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# 1 Elisabeth Escalante

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609-6004432

Willing to relocate: Anywhere  
Authorized to work in the US for any employer

## Work Experience

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### Toll Collector

NEW JERSEY TURNPIKE AUTHORITY - New Brunswick, NJ  
March 2017 to May 2017

Brief description: Taking NJTA tickets for the New Jersey Turnpike Authority  
Collecting right amount of toll funds from both NJ residents and out of state drivers.  
Counting money at start and end of each shift  
Machinery logging and  
Monitored recorded tickets

### Housekeeper

Homewood Suites by Hilton - Somerset, NJ  
July 2016 to October 2016

Followed assigned daily housekeeping hotel log  
Cleaned guest room floors, tables, counter tops, bathrooms, washed, dried Kitchen utensils, dishware  
replenished toiletries, towels, complementary gifts in each Homewood stay. Moped, dried  
floors, Vacuumed carpets Changed sheets comforters made beds

### Toll Collector

New Jersey Turnpike Authority - Woodbridge, NJ  
2013 to 2013

#### Responsibilities

Monitored traffic flow operated toll equipment as per regulation  
collected proper toll amount, ensured accuracy in collection.  
Exceptional ability to follow directions concentration to familiar routine procedure.  
Maintained cash records from start to finish of shift  
handled transactions swiftly accurately.  
Provided answers to customers inquiries pleasantly.

### Warehouse Associate

Walmart - North Brunswick Township, NJ  
2010 to 2011

#### Responsibilities:

Received logged warehouse supplies making sure the quantity orders were correct  
Load units onto tractor trailer for delivery. Transport warehouse equipment by forklift and pallet riders.  
Received orders unloaded packages from truck, store properly Wal-Mart warehouse.



Stocked merchandise on pallets, wrapped taped merchandise by pallets to be shipped.  
unloaded trucks Disposed old Walmart fixtures in garbage disposals.  
Displayed and modeled good workmanship in a team work setting.  
learned to work in a fast paced environment with unloading and uploading trucks by using a forklift driver, and pallet jacks.

### **Housekeeper**

Homewood Suites by Hilton - Somerset, NJ  
2009 to 2010

#### **Responsibilities:**

Administered beds; replenished supplies; clean rooms, hallways, lobbies, lounges, restrooms and other work areas.

Washed walls, ceilings, windows, door panels, sills and woods. Replenished bathroom supplies, cleaned toilets, bathtubs, and replaced light bulbs.

Ensured to empty wastebaskets, cleaned ashtrays, transported trash, and waste to disposal area.

Facilitated to dust furniture, equipment polished metalwork such as fixtures and fittings. Reported to work for scheduled shift, on time, and uniform accordance with company policy.

Respected, and demonstrated team work to meet certain projects.

performed good cleaning habits for the guest of the hotel, and suites.

meeting special request needs, making guest feel appreciated

### **Laundry Attendant**

Homewood Suites By The Hilton - Somerset, NJ  
2009 to 2010

Organized stocked Cleaning supplies,

washed sheets, comforters, fresh linen, set to 180 Fahrenheit height

Guest Laundry Sort folded

Disposed worn out, or stained linens

Cleaned Stocked sheet towels, comforter set housekeeping cart

Helped any housekeeper team member when work was complete

### **Deli Assoc.**

Farm Fresh - Norfolk, VA  
2004 to 2005

#### **Responsibilities:**

Assisted customers in a professional manner, organized Deli meats and cheese stocked freezer. Cut meat, cheese set food bar prepared cold and hot case products Roasted rotisserie, deep fried foods used by deep fryer Prepared processed meal

Cleaned slicer equipment using safety procedure, made sure floors and facilities where safe and clean.

### **Floor sales Assoc.**

Modell's Sporting Goods - North Brunswick, NJ  
2003 to 2004

Demonstrated excellent customer service, meeting hourly selling. Introduced right footwear for customer foot size.

stocked shelves with new inventory

stocked fitness equipment, folded clothes, fitness wear.



Worked as part of a team to meet, sporting goods store objectives, policy and procedure by enforced store policies.

### **Deli Associate**

Stop and Shop Supermarket - Franklin Park, NJ

2003 to 2004

#### **Responsibilities**

Waited on customers, took orders sliced meats cheese operated machinery.

Set hot and cold case foods stocked food shelves, cleaned meat and cheese slicers. Washed glass in display windows.

deep fried foods operated deep fryer and rotisserie.

Weighed meats and cheese by ounces and pounds by weighing scale

learned to take orders, meet customers needs, cut meats and cheese  
clean slicers. weigh meat and cheese.

### **Subway Sandwich Artist**

Subways - Franklin Park, NJ

2003 to 2004

Responsibilities prepared Subs, sliced meats and cheese, baked buns, rolls breads, wheat and rye  
prepared meals

stocked chips on shelves.

baked cookies by flavor

waited on customers took orders, met customers special needs and request.

