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Denise Avant

Ready to begin

East Orange, NJ 07017
deniseavant5_eai@indeedemail.com
862-766-1478

To obtain a position in a wonderful company utilizing my skills for growth and development for both your company and for myself

Willing to relocate to: Los Angeles, CA - Atlanta, GA - Dallas, TX
Authorized to work in the US for any employer

Work Experience

Head Chef

Paramus, NJ
January 2016 to February 2018

Turrel

Kitchen Manager

PrImetime Schools - Hoboken, NJ
December 2014 to September 2015

Gathered new and exciting ideas for menu planning for a large preschool

- Implemented fun ways for kids to enjoy nutritional foods that they will remember for years to come
- Maintained an impeccable kitchen that passed numerous safety inspections.
- Voted favorite Chef by the parents of Hoboken

Teacher's Aide

Newark, NJ
March 2013 to August 2014

Early Childhood Development/Newark BOE

- Responsible for teaching 3-5 year olds with special needs
- Adapted classroom activities, assignments and/or materials under the direction of the supervising teacher for the purpose of supporting and reinforcing classroom objectives
- Applied and removed all physical therapy appliances as instructed (e.g. body braces, wheelchair, helmet etc.) for the purpose of ensuring safety according to the IEP guidelines
- Assisted students with lunch, naps and snacks as well as physical activities and games

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Restaurant Server

Nordstrom Retail Stores - Paramus, NJ
June 2011 to March 2013

Provided exceptional dining experiences for every client regardless of their religion, sex, financial status or celebrity

- Provided excellent patron experiences through customer service, evidenced by high number of regular patrons requesting to sit in my designated area
- Implemented changes to management based on patron requests and my own
- Great teamwork ethics

Assistant Cafeteria Manager

Los Angeles Unified School District - Winnetka, CA

April 2007 to September 2010

Supervised and trained staff on all kitchen procedures

- Implemented new ways to provide nutritional meals to faculty and students
- Customer assistance to parents, students and faculty

East Orange, New Jersey

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Catering Manager and Hospitality Director

Reseda, CA

June 2002 to July 2010

p/t

- Provided professional and friendly service for all catering events
- Responsible for menu planning and budget control
- Catered events for world-renowned executives and diplomats
- Trained staff on proper dining etiquette

Restaurant General Manager

Nordstrom Retail Stores - Canoga Park, CA

October 2005 to April 2007

Responsible for menu planning and design

- Staff training, development and supervision
- Ability to oversee and orchestrate the entire catering and restaurant programs
- Positive team motivator
- Ensured food cost/Labor cost were under or at required percentage
- Front and Back of the House experience
- Floral and room décor
- Excellent customer service

Education

Business Management

Art Institute of Atlanta - Atlanta, GA

October 2010 to March 2011

Certifications/Licenses

ServSafe

January 2016 to January 2022

Servsafe

Servers Test

Multiple Choice

A d 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

a a 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 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 b 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

