

Keishawn Wilkins
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Summary

Highly motivated and enthusiastic Sterile Processing student with a healthcare background.

Education

Houston Community College
Sterile Processing – Certificate

December, 2019

Academy of Exceptional Healthcare Training
Certified Nursing Assistant / Registration # NA0010362653

March, 2018

BLS – CPR Certification

Exp. February, 2021

Skills

- Medical Terminology
- Blood Glucose Monitoring
- Nursing Assistance
- Activities of Daily Living
- Blood Pressure
- Personal Care
- Home Care

Experience

Home Health Provider

Houston, TX

2017 – 2018

- Turned or repositioned bedridden patients
- Engaged patients in exercises or activities
- Assisted patients with daily activities
- Reviewed patients' dietary restrictions, food allergies, and preferences
- Assessed physical conditions of patients
- Accompanied patients or clients on outings to provide assistance

Customer Service

Houston, TX

2015

- Monitored activities to ensure adherence to rules and safety procedures
- Washed dishes, glassware, flatware, pots and pans
- Maintained kitchen work areas, equipment, and utensils in clean and orderly condition
- Stocked, received and stored supplies
- Packed and unpack items to be stocked on shelves in stockrooms
- Stored items in an orderly and accessible manner in supply rooms
- Examined and inspected stock items for wear or defects, reporting damage to supervisors
- Received and counted stock items, and recorded data manually and electronically

Keishawn Wilkins

Name _____

Servers Test

Score 20 / 35

Multiple Choice

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

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

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

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

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

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

Match the Correct Vocabulary

~~AE~~ Scullery

~~A~~ Queen Mary

~~D~~ Chaffing Dish

~~B~~ French Passing

~~G~~ Russian Service

~~F~~ Corkscrew

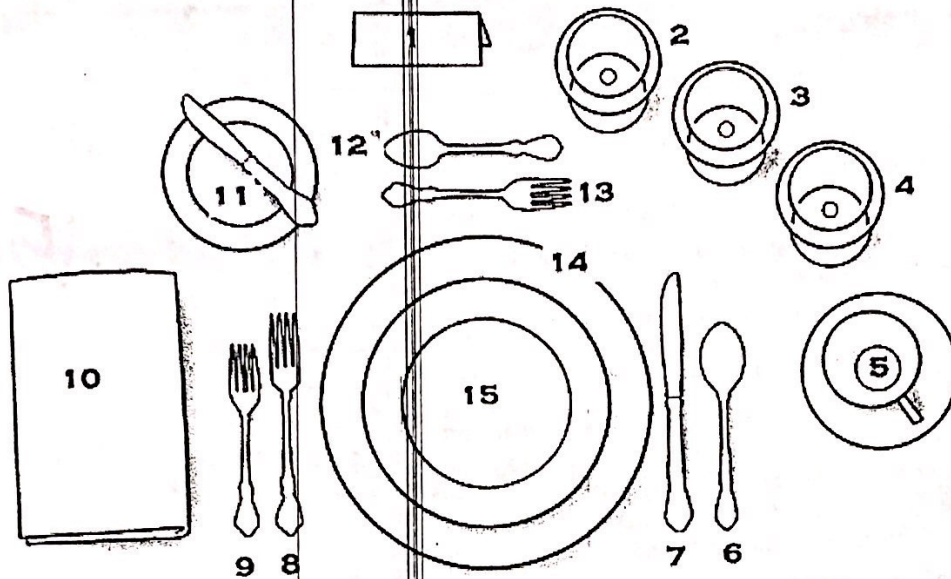
~~C~~ Tray Jack

- ~~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

Name _____

Servers Test

Score / 35



Match the Number to the Correct Vocabulary

- 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

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

Fill in the Blank

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