

Recd
11/26

Server/Cook

12/1
3:30

Barbara Hendricks 82@gmail.com

Ready and eager for a position in culinary.

Westfield, NJ 07090

barbarahendricks98_4tr@indeedemail.com

(908)930-9616

To obtain a career in the culinary industry, where I can expand and utilize my skills a cook, and receive the skills necessary to become management.

Authorized to work in the US for any employer

Work Experience

COOK/PREP COOK

RUTGERS UNIVERSITY

- Prepared high quality, great tasting meals.
- Insured proper food storage, cleanliness, safe food practices and adherence to State Health Dept standards.
- Fostered team work, safety, and professionalism.
- Assisted chefs with any task needed.
- Reviewed menus, production orders, and modified dietary needs to provide residents with quality food that suited their individual dietary needs.
- Followed standardized recipes to assure highest quality of food served.
- Served and delivered food throughout entire facility in a timely manner.

COOK/PREP COOK

Hotel E - Edison, NJ

- Prepared all food items in a hygienic and timely manner
- Upheld the stocking of the items throughout the shift
- Prepared items for broiling, grilling, frying, sautéing, or other cooking methods by portioning, battering, breading, seasoning and or marinating.

Education

DIPLOMA

WESTFIELD SR HIGH SCHOOL (WESTFIELD)

Skills

food prep, utilization and safety of knives, grinders, and mixers, customer service, energetic, multitasking, Food Service, Grill, Kitchen Staff

Additional Information

SKILLS

I am a dedicated and energetic Line Cook with a stellar customer service record and an exceptionally good attitude. Adept at multitasking in a high-volume fast-paced work environment. Able to maintain cordial and professional working relationships with other staff supervisors and customers. Safe Serve

BARBARA HENRICKS

COOK PREPCOOK LINECOOK LINK TO OTHER ONLINE PROPERTIES: PORTFOLIO/WEBSITE/BLOG

Servers Test

Multiple Choice

C X

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

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

C X

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 X

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

5A9

Match the Correct Vocabulary

D

Scullery

E

Queen Mary

A

Chafing Dish

B

French Passing

G

Russian Service

F

Corkscrew

C

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

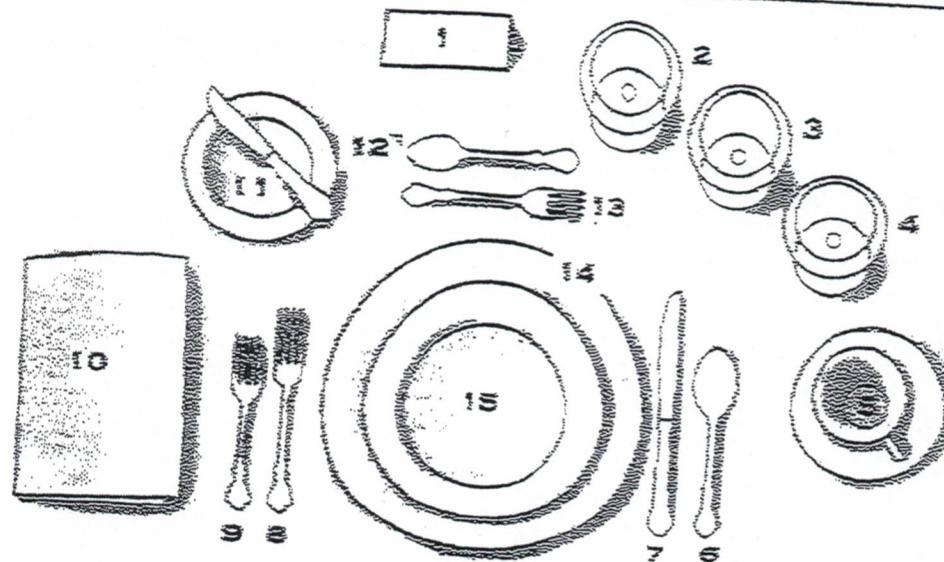
E Large metal shelving unit for prepared food to be held or for dirty trays to be stored

F Used to open bottles of wine

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

Name Barbara Hendricks
Score /35

Servers Test



Match the Number to the Correct Vocabulary

10	Napkin
11	Bread Plate and Knife
1	Name Place Card
10X	Teaspoon
9X	Dessert Fork
12X	Soup Spoon
15	Salad Plate
3X	Water Glass

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

Fill in the Blank

1. The utensils are placed 1 ~~near~~ 3 inch(es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? Spoon + SAUCER / sugar; cream
3. Synchronized service is when: Step by Step / All servers at once
4. What is generally indicated on the name placard other than the name? the table number
5. The Protein on a plate is typically served at what hour on the clock? 9 o'clock
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? Let the Chef Know