

Rec'd 2/18

Server

2/19
e-mail

Kristy reyes

Associate

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Work Experience

Associate

Walmart

2017 to 2018

Greeted and assisted customers with self-checkout, answer any questions or concerns, kept work area clean and organized, Reported any problems or concern to supervisor.

Receptionist

Raritan Bay Medical Group

2015 to 2017

Pavillion

Handled bookkeeping, confirmed and coordinate appointments, organized and arranged medical records, handled phone calls, operated office equipment: fax, scanners, copy machines, and printers.

Team Member

2013 to 2015

Greeted customers, handled money transactions, took and prepared orders, Stocked and refilled merchandise, and kept work area clean.

Education

Middlesex County College

January 2019

Skills

Bi (Less than 1 year), Bi-lingual (Less than 1 year), Business intelligence (Less than 1 year), Internet explorer (Less than 1 year), Microsoft office (Less than 1 year)

Name Kristy Reyes
Score 11/35

Servers Test

Multiple Choice

50%

- A ☒ Food is served on what side with what hand?
- On the left side with the left hand
 - On the left side with the right hand
 - On the right side with the left hand
 - ☒ On the right side with the right hand
- D ☒ Drinks are served on what side with what hand?
- ☒ On the left side with the left hand
 - On the left side with the right hand
 - On the right side with the left hand
 - On the right side with the right hand
- D ☒ Food and drinks are removed on what side with what hand?
- On the left side with the left hand
 - ☒ On the left side with the right hand
 - On the right side with the left hand
 - On the right side with the right hand
- A ☒ What part of a glass should you handle at all times?
- The stem
 - ☒ The widest part of the glass
 - The top
- 5) When you are setting a dining room how should you set up your tablecloths?
- Neatly and evenly across the tables
 - The creases should all be going in the same directions
 - The chairs should be centered and gently touching the table cloth
 - ☒ All of the above
- 6) If you bring the wrong entrée to a guest what should you do?
- Go back into the kitchen and patiently wait in line behind the rest of the servers until it's your turn
 - Inform the guests that you will bring the correct entrée once everyone else in the dining room is served
 - Try to convince the guests to eat what you brought them
 - ☒ Go back into the kitchen to the front of the line and inform the expeditor that you need a different entrée

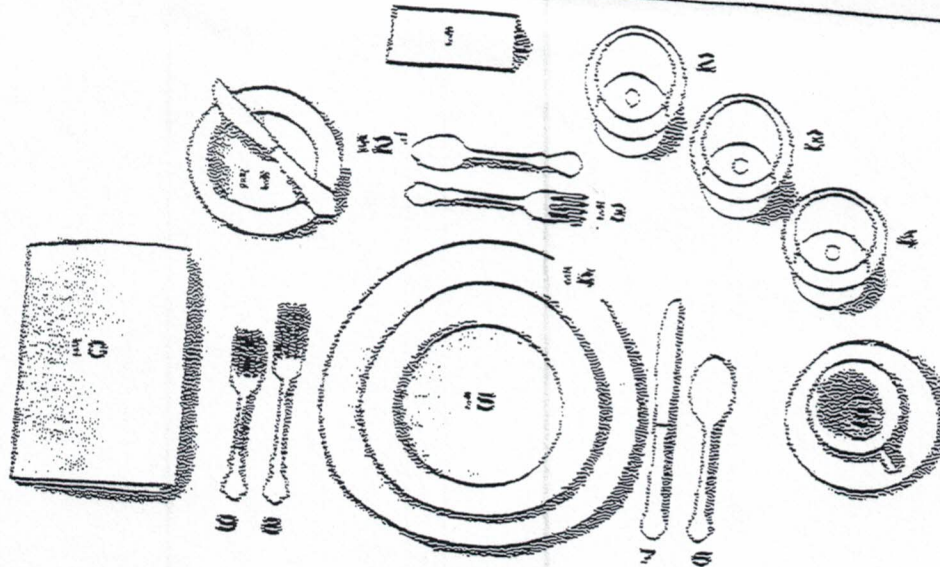
Match the Correct Vocabulary

- | | |
|--------------------------|---|
| <u>D</u> Scullery | A. Metal buffet device used to keep food warm by heating it over warmed water |
| <u>E</u> Queen Mary | 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 | ☒ Used to hold a large tray on the dining floor |
| <u>B</u> French Passing | D. Area for dirty dishware and glasses |
| <u>G</u> Russian Service | E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored |
| <u>F</u> Corkscrew | ☒ Used to open bottles of wine |
| <u>C</u> Tray Jack | 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
- 11 Bread Plate and Knife
- 1 Name Place Card
- 12 Teaspoon
- 13 Dessert Fork
- 6 Soup Spoon
- 15 Salad Plate
- 4 Water Glass

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

Fill in the Blank

1. The utensils are placed 1 inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? Cream or Sugar
3. Synchronized service is when: All meals are served by servers at same time
4. What is generally indicated on the name placard other than the name? number or name
5. The Protein on a plate is typically served at what hour on the clock? 1 o'clock (meat in front of guest)
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? the cook