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12/27

Server

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Gina Gonzalez

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01/25/2018 to 09/05/2018

Excelsior Medical - 1933 Heck Avenue, Neptune NJ

- Inspect syringes for medical use
- Inspect syringes for the correct information depending on the kind of product being made
- Made sure inspectors follow the FDA SOPs and GMP regulations
- Used instruments to validate the pressure and to make sure it had the correct amount of medicine
- Put away examples to be tested before being sent for sale
- Plan the times and performed the test of the syringes
- In charge of all paperwork of the three shifts

01/15/2017 to 11/03/2017 Quality Control /Production (Quality control inspector)

Nylabone – Neptune 85 W Sylvania Ave, Neptune City, NJ 07753

- Manufacturing units and responsible for checking products
- Identify problems and help implement innovative solutions to expedite the production process
- Inspected product labels prior to use or storage
- Identified, labeled, and controlled nonconforming product during manufacturing processes
- Maintained, used, handled, and verification of inspection, measurement, and testing

05/2015 to 12/05/2016 Quality Control/Inspector (Pharmaceutical FDA regulated)

DPT labs – 1200 Paco Way, Lakewood NJ

- Proficient knowledge in FDA paperwork and understanding SOP'S

- FDA regulated environment.
- CGMP regulated.
- Good Documentation practices (FDA)
- Inspected medicine following FDA specifications.
- Inspected vials for foreign material.
- Inspected vials for physical defects.
- Follow directions when writing the data with the proper writing protocols
- Approved medicine (Fentanyl, painkillers & muscle relaxants) to be sent to the production line for packaging.
- Rejected damage bottle medicine
- Maintained necessary level of communications between all quality inspectors.
- Inspect visually medical parts for defects as outlined on the Work Order.
- Follow SOP's at all times to ensure that both quality and other standard are all met accordingly.
- Maintain quality records
- Ensured that industry sanitation and safety codes were followed.

05/2013 to 05/2015 Quality Control/Selector of Merchandise

Wakefern Corporation – 355 Davidson Road, Jamesburg NJ

- Scanned documentation and entered into the database.
- Entered numerical data into databases in a timely and accurate manner.
- Led warehouse improvement initiatives to advance operational efficiencies.
- Used item numbers to properly stock warehouse.
- Prepare goods for shipment in an efficient manner.
- Check to ensure all the products were damage free.
- Stack and pile finish good into containers.
- Made sure the right quantity and quality of products were being shipped to other stores.
- Check the expiration date of the products being sent.

EDUCATION

2011 High School Diploma (Old Bridge High School)

Middlesex County College - Woodbridge Avenue, Edison NJ

Few credits left to finish: (**Accounting Degree**)

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

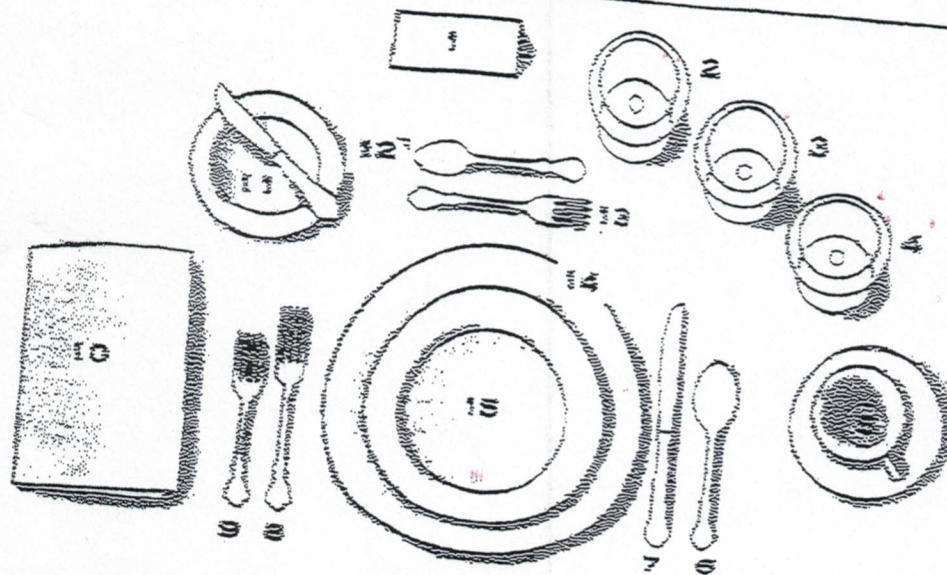
Match the Correct Vocabulary

- | | |
|--------------------------|---|
| <u>D</u> Scullery | <input checked="" type="radio"/> A. Metal buffet device used to keep food warm by heating it over warmed water |
| <u>E</u> Queen Mary | <input type="radio"/> 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 | <input checked="" type="radio"/> C. Used to hold a large tray on the dining floor |
| <u>B</u> French Passing | <input type="radio"/> D. Area for dirty dishware and glasses |
| <u>G</u> Russian Service | <input type="radio"/> E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored |
| <u>F</u> Corkscrew | <input type="radio"/> F. Used to open bottles of wine |
| <u>C</u> Tray Jack | <input checked="" type="radio"/> G. Style of dining in which the courses come out one at a time |

Servers Test

Name _____

Score / 35



Match the Number to the Correct Vocabulary

- | | | | |
|----|-----------------------|----|------------------------------|
| 10 | Napkin | 5 | Dinner Fork |
| 11 | Bread Plate and Knife | 6 | Tea or Coffee Cup and Saucer |
| 1 | Name Place Card | 7 | Dinner Knife |
| 12 | Teaspoon | 3x | Wine Glass (Red) |
| 13 | Dessert Fork | 9 | Salad Fork |
| 6 | Soup Spoon | 14 | Service Plate |
| 15 | Salad Plate | 4x | Wine Glass (White) |
| 2x | Water Glass | | |

Fill in the Blank

- The utensils are placed 1 inch(es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? TEA BAGS, CREAMERS, SUGAR
- Synchronized service is when: all entrees come out at the same time
- What is generally indicated on the name placard other than the name? Table #
- The Protein on a plate is typically served at what hour on the clock? Dinner 6:00 clock
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? go back to the kitchen and find out what they have available as a supplement for gluten allergies.
- Advise the customer that TEST_Server (rev. 2013.07.31)