

4/16 @ 10:30 am

Jevouhn Hamilton

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Objective: Seeking a challenging career with a progressive organization, which will utilize my skills, abilities and education in Customer Service & Sales operations, with the opportunity for advancement with a valuable & reputable establishment.

Qualifications:

- 5 Years Customer Service
- Ability to collaborate with senior management
- Proficient in Microsoft word, excel & PowerPoint software
- Team leader / Team Player

Professional Experience:

9/2018 – Present Fireside Restaurant ~ Dishwasher Decatur, GA.

- Prepare used dishes & place into wash equipment for reuse
- Hand wash dinner ware and restock
- Inspect dinner ware for total cleanliness
- Sanitize kitchen for food prep
- Maintain stock for reorder

2/2018- Present Top Job Staffing ~ Banquet Server Roswell, GA.

- Maintain High Quality service with VIP
- Set up food and beverage in buffet style
- Maintain health & safety standard with food and likeness
- Maintain communication skills with client and management
- Climb, bend, lift 30lbs plus

8/2018 – 12/2018 – Dominos Pizza~ Delivery Driver Riverdale, GA

- Maintain excellent customer service & clean automobile
- Deliver food in safe and timely manner
- Maintain communication with dispatch in route to delivery
- Obtain delivery conformation with each client / customer
- Accounted for funds of delivered orders back to Dominos Management

Education: Basix Knowledge Academy Graduate High School Diploma 2013

Buffet Service Test

9/10

Multiple Choice:

1. The first thing a client is going to notice about you is:

- How much you went through to get there
- How far you had to park
- What you look like when you report for duty
- How Punctual you are
- A&B only
- C&D only
- All of the above

2. BEO stands for:

- Banquet Efficiency Order
- Better Events Organization
- Banquet Event Order
- Best Ever Odor
- None of the above

3. Once your chafing dish is set up, the next step is to add what to the pan:

- The food
- Hot Water
- Cold Water
- Jelly from the Sterno can
- None of the above

4. Which is an acceptable way to lite a sterno can?

- With matches
- With a regular cigarette lighter
- With a long-neck lighter
- All of the above
- None of the above

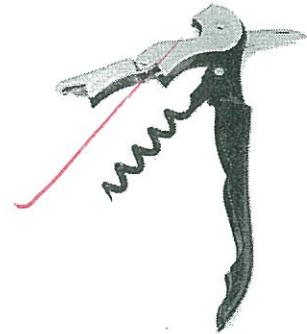
Name that item:



Sterno can



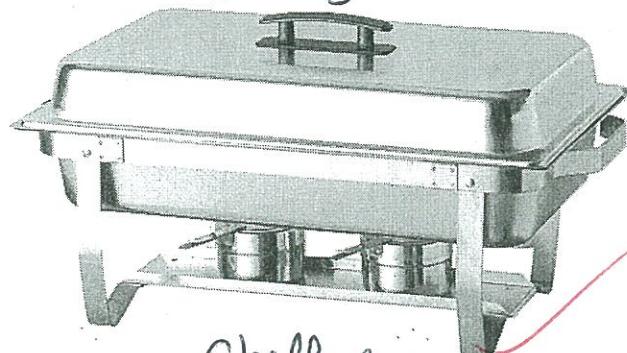
Carrying tray



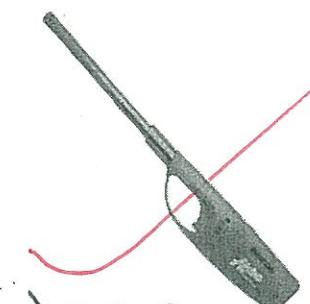
Long neck lighter



Wine tray



Chafing dish



Long neck lighter

Dishwashing Test

9/10

Fill In The Blank:

1. Name two of the four potential hazards of working in a professional kitchen discussed in this training:

Wearing earrings that can fall into the food, and wearing non-slip resistance shoes

2. Name two of the four rules mentioned for lifting safely:

lift with your legs powers and keep the object close as possible to you

3. What is a good way to prepare your body for the rigors of your work day before you start your day?

Eating a nutrient meal before the day starts.

4. What type of cleaner should you use when cleaning up an oil-based spill?

De-Greaser

5. What type of item should never be used to scoop ice out of an ice machine?

Easy to break material that can shatter.

6. What type of item should you use if you have to handle a hot item?

Kitchen Safety mittens

7. How do you put out a grease fire?

Smother it

8. List the 6 steps of proper handwashing:

Wash hands ~~thoroughly~~ with soap

Rub palms together

Interlocking fingers together

Rub back of hands

Rub thumbs

Clean fingertips

9. When using a 3-compartment sink, the first sink is used for:

Washing

10. When using a 3-compartment sink, the second sink is used for:

Rinsing

11. When using a 3-compartment sink, the third sink is used for:

Sanitizing

12. When stacking dishes to dry, it's important to leave room for Air to pass through.

13. When preparing dishes for an industrial dishwasher, it is important to choose the appropriate

Stack and to load it neatly.