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Experience

Amazon Fulfillment

2017 - 2018

Associate.

Amazon doc shipping , forklift certified, packing Etc

FedEx

2015 - 2016

Operated in a warehouse next to a moving conveyor belt .

Shipping and receiving

Nanny

2014 – 2016

- Provided babysitting service including laundry, house cleaning, cooking and keeping property organized

Child Care

2011 – 2012

- Provide child care for several families after school, weekends and during school vacations.

2013 – 2013

Waitress

- Fabio's Bistro 217 South Ave, Fanwood, NJ 07023
(908) 322-0400
- Aroma Lounge 624 Westfield Ave
Elizabeth, NJ 07208 (908) 436-1199

License and certificates

S.O.R.A License, Command security

Interests / Activities

- Writing
- Working with Kids
- Clarinet

Computer Skills

- Proficient with Microsoft Word, Excel, and PowerPoint, and Internet

Additional Skills of Note

Bilingual

- Spanish
- Swahili
- English

Servers Test

Multiple Choice

- A b X 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 b X 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 b X 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 X 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 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

105%

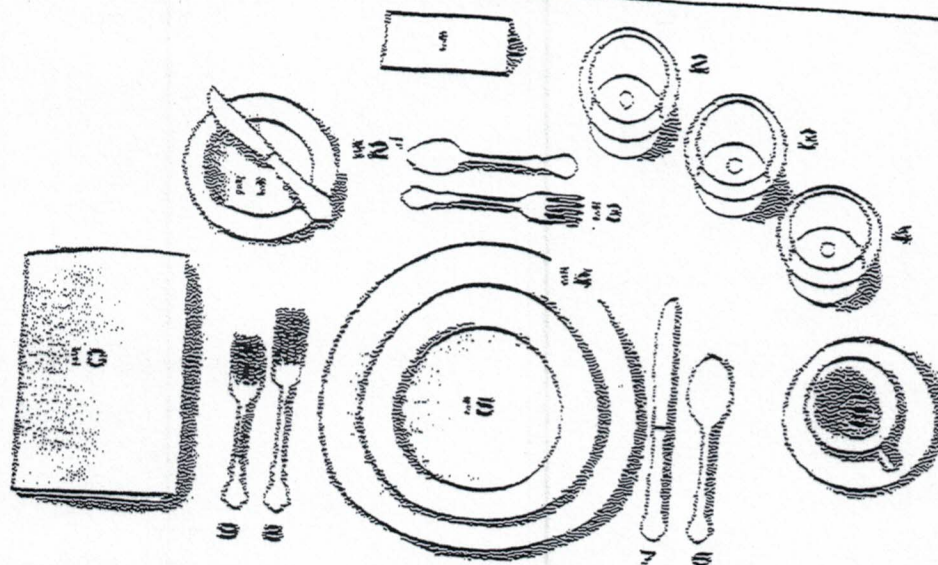
Match the Correct Vocabulary

- | | |
|-----------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <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 | C. Used to hold a large tray on the dining floor |
| <u>X</u> <u>B</u> French Passing | D. Area for dirty dishware and glasses |
| <u>X</u> <u>B</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 | F. 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

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

Fill in the Blank

- The utensils are placed 31 inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? Dessert
- Synchronized service is when: _____
- What is generally indicated on the name placard other than the name? Reserved
- The Protein on a plate is typically served at what hour on the clock? _____
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?
take it down and inform the cook