

Tyra Buie

Los Angeles, CA 90001

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My name is Tyra buie , and I am 20 years old, I am currently looking for a full or part time job, I am available to work any shift at anytime. Right now I am looking for a job I can become a part of and be uplifting. I am very athletic and I am a very hard working person. I like to stay busy and I give good useful advice. I am very reliable and understanding. I am a good asset to anything I am apart of. People would describe me as very caring and energetic. By reading this I hope you get a kind of good understanding of who I am and what I want to accomplish with this job searching. I am excited to start a new job. Thank you!

Work Experience

Customer Service

Aldi grocery store - Pittsburgh, PA

February 2017 to June 2018

I was a chasler & then I moved on to do stocking and price changing

Caregiver

Vista Del Mar - Long Beach, CA

April 2017 to January 2018

I worked at vista del mar, It is a residential home and At this job i took care of the eldery . Some residents needed little to no help and others needed more, I helpedand assist the residents with their daily necessities like getting dressed and bathingI also walked them down to dinner or lunch and made sure . I trained new caregivers coming in on how certain residents are, While assisting my residents I was sure to listen and try to include them in with helping me help them and everything I was taught I passerby down to my trainees . It was important to make your residents feel needed and understood. This job taught me patience and importance.

Cashier/Customer Service

Kim's fruit and lemondary (catering) - Los Angeles, CA

September 2012 to June 2015

At this job I peeped the food I wa also the cashier, I did beyond what was required and this job was very fast paced and fun

Cashier/Customer Service

Kim's

September 2012 to June 2015

At this job I peeped the food and I also was the cashier . I did many task. I also helped out my co workers a lot. This wa a really a team-like job & taught me a lot about working with others I really enjoyed this job and it's challenges

Cashier/Customer Service

Thrift King - Pittsburgh, PA

February 2017

At this job I got I was a cashler and I used to close up every night that I worked. I became manager 4 months into working here .

Education

High school

Thomas Riley High School - Los Angeles, CA

September 2017 to June 2018

Skills

Care Giver (2 years), Helping elders with everyday task. (3 years), Money Handling (5 years), Personal Care, Customer Service (3 years), Customer Care (3 years), Customer Support, Call Center

Certifications/Licenses

CPR/First Aid

Caregiver

March 2017 to Present

Food Handler

December 2016 to December 2019

Dishwasher Test

- 1) After washing your hands, which item should be used to dry them?
- a) Clean apron
 - b) Sanitized wiping cloth
 - c) Single use paper towel
 - d) Common used cloth
- 2) While washing dishes by hand, which item should you wear?
- a) Cutting glove
 - b) Oven Mitt
 - c) Rubber glove
 - d) Nothing
- 3) When should you wash your hands?
- a) Before you start work
 - b) After handling non-food items (garbage, money, cleaning chemicals)
 - c) After using the restroom
 - d) All of the above
- 4) If you need to move a heavy load, you should PULL and not PUSH the object.
- a) True
 - b) False
- 5) Which of the following could you be at risk for getting burned from?
- a) Steam from boiling pots
 - b) Hot liquids (coffee, soup, tea)
 - c) Hot equipment (ovens, pots, chaffing dishes)
 - d) Harsh chemicals
 - e) All of the above
- 6) All work-related injuries, accidents or illnesses should be reported immediately to the supervisor on duty.
- a) True
 - b) False
- 7) What should you do if you spill liquids or see a liquid spill?
- a) Leave it for someone else to clean-up
 - b) Wait until the end of your shift to clean it
 - c) Flag the spill and clean it immediately
 - d) Not sure
- 8) When handling hot items you should?
- a) Wear rubber gloves
 - b) No need to wear anything
 - c) Use an oven mitt or dry cloth towel
 - d) Nothing
- 9) If you are using a three-compartment sink for cleaning and sanitizing, the second sink is used for?
- a) Rinsing
 - b) Scraping
 - c) Washing
 - d) Sanitizing
- 10) What is the proper method for cleaning and sanitizing stationary equipment?
- a) Spray with a strong cleaning solution and wipe with a sanitized cloth
 - b) Spray with a sanitizing solution, then rinse with clean water and dry
 - c) Wash and rinse, then wipe or spray with a chemical-sanitizing solution
 - d) Brush off loose soil with a clean cloth, then wipe with a sanitizing solution

Name Tyra Bure

Servers Test

Score / 35

Multiple Choice

- 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
- 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
- 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
- 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
- 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
- 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
69%

Match the Correct Vocabulary

- | | |
|--------------------------|---|
| <u>D</u> Scullery | A. Metal buffet device used to keep food warm by heating it over warmed water |
| <u>B</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>F</u> French Passing | D. Area for dirty dishware and glasses |
| <u>G</u> Russian Service | E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored |
| <u>T</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 |



Score / 35

Match the Number to the Correct Vocabulary

- 8 Dinner Fork
5 Tea or Coffee Cup and Saucer
7 Dinner Knife
4 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
13 Dessert Fork
6 Soup Spoon
15 Salad Plate
4 2 Water Glass

Fill in the Blank

1. The utensils are placed 2 inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? sugar, creamer.
3. Synchronized service is when: 8 AM - 4 PM
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? 4 o'clock
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? Tell the cook