
EMILY HAGGERTY

EMILYHAGGERTY20@GMAIL.COM

732-351-3565

SKILLS

Microsoft- 4+ Years
Customer Service 5+ Years
Cashier 5 Years
Office Assistant - 1 year & 5 months.
Serving/waitress-2 Years
I am good at decision making.
I am self-motivated.
I have good leadership.
I can work under pressure.
I am good with communication.
I am good at solving problems.
I have good business etiquette.

EXPERIENCE

CASHIER/SHOPRITE

01/2011 – 08/2015

My duties as a cashier at Shoprite were greeting customers, collecting payments, using a scanning device, answering customer inquiries, and counting money in the cash draw.

CASHIER/PETSMART

01/2016 – 11/2016

My duties as a cashier at PetSmart were greeting customers, collecting payments, using a scanning device, answering customer inquiries and accepting customer returns/Online orders.

Assistant Underwriter/National Insurance Programs

06/2017-09/2018

My duties as an Underwriting assistant required me to determine whether a driver is safe to be added to our Amtrust police. Being Underwriting assistant for NIP also required me to set up new business accounts, run riskmeters' to determine if the state has high flood, tornado and hail watches. This job also required me answer brokers emails/phone calls regarding their accounts and making sure all accounts were up to date and in the correct order.

Lake Chateau Banquets

12/2016-Present

As a banquet server u set up party rooms for guest, Carry Trays, Serve Guests, Clean Up at the end of the event's conclusion, setting up can include putting out tablecloths and place setting, arranging table placements and putting up a buffet.

EDUCATION

HIGH SCHOOL DIPLOMA- 06/2015

Middlesex County Vocational and Technical High School-
Perth Amboy

While attending High School I studied Computer Application for Business for 4 years. While attending High School I maintained an A&B average.

VOLUNTEER EXPERIENCE OR LEADERSHIP

My experiences as a volunteer are volunteering at the Cancer Center of America located in Philadelphia. When I volunteered there, I helped the patients get their food from the Café', played different games with the patients and helped keep their kids occupied while they were getting seen by their doctors.

I also volunteered at The Philadelphia Ronald McDonald house for a couple years. Whenever I stayed at the Philadelphia Ronald McDonald house I always made sure each and every kid were having fun while undergoing their treatments by putting on puppet shows for them, coloring with, playing with blocks with them and having movie nights with them. Also, I always made sure to help the workers when they needed it by helping them restock the refrigerator/freezer and refilling the pantry. Lastly, I cooked breakfast in the morning and helped the chefs cook dinner at night.

Name: Emily Haggerty
 Date: 04/10/19
 Position(s) Applied for:
 Server

Interviewer: Jo Park

Rate of Pay: \$14

Referred by:

People from Renaissance

Job Category	Hours	Percent	Hours	Percent	
Server	/35	%	Barender	/30	%
Prep Cook	/15	%	Barista	/10	%
Grill Cook	/40	%	Cooker	/10	%
Dishwasher	/10	%	Kitchen Helper	/15	%

Full-Time

Part-Time

Lake Choteau - Currently a Banquet Server
 2016-present

Total of _____

In Food Service

Surgery on April 16th
 Start day April 22nd

- + National Insurance Programs assistant underwriter 2017-2018
- PetSmart cashier 2016
- Shop Rite cashier 2011-2015

*travel distance
15 miles

P.O.S. Experience: Y / N details: _____

Car	Public Transit	Carpool / Rider / Driver
North NJ	South NJ	Central NJ Woodbridge Jersey Shore

TIPS	Serv-Sete	LEAD	Other	Will Submit
Open	AM only	PM only	Weekdays only	Weekends only

Open Details	AM only	PM only	Weekdays only	Weekends only
Bistro	Black Bistro	Tuxedo	1/2 Tuxedo	Black Vest
Chef Coat	Chef Pants	Kalives	Black Pants	Long Black Tie

Would you recommend this uniform to Academy?

Other _____

Multiple Choice

B 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

C 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 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

27
 B77/35
 77%

Match the Correct Vocabulary

D Scullery

E Queen Mary

A Chaffing Dish

G French Passing

B Russian Service

F Corkscrew

H 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)

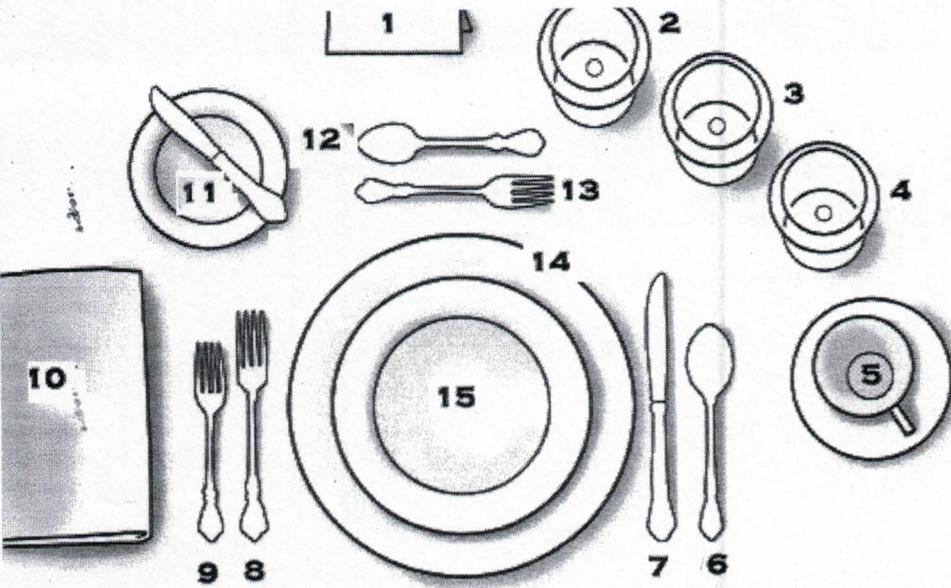
C. Used to hold a large tray on the dining floor

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>2</u>	Wine Glass (Red)
<u>9</u>	Salad Fork
<u>11</u>	Service Plate
<u>3</u>	Wine Glass (White)

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

Fill in the Blank

1. The utensils are placed One inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? Cream and Sugar.
3. Synchronized service is when: _____.
4. What is generally indicated on the name placard other than the name? Table Number.
5. The Protein on a plate is typically served at what hour on the clock? Whichever is around dinner time.
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? ASK the Chef.