

1129 N 10th St, Colton,
California 92324

ROSEANNA SIMONE MELENDREZ

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EMPLOYMENT HISTORY

07/2018 - Present	Auction Car Driver	Accelerating Administeries
Driving cars in the auto auction. Driving safety from place to place.		
07/2018 - 07/2018	Active Picking	Under Armour
Picking Items for orders. Keeping area cleaned up to prevent any mistakes		
08/2013 - 01/2014	Replenishment And Picking	Kohls Distribution
Putting items away at the location they belonged to. Picking items for online orders. Keeping areas neat and clean. Rf gun knowledge		
04/2013 - 09/2013	Crew Member Cashier	Mc Donalds
Filling and handing out orders Taking orders drive thru and front register Taking cash and giving correct change Keeping area clean and presentable		

EDUCATION HISTORY

06/2012	Rialto ROP Program	Pharmacy Technician/Assistant, Pharmacy Certification
Filled and handed out prescriptions to patients. Cashier.		
12/2012	San Bernardino Valley College	Associates Degree, Associates Degree

Servers Test

Name Roseanna
melendy Score 26 / 35

Multiple Choice

- B 1) Food is served on what side with what hand? 74%
- 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
- D 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 expeditor that you need a different entrée

Match the Correct Vocabulary

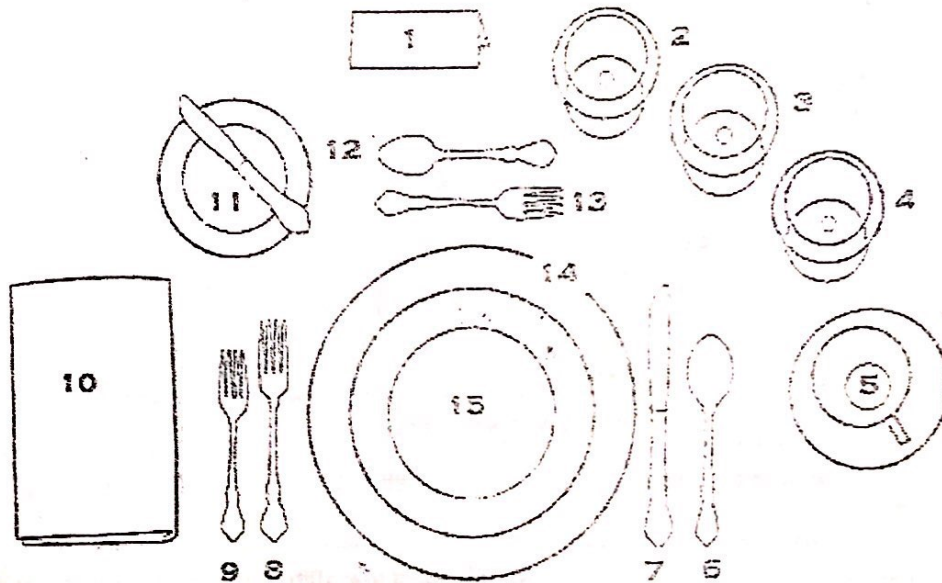
- | | |
|--------------------------|---|
| <u>D</u> Scullery | <u>A</u> Metal buffet device used to keep food warm by heating it over warmed water |
| <u>E</u> Queen Mary | <u>B</u> Style of service where food is prepared or served individually at the dinner table to fit the customer's specific taste (i.e. providing dressing and pepper for salad or handing out bread to each patron) |
| <u>A</u> Chaffing Dish | <u>C</u> Used to hold a large tray on the dining floor |
| <u>G</u> French Passing | <u>D</u> Area for dirty dishware and glasses |
| <u>B</u> Russian Service | <u>E</u> Large metal shelving unit for prepared food to be held or for dirty trays to be stored |
| <u>F</u> Corkscrew | <u>A</u> Used to open bottles of wine |
| <u>C</u> Tray Jack | <u>G</u> Style of dining in which the courses come out one at a time |

Name _____

Servers Test

Score **26/35**

74/100



Match the Number to the Correct Vocabulary

- | | | | |
|-----------|-----------------------|-----------|------------------------------|
| <u>10</u> | Napkin | <u>13</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>4</u> | Wine Glass (Red) |
| <u>8</u> | Dessert Fork | <u>3</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>3</u> | Water Glass | | |

Fill in the Blank

- The utensils are placed 2 in inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? sugar, cream
- Synchronized service is when: _____
- What is generally indicated on the name placard other than the name? company name / "reserved"
- The Protein on a plate is typically served at what hour on the clock? 10
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?
tell cook