Lisa Lazicki

lo8@gmon,

Vernon, NJ 07462
lisalazicki9_jb8@indeedemail.com
862-268-4942

LisaLazi~~8~~ @ gmail

105 main

Work Experience

Direct Support Professional

Willowglen Academy- New Jersey, Inc. - Sparta, NJ
April 2010 to July 2018

· Provided care for adult client's with developmental disabilities
· Participated in team meetings to review and create the best plan for the clients'
· Kept records of clients' conditions making notes of any changes
· Monitor vital signs and medications of the clients'
· Delivered quick solutions in emergency situations

Education

General

Clifton High School - Clifton, NJ
September 1978 to June 1982

Military Service

Branch: Air National Guard

Service Country: United States
Rank: Airmen
September 1988 to September 1994

Inventory Supply Clerk
· Ordered supplies for the Air Force

Name __Lisa Lazicki__

Servers Test

Score 19/35

Multiple Choice

J.B ✗ 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 a ✗ 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 a ✗ 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 a ✗ 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 dinning 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 ✗ Chaffing Dish
g ✗ French Passing
B 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 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
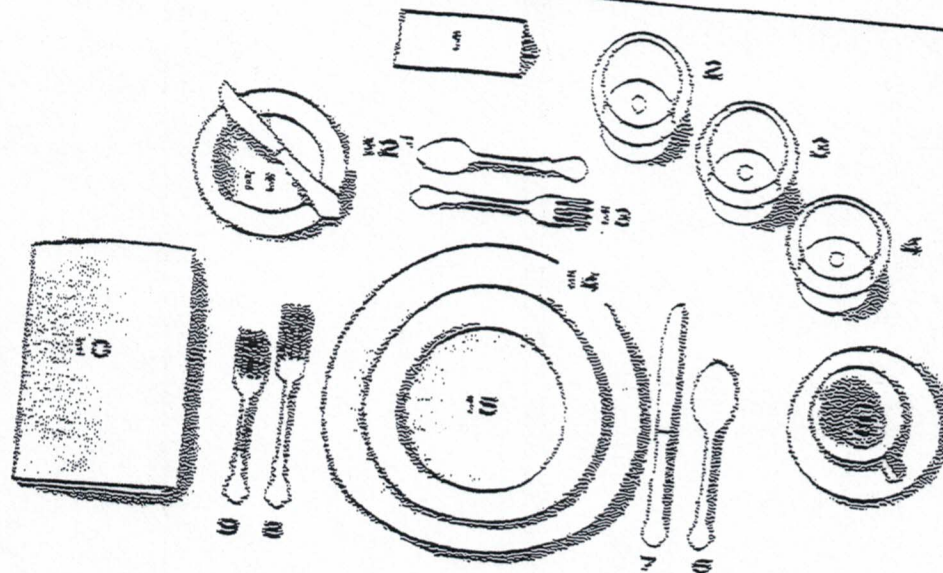E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored
F. Used to open bottles of wine
G. Style of dining in which the courses come out one at a time

54%

TEST_Server (rev. 2013.07.31)

Name _____

Servers Test

Score ___ / 35

Match the Number to the Correct Vocabulary

10   Napkin

11   Bread Plate and Knife

1   Name Place Card

12   Teaspoon

9   Dessert Fork

6   Soup Spoon

15   Salad Plate

2   Water Glass

8   Dinner Fork

5   Tea or Coffee Cup and Saucer

7   Dinner Knife

3   Wine Glass (Red)

13   Salad Fork

14   Service Plate

4   Wine Glass (White)

Fill in the Blank

1. The utensils are placed ___3 inch 1___ inch (es) from the edge of the table.

2. Coffee and Tea service should be accompanied by what extras? ___Sugar, half N half, milk___

3. Synchronized service is when: _____

4. What is generally indicated on the name placard other than the name? ___Sugar free___

5. The Protein on a plate is typically served at what hour on the clock? ___6___

6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? ___Order it that way   Ask Chef___