C Queen Mary

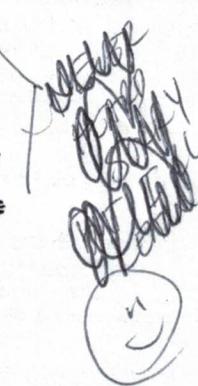
A Chafing Dish

R French Passing

B Russian Service

F Corkscrew

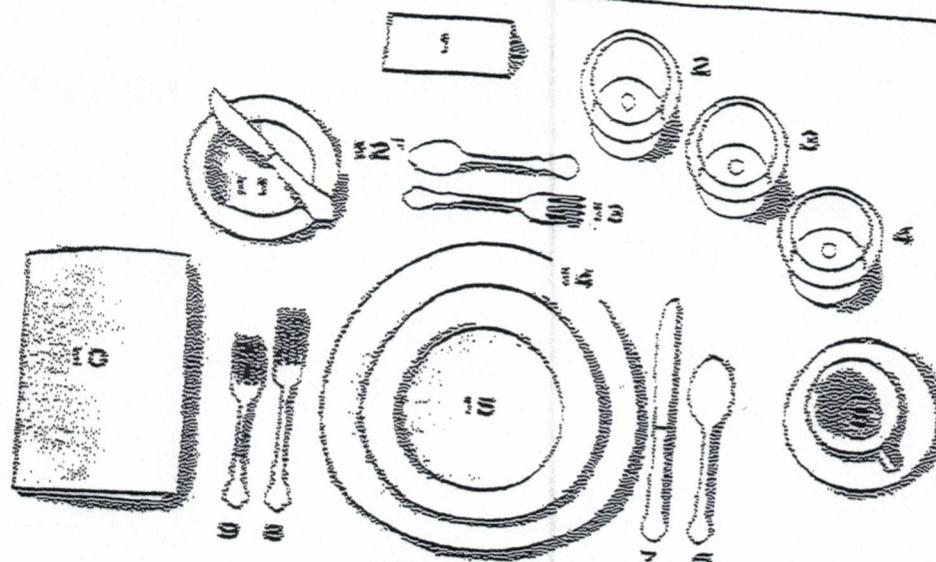
C Tray Jack



- 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

Name _____
Servers Test

Score / 35



Match the Number to the Correct Vocabulary

10 Napkin
11 Bread Plate and Knife
12 Name Place Card
13 Teaspoon
14 Dessert Fork
15 Soup Spoon
16 Salad Plate
17 Water Glass

6 Dinner Fork
7 Tea or Coffee Cup and Saucer
8 Dinner Knife
9 Wine Glass (Red)
10 Salad Fork
11 Service Plate
12 Wine Glass (White)

Fill in the Blank

1. The utensils are placed _____ inch(es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? CREAM + SWEETERS
3. Synchronized service is when: EVERY SERVER SERVES AT THE SAME TIME
4. What is generally indicated on the name placard other than the name? TABLE NUMBER OR AREA
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? INFORM CAPTAIN / BANQUET MANAGER

Multiple Choice (1 point each)

A 1) A gallon is equal to ____ounces

- a. 56
- b. 145
- c. 32
- d. 128

C 2) Mesclun are what type of vegetable?

- a. Roots
- b. Beans
- c. Salad Greens
- d. Spices

B ~~A~~ 3) What does the term braise mean?

- a. Sear quickly on both sides
- b. Slowly cook in covered pan with little liquid
- c. Cook on high heat and quickly
- d. Slowly cook in simmering water

B 4) At what internal temperature must chicken be cooked so that it is safe to eat?

- a. 155 degrees F
- b. 165 degrees F
- c. 175 degrees F
- d. 185 degrees F

X 5) How do you blanche vegetables?

- a. Immerse for a short time in boiling water
- b. Cook lightly in butter over med heat
- c. Soak in cold water overnight
- d. Rub with salt before cooking

C 6) Which of the following ingredients would you pack before measuring?

- a. Olive Oil
- b. Salt
- c. Brown Sugar
- d. White Sugar

X 7) What is Al Dente?

- a. Firm but not hard
- b. Soft to the touch
- c. Very hard
- d. Very soft

C ~~X~~ Food should be left out no more than

- a. 2 hours
- b. 3 hours
- c. 4 hours
- d. 5 hours

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Prep Cooks Test

C 9) Which is the improper way to thaw frozen food?

- a. In the fridge
- b. In a sink with cold water
- c. On the counter
- d. In the microwave

A 10) Which of the following can you use to put out a grease fire?

- a. Baking Soda
- b. Baking Powder
- c. Flour
- d. Water

B 11) What is the temperature range of the danger zone?

- a. 25-135
- b. 40-140
- c. 50-160
- d. 30-130

D 12) Which of the following is listed from smallest to largest?

- a. Dice, chop, mince
- b. Mince, chop, dice
- c. Chop, dice. Mince
- d. Mince, dice, chop

C 13) Which direction should pan handles be turned while cooking on the stove?

- a. Over the fire at all times
- b. Turned towards you for better control
- c. Turned towards the right or left at all times
- d. Over the countertop at all times

O 14) When you poach something, you cook it with what?

- a. Noodles
- b. Vegetables
- c. Liquid
- d. Oil

B 15) Which spoon is used to remove fat from soups and stews

- a. Basting Spoon
- b. Ladle
- c. Slotted Spoon
- d. Portion Spoon

A 16) Which of the following means to cook in a small amount of fat?

- a. Season
- b. Sauté
- c. Broil
- d. Boil
- e. Fry

Prep Cooks Test

X 17) What is a Julien cut?

- a. Food cut into long thin strips, matchstick
- b. Food cut into long thin strips then turned and cut into a 1/8" dice
- c. Food diced into finely chopped and uniform pieces
- d. Cutting and peeling into oblong seven sided football like shapes

X 18) To cook a food in a pan without browning over low heat until the item softens and releases moisture.

- a. Sweat
- b. Boil
- c. Roast
- d. Grill

Fill-in the Blank (1 point each)

19) SALT & PEPPER are the basic seasoning ingredients for all savory recipes.

20) DICE : to cut into very small pieces when uniformity of size and shape is not important.