------------------------|
| • Familiar with Excel/Microsoft, computer languages | • Ability to work under pressure | • Ability to make executive decisions | • Quick learner |
| • Book keeping, accounting | • Creativity | • Familiar with Maitre D, Hula, etc. POS systems | • Fast and efficient |
| | • Team player, team leader | | • Diligent |
| | | | • Promotes healthy work environment |

References

- Mariana Luna, previous manager of Casa Sorrentos 2012-2015, 831.578.9751, 6+ years
- Susan or Don, previous manager and owners of Portobellos 2016-2017, 831.753.0797, 3+ years
- Pete Marconi, previous manager of California Pizza Kitchen 2016-2017, 831.375.4975, 1+ years

- Holly Chernetsky, current manager of Casa Sorrentos, 2015-2018, 831.737.8279, 6+years
- Jeremy Empson, Ocean Honda Dealership 2015-present, 831.515.9652, 3+ years
- Perry Ramirez, friend of 9+ years, 831.296.7110

Multiple ChoiceB

- 1) Food is served on what side with what hand?
- On the left side with the left hand
 - On the left side with the right hand
 - On the right side with the left hand
 - On the right side with the right hand

B

- 2) Drinks are served on what side with what hand?
- On the left side with the left hand
 - On the left side with the right hand
 - On the right side with the left hand
 - On the right side with the right hand

A

- 3) Food and drinks are removed on what side with what hand?
- On the left side with the left hand
 - On the left side with the right hand
 - On the right side with the left hand
 - On the right side with the right hand

A

- 4) What part of a glass should you handle at all times?
- The stem
 - The widest part of the glass
 - The top

D

- 5) When you are setting a dining room how should you set up your tablecloths?
- Neatly and evenly across the tables
 - The creases should all be going in the same directions
 - The chairs should be centered and gently touching the table cloth
 - All of the above

D

- 6) If you bring the wrong entrée to a guest what should you do?
- Go back into the kitchen and patiently wait in line behind the rest of the servers until it's your turn
 - Inform the guests that you will bring the correct entrée once everyone else in the dining room is served
 - Try to convince the guests to eat what you brought them
 - Go back into the kitchen to the front of the line and inform the expediter that you need a different entrée

Match the Correct VocabularyD Scullery

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

E 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)

C Chaffing Dish

C. Used to hold a large tray on the dining floor

B French Passing

D. Area for dirty dishware and glasses

E Russian Service

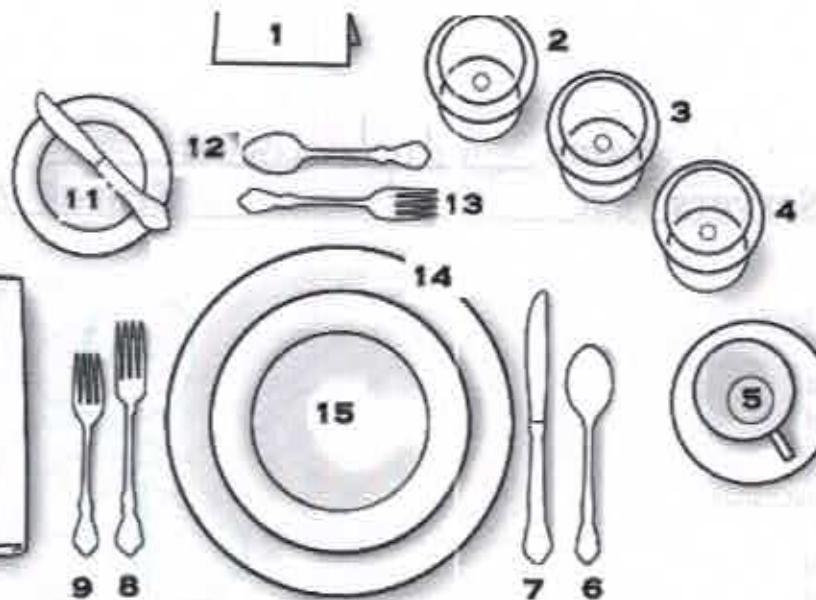
E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored

F Corkscrew

F. Used to open bottles of wine

A Tray Jack

G. 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
14	Service Plate
3	Wine Glass (White)

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

Fill in the Blank

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