

Destini Meshack
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Objective:

Promotional Model

Highlights and Qualification:

A highly organized and committed professional with an ever-growing interest in public relations.

Skilled in sales I maintain a positive relationship with clients and customers. Excellent typing skills

Known for being a team player, enthusiasm, persistence, and follow through.

Experience:

Brewco Marketing

Position: Tour Manager

Promotions include: Managing crew, Setting up booth, Knowledge on products, taking inventory, customer service

All over USA

Time: January 2014- 2018

Renewal By Andersons

Position: Brand Ambassador

Promotions include: Setting up booth, Sales and Knowledge on Anderson Windows, booking appointments

All Over Los Angeles County, CA

Time: June-2013-2017

Market Star

Position : Brand Ambassador

Promotions include: Setting up booth, taking inventory ,knowledge on Soda Stream

Best Buy Los Angeles, CA

Time: January 2013-2015

Ascent Talent

Position: Brand Ambassador

Promotions include: Setting up booths for events ,customer service ,knowledge of product

All Over Los Angeles County , CA

Time: May-2012-2014

Millennium Promotional Models (Amgen Bike Race Nissan Event)

Position: Brand Ambassador

Promotions include: Setting up, teaching guest about cycling and how to enjoy fitness.

Bakersfield, CA

Time: May 2012-ongoing

Infield Promo

Position: Brand Ambassador

Promotions include: Passing out sample of Este Lauder new line of make-up with a smile.

Santa Monica, CA

Time: April 2012-2015

Wing Team

Position: Brand Ambassador

Promotions include: Setting up relay races for corporate events, keeping score and making sure there having a good time.

Venice beach, CA

Time: March 2012-2015

Night and Day Productions

Position: Brand Ambassador /Cocktail server

Promotions include: Catering events, setting up, cleaning, serving food and drinks, and making sure guests receives great service.

All over LA county Los Angeles, CA

Time: January 2012-2014

Hair Art

Position: Brand Ambassador

Promotions include: Sales and knowledge in hair products.

Long Beach /LA Convention Center, CA

Time: January 2011- 2014

Winnie Couture

Position: Brand Ambassador

Promotions include: Giving customer knowledge on couture wedding dresses.

Interacting with customers and signing them up for websites memberships.

Pasadena Convention Center Pasadena, CA
Time: March 2012-on going

Xbox Video Games

Position: Brand Ambassador
Promotions include: Interacting with customers and giving them knowledge on X box video games.
Rose Bowl Pasadena, CA
Time: January 2012

Bank of America (Nascar Event)

Position: Brand Ambassador
Promotions include: Taking photos with cars, and interacting with customers.
Fontana, CA
Time: March 2010

X Games

Position: Brand Ambassador
Promotions include: Setting up VIP room, keeping beverage and food replenished and neat.
STAPLES Center, CA
Time: July 2011

Education:

Santa Barbara College
Newark Memorial
Degree: High School Diploma

National Bartending School
Santa Monica, CA
Graduated: Feb. -2007

Reference:

Available upon request.

Multiple Choice

1) Food is served on what side with what hand? 8
 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? 11/1
 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

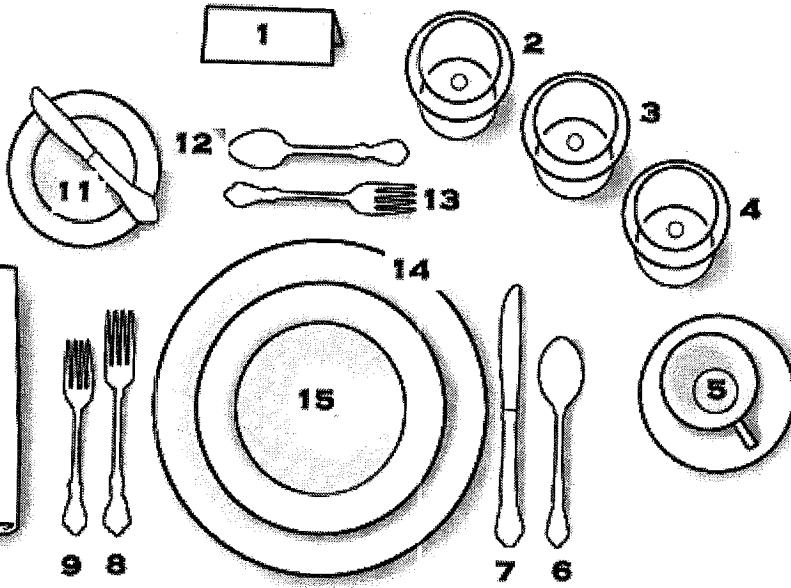
4) What part of a glass should you handle at all times?
 a) The stem
 b) The widest part of the glass
 c) The top

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 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

<u>D</u> Scullery	A. Metal buffet device used to keep food warm by heating it over warmed water
<u>C</u> 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)
<u>A</u> Chaffing Dish	C. Used to hold a large tray on the dining floor
<u>B</u> French Passing	D. Area for dirty dishware and glasses
<u>R</u> Russian Service	E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored
<u>F</u> Corkscrew	F. Used to open bottles of wine
<u>E</u> Tray Jack	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>14</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 1 inch inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? cream, sugar, milk.
3. Synchronized service is when: when we plate all at once.
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? 3 o'clock (0).
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? Ask the chef to change it.