

# Melissa Kaplowitz

Freehold, NJ 07728

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(732) 915-3011

Willing to relocate: Anywhere

Authorized to work in the US for any employer

## Work Experience

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### **Product Label Technician**

Rochester, NY

2016 to Present

- R&D of new products, reformulating current recipes, costing of these recipes, created job aids for employees w/ ingredients, allergens and nutrition information on all core items.
- Worked with various systems, such as icix specification data base, WBA a cost and label system, Genesis a nutrition program and also completed a Better Label project for the company throughout my internship.

### **Wegmans Cook**

Wegmans' Food Markets - Freehold, NJ

2014 to 2017

Freehold, NJ

- Worked in all the departments such as Cheese, Meat, Seafood, Bakery, Sushi, Wokery and prepared food section.
- I took catering orders and completed my internship.

### **Cashier/Cook**

Iplay America - Freehold, NJ

2012 to 2013

- Processed 500-600 customer orders per shift
- Cooked all menu items that had a boardwalk theme
- Restocked all food products and shelves prior to closing
- Cleaned floors and all the equipment, ensuring sanitation guidelines were met

### **House Manager**

Front and Back - Freehold, NJ

2008 to 2013

- Prepped and prepared large quantities of food items for service daily
- Managed front counter, ensuring customer's orders were processed in a timely manner
- Resolved any customer concerns as needed.

## Education

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**Bachelor's in Nutrition**

Johnson & Wales University-Providence - Providence, RI  
September 2014 to May 2016

**Bachelor's in Product development**

Johnson & Wales University-Providence - Providence, RI  
September 2014 to May 2016

**Associates of Science in Culinary Arts**

Johnson & Wales University - Providence, RI  
May 2015

**Links**

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<https://www.linkedin.com/pub/melissa-kaplowitz/b8/432/1a1>

**Additional Information**

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**Highlights of Qualifications:**

- ServSafe Food Safety & Sanitation Certified 05/2013
- ServSafe Alcohol Certification 08/2014
- Associate of Science in Culinary Arts 08/2015
- Excellent organizational skills
- Proficient in leading a team to complete projects in a timely manner
- Outstanding communications skills, both verbal and written
- Esha Genesis Trained and certified 06/2016

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

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

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

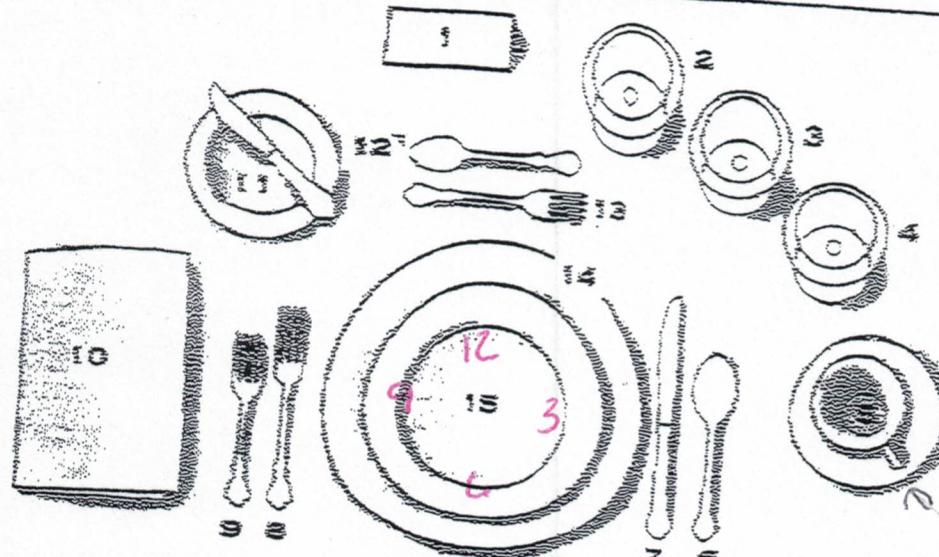
Match the Correct Vocabulary

- d Scullery
- e Queen Mary ~~A~~
- a Chaffing Dish
- B French Passing ~~d~~
- G Russian Service ~~A~~
- f Corkscrew
- C Tray Jack ~~E~~ ?

- 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 taste (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

<u>10</u>	Napkin
<u>11</u>	Bread Plate and Knife
<u>12</u>	Name Place Card
<u>13</u>	Teaspoon
<u>14</u>	Dessert Fork
<u>15</u>	Soup Spoon
<u>1</u>	Salad Plate
<u>4</u>	Water Glass

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

Fill in the Blank

1. The utensils are placed \_\_\_\_\_ " inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? dessert sugar cream milk
3. Synchronized service is when: it's a 3 course meal to everyone. All meals served at once.
4. What is generally indicated on the name placard other than the name? Table #
5. The Protein on a plate is typically served at what hour on the clock? 5/6? Not sure.
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? immediately inform the chef and let them know and see what options are available.