

Timika Jones

Server/Bartender

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Professional Summary

Seeking for a challenging and growth oriented position in the food service industry where I can display my experience as a food server and bartender in a professional, casual and fine dining environment.

EXPERIENCE

Famous Events Bartender, 340 Bloomfield Avenue Verona, NJ

July 2018 - PRESENT

- 3 months Experience with Corporate Events
- Advertised, marketed and recommended menu options to guest to increase guest satisfaction

Food Server/Bartender, Areas USA-Liberty International Airport Newark, NJ

April 2011 - PRESENT

- Participate in the work engaged in serving foods, in cleaning facilities and preparing meals
- Greet guests, take orders, delivered and/or serve food
- Operate cash register using cash tenders or credit transactions
- Serve guest food and beverages in dining area
- Performs related work as required by servers following established guidelines, procedures and policies

Food Server/Bartender, HMS Host Services- Liberty International Airport- Newark, New Jersey

May 2006 - January 2011

- Maintained and updated all menu items, specials, alcohol and non alcohol beverages

- Participate in work engaged in serving foods, in cleaning facilities and in preparing meals
- Greet guest, take orders, deliver and/or serve food

Food Server/Bartender Creative Host Services- Liberty International Airport- Newark, NJ

- Greeted guest and offered menu offerings, including gourmet food, spirits, and wine pairings
- Skilled at anticipating, identifying and fulfilling guest needs and clarifying special orders
- Success multitasking while remaining professional and courteous in fast-paced environment

EDUCATION

West Side High School, Newark, NJ - High School Diploma

Graduated 1989

AWARDS

- Bar Academy Certificate
- Famous Bartender School Certificate

Servers Test

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

c 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

Match the Correct Vocabulary

D Scullery

G Queen Mary

A Chafing Dish

B French Pessing

E Russian Service

F Corkscrew

C Tray Jack

A. Metal buffet device used to keep food warm by heating it over warmed water

B. Style of service where food is prepared or served individually at the dinner table to fit the customer's specific tastes (i.e. providing dressing and pepper for salad or handing out bread to each patron)

C. Used to hold a large tray on the dining floor

D. Area for dirty dishware and glasses

E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored

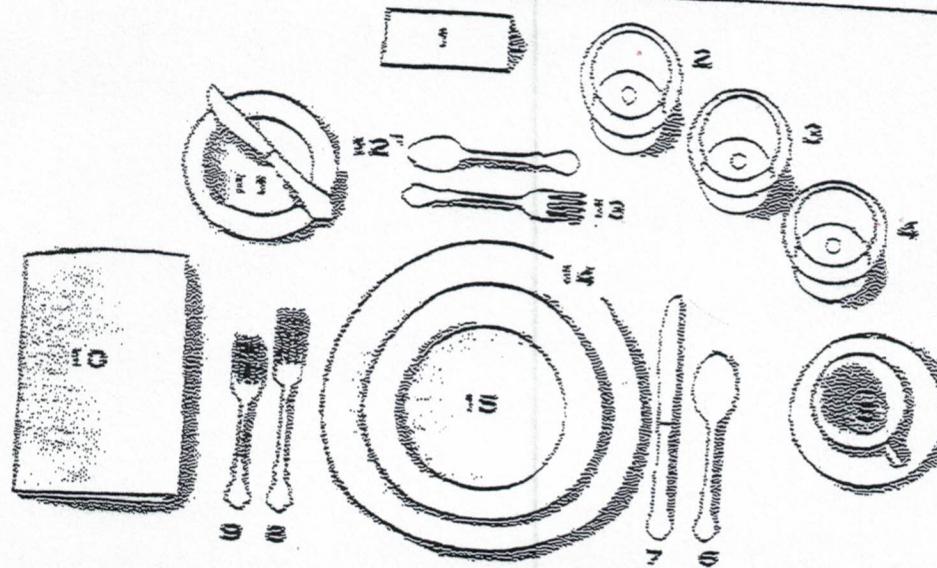
F. Used to open bottles of wine

G. Style of dining in which the courses come out one at a time

Name _____

Servers Test

Score / 35



Match the Number to the Correct Vocabulary

10 Napkin
11 Bread Plate and Knife
12 Name Place Card
13 Teaspoon
14 Dessert Fork
15 Soup Spoon
16 Salad Plate
17 Water Glass

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

Fill in the Blank

1. The utensils are placed one inch (es) from the edge of the table.
 2. Coffee and Tea service should be accompanied by what extras? Sugar and Cream.
 3. Synchronized service is when: Everything served all at once.
 4. What is generally indicated on the name placard other than the name? Table # or Guest Name.
 5. The Protein on a plate is typically served at what hour on the clock? 3 o'clock.
 6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?
Ask chef/ Kitchen Manager.