

Dawn Rannigan
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Education:

Union County Vocational Technical High School for Cosmetology 1982-1984

Professional Experience:

Capri Institute – Kenilworth, NJ Campus **2016-2017**
Cosmetology Instructor

Union County Board of Elections – Elizabeth, NJ **2013-Present**
Computer Operator - primary duties consisted of processing voter registrations, including new, updates and deletions

Roxxi Hair Studio - Scotch Plains, NJ **2010-Present**
Hairstylist and Manicurist specializing in OPI Axxium Gel

Robert Gordon School – Roselle Park, NJ **2008-2013**
Para Professional – Special Education Classroom
Duties included Assistant to the teacher, classroom organization, working closely with children with learning disabilities and behavioral problems, and maintaining scheduling of special lessons outside of the classroom.
ABA training.

Salon Easy Street - Clark, NJ **2000-2010**
Reception Manager, Hairstylist and Manicurist

Raritan Haircutters - Cranford, NJ **1996-2000**
Hairstylist and Manicurist

Che Zen Beauty Boutique - Garwood, NJ **1993-1996**
Salon Owner, Hairstylist and Manicurist

Concorde School of Hair Design - Wanamassa, NJ **1990-1993**
Cosmetology Instructor

The Hair Chalet - Bricktown, NJ **1990-1993**
Salon Manager, Hairstylist and Manicurist

Command Performance - Toms River, NJ **1984-1990**
Hairstylist and Manicurist

Training

- OPI Axxium Gel training
- Advanced Hair Coloring by Goldwell
- Advanced hair coloring by Colorly by Italy
- Advanced hairstyle training with Martin Parsons
- Pivot Point trained hair stylist
- Advanced hair coloring courses with Clairol, Wella
- Advanced skin care courses with Judith Sans
- Advanced hair styling courses with Paul Mitchell System

Certifications:

- 1984 NJ Board of Cosmetology and Hair Styling Licensed Cosmetology
- 1991 NJ Board of Cosmetology and Hair Styling Licensed Instructor
- 2008 NJ Certified Para Professional

Multiple Choice

A

d 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

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

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 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

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Match the Correct Vocabulary

D Scullery

A. Metal buffet device used to keep food warm by heating it over warmed water

E 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)

A Chafing Dish

C. Used to hold a large tray on the dining floor

B French Peasant

D. Area for dirty dishware and glasses

G Russian Service

E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored

F Corkscrew

F. Used to open bottles of wine

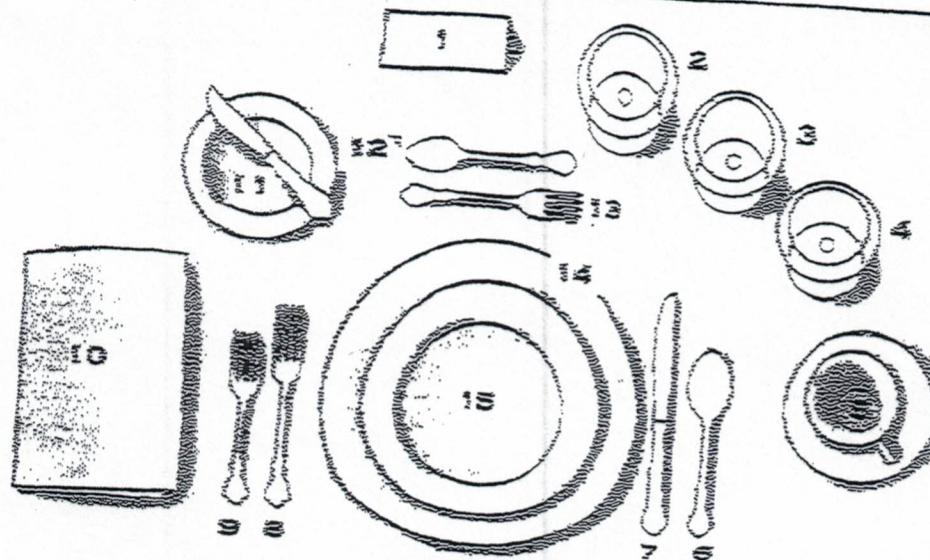
C Tray Jack

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

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

Fill in the Blank

1. The utensils are placed 6 inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? Sugar - Cream/ milk
3. Synchronized service is when: Food served at once
4. What is generally indicated on the name placard other than the name? Food choice
5. The Protein on a plate is typically served at what hour on the clock? 12 6
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? place order/ make w tell chef