

Sage Hunt

(732)-244-6451

805 Third St.

Union Beach, NJ 07735

sage.hunt32@gmail.com

EXPERIENCE

Jersey Shore, Keyport, NJ — Deli

2013- 2015

Took necessary steps to meet customer needs and effectively resolve food or service issues.

Car Wash, Keyport, NJ — Car Washer

July 2017- Present

Provided fast, friendly customer service by greeting customers and meeting customer needs with services to keep customers satisfied and coming back.

Babysitting, Keyport, NJ — Babysitter

2012 - Present

Supervise and care for children between the ages of 6 months through 15 years in the absence of parents or regular caregiver.

EDUCATION

Academy of Law and Public Safety, Long Branch, NJ

September 2016- Present diploma anticipated June 2018

Selected from a large pool of applicants to attend this vocational school to pursue a career in Law Enforcement.

Keyport High School, Keyport, NJ

September 2014- June 2016

SKILLS

Law Enforcement Skills

Handcuffing, fingerprinting, motor vehicle stops, report writing, search warrants, crime scene investigation, 10 codes, 2C codes, autopsy report

Computer Skills

Proficient in Microsoft Word, Excel, and PowerPoint, Google Docs, Slides, and Sheets; Prezi

EXTRACURRICULAR ACTIVITIES

High School Basketball – 2014-Present

High School Soccer- 2014-2015

High School Track and Field- 2014-Present

AAU Travel Basketball-2015-2017

Played on the travel basketball team (FBC Defenders)

AWARDS

Awarded 2 consecutive Varsity Letters for Basketball

Awarded 1 Varsity Letter for Soccer

Awarded 3 Varsity Letters for Track and Field

REFERENCES

Krista B. Jefferies

Teacher of English

Academy of Law & Public Safety

255 West End Avenue

Long Branch, NJ 07740

201-394-5715

kjefferies@ctemc.org

Mr. Michael Waters, Sr.

Principal

Keyport High School

351 Broad Street

Keyport, NJ 07735

732-212-6100 ext 3250

Servers Test

Multiple Choice

B 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

W 9/6

B 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

B 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

D Scullery

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

B Queen Mary

→ 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)

A Chaffing Dish

→ Used to hold a large tray on the dining floor

F French Passing

→ Area for dirty dishware and glasses

G Russian Service

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

F Corkscrew

→ Used to open bottles of wine

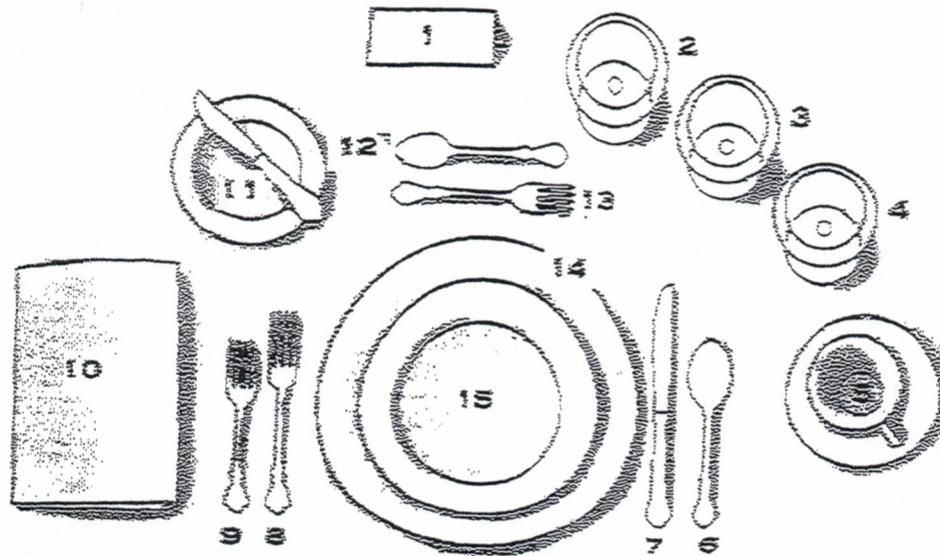
C Tray Jack

→ Style of dining in which the courses come out one at a time

Servers Test

Name Sage Hunt

Score / 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>5</u>	Tea or Coffee Cup and Saucer
<u>1</u>	Name Place Card	<u>7</u>	Dinner Knife
<u>12</u>	Teaspoon	<u>15</u>	Wine Glass (Red)
<u>13</u>	Dessert Fork	<u>6</u>	Salad Fork
<u>14</u>	Soup Spoon	<u>14</u>	Service Plate
<u>15</u>	Salad Plate	—	Wine Glass (White)
—	Water Glass	—	—

Fill in the Blank

- The utensils are placed 5 in inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? Stirrer, sugar, milk.
- Synchronized service is when: 10 items are brought out at once.
- What is generally indicated on the name placard other than the name? how many people.
- The Protein on a plate is typically served at what hour on the clock? 6:00.
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? make note of it and let them know what they can choose.

on the menu

tell / Ask chef