

J. CHANTE KHAN

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PROFESSIONAL SUMMARY

Creative competitive fashion professional who values innovative fashion without compromising the ultimate goal of increasing retail revenue.

SKILLS

- Building Client Relations
- Networking skills
- Computer literate
- POS systems knowledge
- Upselling techniques
- Skilled problem solver
- Motivated team player
- Fashion styling
- Trend forecasting
- Proficient in Adobe Illustrator
- Passion for design
- Excellent collaborator

WORK HISTORY

Cocktail Waitress, 01/2016 to 02/2017

The Ritz-Carlton, Atlanta – Atlanta, GA

- Consistently provided professional, friendly and engaging service.
- Followed all safety and sanitation policies when handling food and beverage to uphold proper health standards.
- Quickly recorded transactions in MICROS system to deliver prompt service.
- Verified cash drawer against the day's receipts.
- Delivered quality service by providing a warm and welcoming environment.
- Assertively upsold alcoholic beverages, appetizers and desserts.

Retail Sales Associate, 09/2015 to 01/2016

Macy's – Atlanta, GA

- Used time efficiently when not serving customers, including folding clothes and cleaning out fitting rooms.
- Shared best practices for sales and customer service with other team members to help improve the store's efficiency.
- Completed all point of sale opening and closing procedures, including counting the contents of the cash



register.

- Altered customers to upcoming sales events and promotions.
- Priced merchandise, stocked shelves and took inventory of supplies.
- Consistently hit and exceeded sales goals by 20%.

Fashion Model, 08/2014 to 05/2015

SCAD – Atlanta, Georgia

- Followed designer guidelines for runway shows and presentations.
- Worked hard to keep body at correct size and level of fitness for client demands.
- Steamed and ironed fashion items in preparation for professional photo shoots.
- Rehearsed cat walks and special choreography in preparation for fashion exhibits.
- Posed and strutted to demonstrate features such as garment quality, style and design.
- Met with the fashion director to discuss the required poses, movements and persona to be portrayed.
- Properly accessorized samples.
- Coordinated set design, propping and decoration in conjunction with photo art directors.
- Discussed style lines, details and revisions with designer.
- Applied makeup in accordance with clothing style.
- Suggested style changes to the creative team.

EDUCATION

High School Diploma:

Georgia State University Perimeter College - Clarkston Campus - Clarkston, GA

Multiple Choice (6 points)

A

1) Carbonation _____ the rate of intoxication.

- a) Slows down
- b) Speeds up
- c) Does nothing to

B

2) What are the six most commonly used spirits?

- a) Sweet and Sour, Triple Sec, Grenadine, Midori, Lime Juice and Cranberry Juice
- b) Vodka, Whiskey, Gin, Bourbon, Rum and Tequila
- c) Chardonnay, Cabernet Sauvignon, Champagne, Merlot, Sauvignon Blanc, Zinfandel
- d) Kahlua, Vodka, Frangelico, Gin, Tequila, Spiced Rum

B

3) You can accept an expired ID as long as all other information is correct.

- a) True
- b) False

B

4) If someone has had too much to drink, serving them coffee will help sober them up.

- a) True
- b) False

D

5) What are the acceptable forms of ID for Alcohol Consumption?

- a) State or Government Issued ID Card or Drivers License
- b) Passport or Passport ID Card (as long as it lists the person's date of birth)
- c) School ID or Birth Certificate
- d) A & B
- e) A, B & C

B

6) If there is no shaker tin available to scoop ice for a drink, it is okay to use a glass.

- a) True
- b) False

Vocabulary (9 points)

Match the word to its definition

C ~~2~~ "Straight Up"

- a) Used to crush fruits and herbs for craft cocktail making

E ~~7~~ Shaker Tin

- b) Used with the Shaker Tin to prevent solid material from entering a cocktail glass when poured

I "Neat"

- c) To serve chilled liquor in a chilled stemmed cocktail glass with no ice

A Muddler

- d) To pour $\frac{1}{2}$ oz of a liquor on top

B Strainer

- e) Used to measure the alcohol and mixer for a drink

E Jigger

- f) Used to mix cocktails along with a pint glass and ice

G Bar Mat

- g) Used on the bar top to gather spills

D "Float"

