

Vanessa Arcia

E-mail: vane.arciaccontreras@gmail.com

Experience

Aug 17 – Jan 19 Culinary Staff, Server/Busser
Jan - Feb 19 Monster Jam, Norton National, Brand Ambassador Lead
Feb 19 OSATT, Netflix, Staff Event
Feb 19 Spin Master, Norton National, Staff Event
Feb 19 Corona, Afa Models, Promotional Model
Feb 19 Betty in NY, Best Reps, Brand Ambassador, Street Team
Jan 19 Simply Snacks, Best Reps, Sampling Model
Dec 18 Subaru, DTLA Auto Show, Show Max Marketing, Photo Booth
Nov – Dec 18 Canon, Seven 24 Staffing, Staff Event
Nov 18 Cricket, Siren, Brand Ambassador
Nov 18 ATT, Encore, Brand Ambassador
Oct 18 Nestle, Havas, Sampling
Oct 18 Leap Magic, Elevate Staffing, Staff Event
Oct 18 L'oreal, Adelante Live, Brand Ambassador
Oct 18 Golf Tournament, Caddie
Set - Oct 18 Diavolo Soda, Brand Ambassador
July- Oct 18 Mc Donald's, Best Reps, Brand Ambassador
Set 18 AT&T, Encore Nationwide, Brand Ambassador
Apr- Set 18 Tampico, Maximo Staffing, Sampling, Brand Ambassador
Set 18 KCon, GC Marketing, Interviewer
Aug 18 Ciroc Event, Sid Simone, Hostess
Aug 18 KCon, GC Marketing, Interviewer
July 18 Lexus, Seven 24 Staffing, Staff Event
July 18 Comic Con Amazon, Activation Pro, Staff event
July 18 Tito's Vodka, Aires Marketing, Promotional Model/ Sampler
July 18 Lime Bike, Target WC, Scooter Rider
Jun 18 In & Out Burger, Circulate Group, Photo Booth
Jun 18, EA Play, Elevate Staffing, Staff Event
Jun 18 T-Mobile, M2WInc, Brand Ambassador
May 18 Makita, GC Marketing, Brand Ambassador
May 18 Mc Donald's, Best Reps, Brand Ambassador

Oct 17 – May 18 Honda. Amped Up Marketing, Greeter/Helper
Mar - May 18 AT&T. WOM, Brand Ambassador
Jan - May 18 Lakanto. Sid Simone, Sampling Model
Apr 18 Coachella. GC Marketing, Survey Taker
Mar- Apr 18 Garnier, Eassie. Adelante, Promotional Model
Mar- Apr 18 AT&T. GTE, Brand Ambassador
Mar 18 Mission Food. Best Resp, Brand Ambassador
Feb 18 ZTE. Pinck Promotions, Brand Ambassador
Feb 18 Pantaya. Dracko Marketing, Brand Ambassador
Jan 18 Simply Yogurt. Best Reps, Sampling Model
Jan 18 IHeart Radio. GC Marketing, Survey Taker
Jan 18 Monster Jam. Norton National Marketing, Greeter
Set 17 – Jan 18 Labrada Protein Shake, Snapchat. Push Models, Sampling Model/Greeter
Dec 17 Ford. Promotional Brand Ambassador, Brand Ambassador
Oct 17 – Nov 17 Estrella, Coca Cola. WOM, Brand Ambassador
Oct 17 Tampico Juices. Maximo Staffing, Brand Ambassador
Jan 2017 – Aug 17 Total Success Catering Staff, Server/Busser
Jan 2015 – Nov 2016 Cheebo Restaurant, Server/Cashier
Jan - Aug 2016 Bud Light. Ragaza Models, Brand Ambassador
Oct - Dec 2016 Tequila San Matias, Brand Ambassador
Nov 2014 – Jun 2015 Hollywood & Highland Hostel, Front Desk
Jun – Nov 2014 Hollywood Rock Café Server/Cashier

Education

Apr 2104 - Today Evans School, English, California
Dec 2001 Public Accounting, UIA

Other Studies

Apr 2018 Basic Foodhandlers Course, Los Angeles, CA

Languages:

Spanish (Native speaker), English

Reference

David Waiss: (310) 869-6159

Antonio Mora: (323) 505-5027

Acrobat

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First and Last Name: Karol Vanessa Arcia Contreras
Email: vane-arciacontreras@gmail.com
Phone number: 323-745-4059

Working Experience:

Company Name: Best Reps.

