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Server

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e-mail

Jay Thakar

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Highly motivated student with strong leadership capabilities, aspired to become a corporate lawyer.

Work Experience

Receptionist

KFA AUTOMOTIVE GROUP - Bloomfield, NJ
May 2018 to September 2018

This dealership is owned by a member of my family. I worked as a receptionist and car wash attendee. My job duties consisted of, answering phone calls, making appointments, drying down cars, cashier transactions, and valet.

Waiter/Server/Host/Delivery Driver

Inchins Bamboo Garden Restaurant - South Plainfield, NJ
January 2016 to November 2017

Duties consisted of bussing, delivery, waitering, making desserts, clearing and setting up tables.

Education

Finance

Middlesex County College
September 2018 to May 2019

Finance and Risk Management

Temple University
August 2017 to May 2018

Carteret High School - Carteret, NJ
September 2013 to June 2017

Skills

Microsoft Office, Excel, Mathematics, Communication, Customer Service, Reception, Front Desk, Bilingual

Additional Information

SKILLS

- Leadership, Time Management, Public Speaking, Fluent in Gujarati, English, and Hindi.

Multiple Choice

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

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

b 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 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 dinning 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

10/10

Match the Correct Vocabulary

D Scullery

E Queen Mary

A. Chaffing Dish

G. 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)

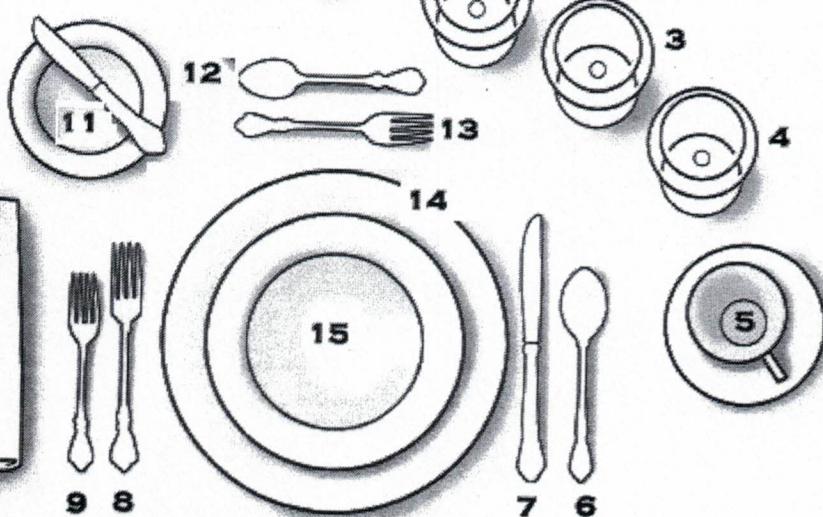
C. Used to hold a large tray on the dining floor

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



Score / 35

Match the Number to the Correct Vocabulary

<u>8</u>	Dinner Fork
<u>5</u>	Tea or Coffee Cup and Saucer
<u>7</u>	Dinner Knife
<u>4</u> <i>X</i>	Wine Glass (Red)
<u>13</u> <i>X</i>	Salad Fork
<u>14</u> <i>X</i>	Service Plate
<u>2</u> <i>X</i>	Wine Glass (White)

10 Napkin
11 Bread Plate and Knife
1 Name Place Card
12 Teaspoon
9 *X* Dessert Fork
6 Soup Spoon
15 Salad Plate
3 *X* Water Glass

Fill in the Blank

1. The utensils are placed 4 inch (es) from the edge of the table.

2. Coffee and Tea service should be accompanied by what extras? Sugar sweetener/milk creamer

3. Synchronized service is when: Pre-plated service where servers place the food at the same time

4. What is generally indicated on the name placard other than the name? Table #

5. The Protein on a plate is typically served at what hour on the clock? 3pm 10

6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?
Fire a cook Tattle to the chef