

Vanessa Gonzalez

Union, NJ 07083 908-759-3384

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Objectives

Searching for the right venue to bring a positive attitude, fun; yet professional personality, and willingness to work hard. With an energetic work ethic and openness to collaborate with others to learn and educate myself more in this industry.

Experience

The Taco Truck, Hoboken, NJ

Catering Manager --- November 2013-December 2015

Organizing and scheduling events, orders, and email/phone inquiries. Overseeing events and staff assigned to each event. Creating schedules for staff members.

Shift Leader 2012-2013

Overseeing staff, managing registers before/end of shifts. Managing safe, making sure change is sufficient for the day. Overseeing staff is following policy and procedures throughout work day including clock in/out.

Server- October 2011-2012

Greeting customers, taking orders, managing cash/credit transactions.

Chupitos USA, Elizabeth, NJ

Bartender -- July 2013- Current

- Engaged in small talk/jokes with clientele in order to build rapport and ensure that they became repeat customers.
- Took food orders from guest at bar and prompted guest to add on drinks/shots
- Introduced weekly/monthly themes for target younger clientele
- Currently a seasonal employee for football Sundays, big events, soccer games, and fight nights
- Received beverage orders from waitstaff (service bar) while tending bar area

Venue/Coco Bongo, Elizabeth, NJ

Bartender -- January 2014- September 2016

- Maintained clean environment
- Waited on multiple customers at bar and throughout bar area
- Push drinks out quickly and efficiently while ensuring register was never under.

El Ejecitvo, Newark NJ

Lead Bartender -- March 2013- September 2013

- Assisted in opening of business
- Set drink and food menu
- Trained bartenders and bar backs
- Made liquor and beer orders

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Language

Bilingual in English and Spanish

Education

Professional Bartenders Association

Completed course in January 2013

New Jersey City University, Bachelor of Science in Criminal Justice: May 2016

2010-2012 Member of the NJCU Softball team

2010-2013 O.W.L.S. Interest

Fordham University, expected graduation: May 2020

Master of Social Work

References Available Upon Request

Multiple Choice

- B 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
- A 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
- B 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

54%

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>G</u> Queen Mary X | 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>C</u> French Passing X | <u>D</u> Area for dirty dishware and glasses |
| <u>E</u> Russian Service X | E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored |
| <u>F</u> Corkscrew | <u>G</u> Used to open bottles of wine |
| <u>B</u> Tray Jack X | G. Style of dining in which the courses come out one at a time |