Dates of Employment: Jan 19 - today

Job Responsibility:

- Promoting products
- Demoring products.
- Sampling products
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Company Name: Culinary Staffing

Dates of Employment: Aug 17 - Jan 19

Job Responsibility:

- Serving
- Setting up
- Cleaning up.
- Busser/Runner.

Company Name: Cheeba Restaurant

Dates of Employment: Jan 15 - Nov 17.

Job Responsibility:

- Serving
- Setting up.
- Cleaning up.
- Taking calls.

Skills

- Bilingual
- Food Handler Certificate.
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-

Name Kerol Vanessa Arcia Contreras

Servers Test

Score 24/35

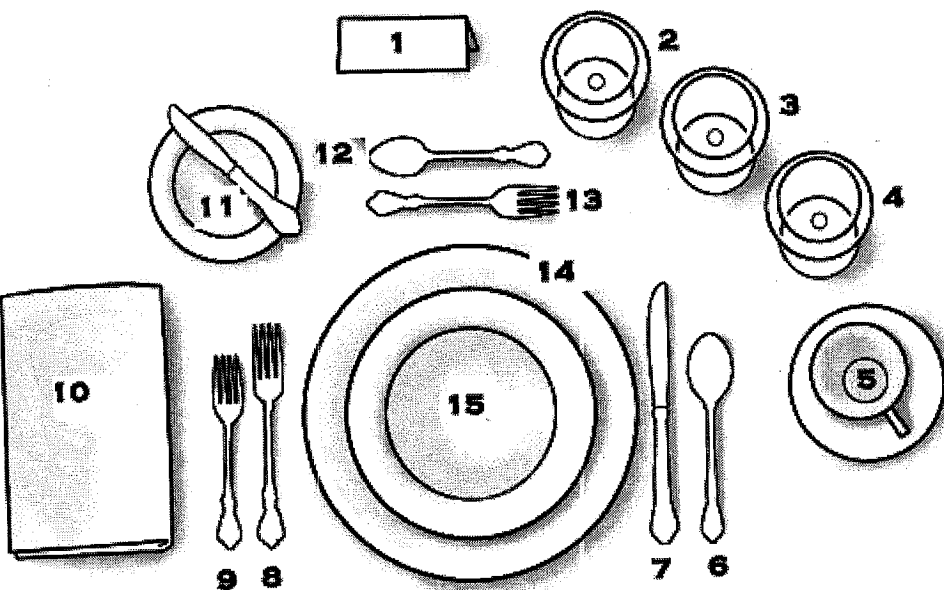
Multiple Choice

- a 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 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
- c 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

60
83%

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>G</u> French Passing | D Area for dirty dishware and glasses |
| <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 |



Score / 35

Match the Number to the Correct Vocabulary

- 8 Dinner Fork
- 5 Tea or Coffee Cup and Saucer
- 7 Dinner Knife
- 2 Wine Glass (Red)
- 9 Salad Fork
- 14 Service Plate
- 5 Wine Glass (White)

- 10 Napkin
- 11 Bread Plate and Knife
- 1 Name Place Card
- 12 Teaspoon
- 13 Dessert Fork
- 6 Soup Spoon
- 15 Salad Plate
- 4 Water Glass

Fill in the Blank

1. The utensils are placed 1 inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? Sugar/honey, milk, half n half.
3. Synchronized service is when: The servers bring all the plates and server at once.
4. What is generally indicated on the name placard other than the name? If they're vegetarian.
5. The Protein on a plate is typically served at what hour on the clock? 9 o'clock
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?
Go to the kitchen and inform to the expeditor that I need a different plate for table X.