### **Shampoo Assistant**

Splash Beauty Salon - Franklin Park, NJ

2003 to 2004

#### **Responsibilities**

Clean floors, shampoo wash and dry customers hairs,

assisted hair stylist with certain task performed by hairstyles.

replenished hair supplies, shampoos conditioners and other hair products.

stocked towels, Hair dyes,

### **A&P Supermarket**

A&P Supermarket - North Brunswick, NJ

2002 to 2003

#### **Responsibilities**

Prepared hot and cold case, sliced meats and cheese, worked back room

performed customer service waited on Deli customer took orders.

roasted preparing processed food meals worked on food heated machines.

set food display windows. stored and stocked meats and cheese in refrigerators.

Food preparation, and courtesy

### **Cashier/Customer Service**

Walmart - North Brunswick Township, NJ

2000 to 2001

#### **Responsibilities**

worked the front end cared for customer needs,  
folded hung up clothes on the clothing racks stocked clothes stored shelves  
worked the register keeping register area clean and safe.  
performed customer service scanned items bagged merchandise while handling orders in a fast paced  
environment

## Education

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**High school or equivalent**

## Skills

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Type 35 Wpm (Less than 1 year), Uncertified Hair stylist ( Basic certain styles) No Color, No cuts (10+ years)

## Certifications/Licenses

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### **Driver's License**

License to Operate a Motor Vehicle

## Additional Information

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I AM A GOOD WORKER,HARD WORKING, AND RELIABLE AND READY FOR EMPLOYMENT AFTER A WEEK OF OFFER.



Name Elisabeth E.

**Servers Test**

Score 20 / 35

**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**

D Scullery

B Queen Mary

A Chaffing Dish

E French Passing

G 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

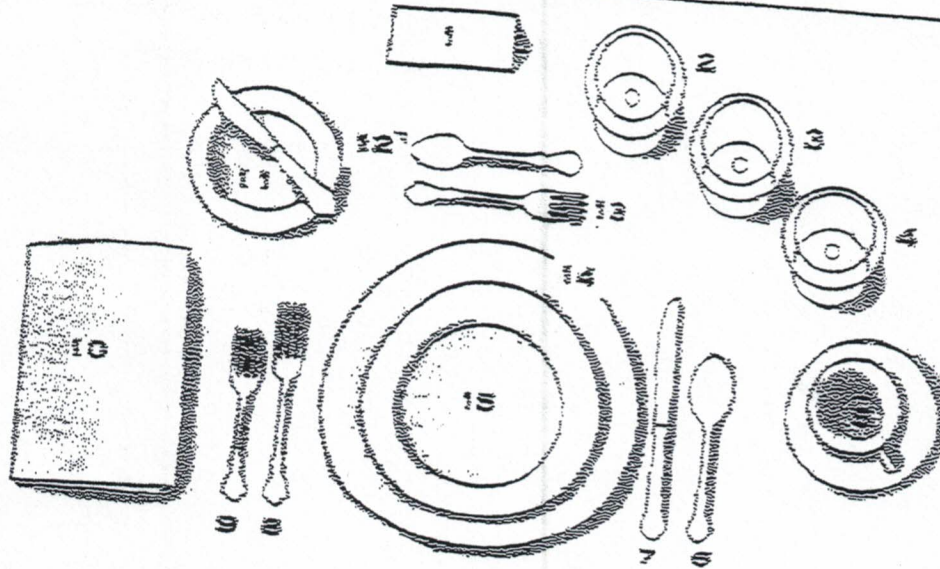
F. Used to open bottles of wine

G. Style of dining in which the courses come out one at a time

# Servers Test

Name \_\_\_\_\_

Score / 35



## Match the Number to the Correct Vocabulary

- |    |                       |     |                              |
|----|-----------------------|-----|------------------------------|
| 10 | Napkin                | 8   | Dinner Fork                  |
| 11 | Bread Plate and Knife | 5   | Tea or Coffee Cup and Saucer |
| 1  | Name Place Card       | 7   | Dinner Knife                 |
| 12 | Teaspoon              | 3x  | Wine Glass (Red)             |
| 9x | Dessert Fork          | 13x | Salad Fork                   |
| 6  | Soup Spoon            | 14  | Service Plate                |
| 15 | Salad Plate           | 2   | Wine Glass (White)           |
| 4  | Water Glass           |     |                              |

## Fill in the Blank

- The utensils are placed 1 inch inch(es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? Milk sugar
- Synchronized service is when: when the tables are served same time
- What is generally indicated on the name placard other than the name? Table number or food serving
- The Protein on a plate is typically served at what hour on the clock? 6 or 10 o'clock
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?  
let the chef know