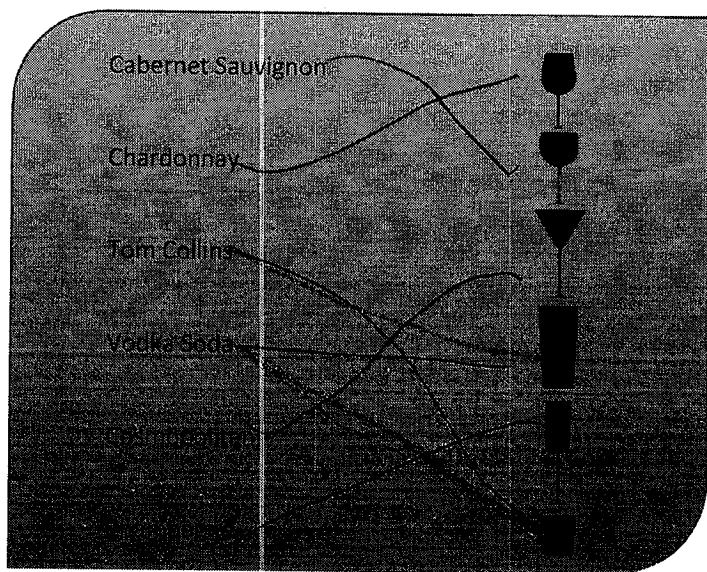
- h) Requesting a separate glass of another drink

H "Back"

- i) Means to serve spirit room temperature in a rocks glass with no ice

Glassware (6 points)

Match the correct glass to the drink



Answer and Question (14 points)

Provide examples of 3 brand name "top shelf" spirits (3 points): Henne ssy, Don Julio, Dusse

What are the ingredients in a Manhattan? Whiskey, Vermouth ice bitters

What are the ingredients in a Cosmopolitan? Cointreau, lime, Cranberry, Vodka

What are the ingredients in a Long Island Iced Tea? Gin, Vodka, triple Sec, Lemon, syrup

What makes a margarita a "Cadillac"? Grand marnier

What is simple syrup? Sugar cane in liquid form

Is it legal to pour liquor from one bottle into another? What is this called? (2 points)

No! Bottle fraud

What should you do if you break a glass in the ice? Empty all glass; refill.

When is it OK to have an alcoholic beverage while working? no

What does it mean when a customer orders their cocktail "dirty"? extra Vermouth

What are the ingredients in a Margarita? Simple Syrup, lime, Orange liqueur, lime
tequila, ice salt

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

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

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

B

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

Match the Correct Vocabulary

D

Scullery

A. Metal buffet device used to keep food warm by heating it over warmed water

E

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)

A

Chaffing Dish

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

G

French Passing

D. Area for dirty dishware and glasses

B

Russian Service

E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored

F

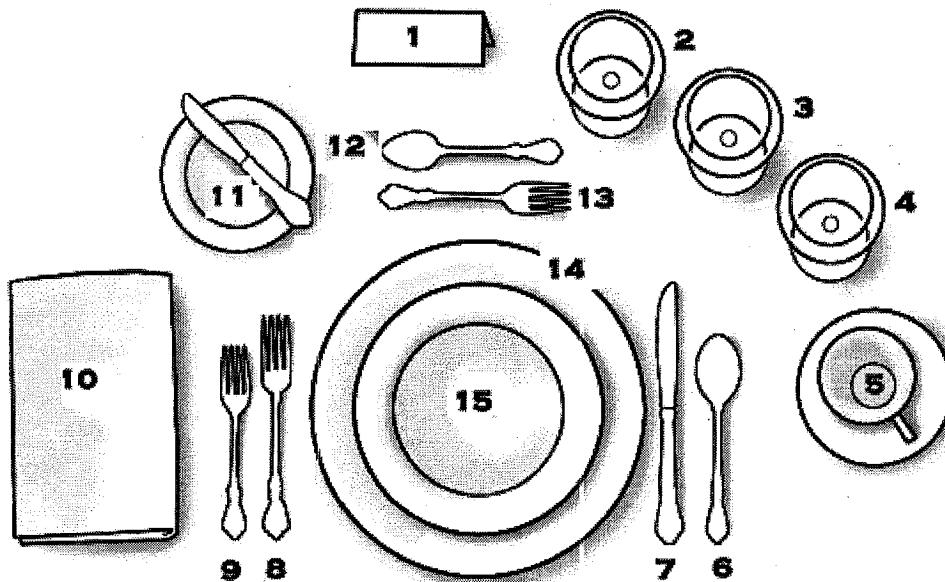
Corkscrew

F. Used to open bottles of wine

C

Tray Jack

G. Style of dining in which the courses come out one at a time



Chante' Khan
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>3</u>	Wine Glass (Red)
<u>6</u>	Salad Fork
<u>14</u>	Service Plate
<u>4</u>	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
- 2 Water Glass

Fill in the Blank

1. The utensils are placed 3 inches inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? sugar, cream
3. Synchronized service is when: each table is served at the same time.
4. What is generally indicated on the name placard other than the name? Food / protein
5. The Protein on a plate is typically served at what hour on the clock? 8
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? inform the chef!