

Pauline Kendrick

7720 Belden St., Apt. A-11

San Diego, CA 92111

Cell (760) 583-8185

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I am currently seeking career growth into the Server field of employment, for which my background qualifies me to begin at any level of food server, banquet, buffet, cocktail, breakfast, lunch, and dinner serving positions.

SERVER EXPERIENCE

Premier Foods, Inc.

07/16 – 09/18 (Il Paleo)

2260 Jimmy Durante Blvd.

Del Mar, CA 92014

Temo, Spvsr. (858) 775-0186

Royalty Staffing, Inc.

12/2011 - Present

330 A St., Ste. #221

San Diego, CA 92101

Paige Purcell (760) 443-8193

Served breakfast, lunch, and dinner at most above establishments, as well as banquets, buffets, and brunches; cocktails included beer, wine, and mixed alcoholic drinks, low/high volumes & atmospheres.

SUBSTITUTE TEACHER EXPERIENCE

San Diego U. S. D.

09/1996 - Present

4100 Normal St.

San Diego, CA 92103

O. U. S. D.

09/1995 - Present

2111 Mission Avenue

Oceanside, CA 92058

- Implemented absent teachers' lesson plans/met objectives of the directed lesson
- Supervised various grade levels, subjects, and demographics of students
- Recorded daily summaries of activities accomplished/student behavior for teacher

VOLUNTEER EXPERIENCE

- Advertising Manager for S.D.J.C. "Jaguar Tracks" Newsletter since Spring 2005.
- MOCA La Jolla/San Diego installer/de-installer (Jana Sterbak, etc.) 1992/93.
- Hosted Foreign Exchange Students from Europe for over 10 years (G.I.F.T.)
- Sundance Film Festival, 2006-07 - Acura Classic, 2003.05-06

Name Pauline Kendrick

Servers Test

Score / 35

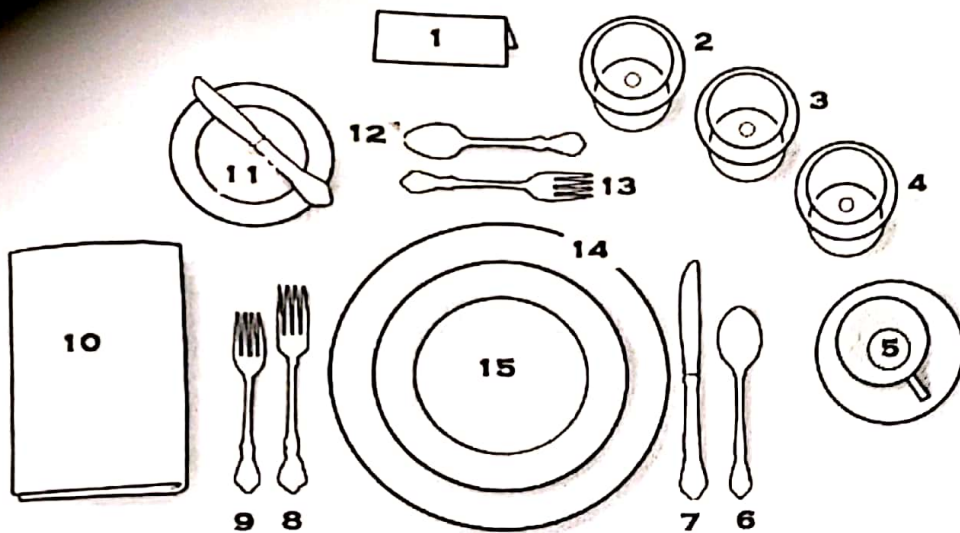
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Multiple Choice

- 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
- 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
- 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
- b or tell mgr. 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

- | | |
|--------------------------|--|
| <u>d</u> Scullery | A. Metal buffet device used to keep food warm by heating it over warmed water |
| <u>e</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>g</u> French Passing | D. Area for dirty dishware and glasses |
| <u>b</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 |



Score / 35

Match the Number to the Correct Vocabulary

- 8 Dinner Fork
5 Tea or Coffee Cup and Saucer
7 Dinner Knife
2 Wine Glass (Red)
9 Salad Fork
13 Service Plate
3 Wine Glass (White)

- 10 Napkin
11 Bread Plate and Knife
1 Name Place Card
6 Teaspoon
13 Dessert Fork
12 Soup Spoon
15 Salad Plate
4 Water Glass

Fill in the Blank

1. The utensils are placed 1/2" - 1" inch (es) from the edge of the table.
 2. Coffee and Tea service should be accompanied by what extras? Cream, sugar/sweeteners
 3. Synchronized service is when: Servers line up w/2 plates, and surround table, + set plates down simultaneously
 4. What is generally indicated on the name placard other than the name? Meat 2-4
 5. The Protein on a plate is typically served at what hour on the clock? Simultaneously
 6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?
Tell mgr, (rather than kitchen)