

Tynishah Gibson

I'm ready to Work!

Elizabeth, NJ 07201

calipink494@gmail.com

7326978938

Hello My name is Tynishah Gibson, I am very reliable, very friendly and a very hard worker, very independent and a great team player. Always looking forward to learn new things, And I'm a fast paced learner and always looking forward to being a part of your team.

Willing to relocate to: Roselle, NJ - Linden, NJ - Rahway, NJ

Authorized to work in the US for any employer

Work Experience

Housekeeping

Renaissance hotel - Woodbridge, NJ

July 2018 to Present

Room Attendant, Housekeeping, Laundry room, Main lobby, Deep cleaning,

Cashier/Customer Service

Domino's Pizza - Roselle, NJ

December 2017 to April 2018

I was customer service I took orders answer calls and took messages/ deliveries for delivery driver's

FedEx Package Handler

Warehouse Services Inc - Edison, NJ

September 2017 to December 2017

I was a package handler I scan the boxes and upload it on the truck that the package were assigned to

Cashier/Customer Service

Ivy stone crab house - Woodbrige,nj

March 2017 to September 2017

I was the host I answered calls and took orders and assign people to their Vip seats that were assigned to them,scheduled next events

Education

Thomas Jefferson High School - Elizabeth, NJ

September 2009 to June 2014

Skills

Sales & Marketing (Less than 1 year)

Links

[http://Calipink494@gmail.com](mailto:Calipink494@gmail.com)

Certifications/Licenses

Customer Service Skills assessment - Proficient

July 2018

Indeed Assessments™ evaluation completed with Proficient rating.

View my results:

https://share.indeedassessments.com/share_assignment/ugjpnhv2spobjlbw

Indeed Assessments provides skills tests that are not indicative of a license or certification, or continued development in any professional field.

Additional Information

Hello my name is Tynishah Gibson I live in Elizabeth NJ and very eager to meet with you. I am very reliable, very understanding Very friendly and Always looking to learn new things and people. I am a very fast paced learner and always looking forward to being a part of your team.

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
- a 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
- d 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

11/6

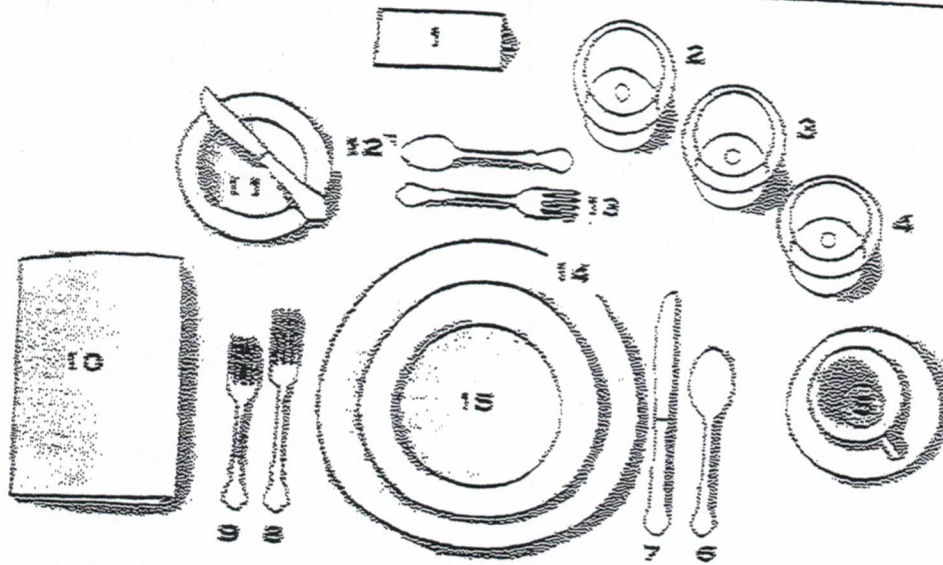
Match the Correct Vocabulary

- | | |
|---------------------------|--|
| <u>D</u> Scullery | A. Metal buffet device used to keep food warm by heating it over warmed water |
| <u>Bx</u> 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) |
| <u>A</u> Chaffing Dish | C. Used to hold a large tray on the dining floor |
| <u>Ex</u> French Passing | D. Area for dirty dishware and glasses |
| <u>Bx</u> Russian Service | E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored |
| <u>F</u> Corkscrew | F. Used to open bottles of wine |
| <u>C</u> Tray Jack | G. Style of dining in which the courses come out one at a time |

Servers Test

Name Tamisha Gibson

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>3</u> | Wine Glass (Red) |
| <u>5</u> | Dessert Fork | <u>9</u> | Salad Fork |
| <u>6</u> | Soup Spoon | <u>14</u> | Service Plate |
| <u>15</u> | Salad Plate | <u>2</u> | Wine Glass (White) |
| <u>4</u> | Water Glass | | |

Fill in the Blank

1. The utensils are placed 3 inch inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? when the guest request more
3. Synchronized service is when: they are an event going on
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? morning
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?
go inside the kitchen and place the guest specialty order.