

(202) 498-7730

2515 N E Expressway,

Cory Magruder

Atlanta GA 30345

Professional Profile

- 2 yrs Hosting
- 3 yrs Market Research
- 4 yrs Catering
- 4 yrs Customer Service
- 6 yrs Retail
- 6 yrs Sales Experience

Professional Experience

Viper International, Alexandria, VA

Jan/2009 - Jun/2009

Field Rep

Achievements:

- Top performance rating 2 months
- First of my class to advance

Responsibilities:

- Product Demonstration
- Appointment Setting
- Complete Daily paperwork
- Organize Team Schedule

Jackson Associates, Dunwoody, GA
Sept/ 2006 - Nov/ 2008
Swing Shift Supervisor

Achievements:

- Top 5 rated performance for duration of employment
- Promoted to Shift Supervisor in 4 months

Responsibilities:

- Set weekly schedules
- Generated daily progress reports
- Confirmed patrons scheduled attendance
- Moderated focus groups

National Institute of Health
Mar/ 2002 - Jun/ 2006
Dock Master

Achievements:

- Perfect account record
- Perfect attendance

Responsibilities:

- Schedule equipment for shipping or receiving
- Escorted scientist through closed buildings
- Received and placed incoming equipment
- Ensured clean and safe working environment

Education

Auburn University at Montgomery, Montgomery AL
Bachelors (engineering)
1999

References

References are available upon request.

SERVING TEST



1. Which side of the guest are dishes (i) cleared; (ii) served?
2. FOH and BOH stands for?
3. The ^{entree} fork is set closer to the plate than salad fork? True or False
4. The plate below a coffee cup is called?
5. Service is clockwise or counterclockwise?
6. A flute is?
7. What is a "well" drink?
8. Difference between Banquet Bar and Full Bar?
9. If serving hors d'oeuvres on a tray, where are the napkins?
10. What is a "B and B" plate?
11. "Table turn" refers to?
12. If an appetizer is ordered, is it ok to bring out with the meal?
13. Name the three items in a three course meal?
14. You should always take the men's order first? True or False