

Mod 5/4

Server

5/8
L.M. Ameri

5/9
10am

Lyshea Baker

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EDUCATION

Rutgers University	01/2019 - Present
Union County College, Associate of Science in Biology	09/2016 - 12/2018
Chaminade University of Honolulu, Forensic Science	08/2010 - 05/2012

SUMMARY

Outgoing and motivated Bartender with customer service, mixologist, and food handling expertise. Skilled at creating cocktails, suggestive selling, memorizing menu items and orders. Thrives in fast-paced and challenging environments. High volume dining, customer service, and cash handling background.

HIGHLIGHTS

- TIPs certified
- Service-minded
- Quick learner
- Exceptional menu knowledge
- High-volume dining
- Mathematical aptitude
- Organized
- Works well under pressure
- Point of Sale (POS) system operation
- Food safety understanding
- Highly responsible and reliable
- Upbeat, friendly, and positive

EXPERIENCE

Wildlife Baby Rescue – Wildlife Rehabilitation Intern	03/2019 – Present
Blairstown, Nj	

- Feed all animals (infants and matured)
- Administer appropriate medications to indicated animals
- Change animal bedding

Renaissance Woodbridge Hotel – Bartender	02/2018 – 03/2019
Woodbridge, NJ	

- Prepare tables with special attention to sanitation and order

- Attend to customers upon entrance
- Present menus, serving and helping customers select food/beverages
- Prepare beverages for guests
- Interact with customers, serving food and drinks
- Assess bar guests needs and preferences and making recommendations

Terminal One Sports Bar – Bartender
Elizabeth, NJ

11/2015 – 12/2017

- Prepare beverages for guests
- Interact with customers, serving food and drinks
- Assess bar guests needs and preferences and making recommendations

Spirit Cruises – Server/Bartender

04/2011 – 10/2017

New York, NY

- Prepare tables with special attention to sanitation and order
- Attend to customers upon entrance
- Present menus, serving and helping customers select food/beverages
- Prepare beverages for guests
- Interact with customers, serving food and drinks
- Assess bar guests needs and preferences and making recommendations

Star Hospitality Group – Banquet Waitress/Bartender

04/2014 – 09/2016

Metuchen, NJ

- Set up for events by putting out tablecloths and place settings, arranging table placement and setting up a buffet
- Carrying plates of food on trays and serving guests
- Keep glasses filled; remove each round of plates and replenish utensils
- Perform cleaning tasks and breakdown of service
- Set up, monitor, and break down bar
- Polish all glassware and prepare needed bar fruit
- Provide beverage service to guests

Sonic Drive-In – Assistant Manager

03/2010 – 11/2015

Green Brook, NJ/Elizabeth, NJ/Bayonne, NJ

- Supervised menu and staff performance
- Provide counter assistance as necessary
- Ensured that cash drawers balanced at the end of each day
- Inspected fresh food and bakery products for quality
- Coordinated with sales representatives for various orders
- Monitored and resolved all issues of food quality and service

Multiple Choice

B X 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 X 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

C X 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 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

D Scullery

E A X Queen Mary

A X C Chaffing Dish

B French Passing

G Russian Service

F Corkscrew

X C E 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

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

Fill in the Blank

- The utensils are placed _____ inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? dessert sugar caddy + cream
- ^x Synchronized service is when: All plates served at once
- What is generally indicated on the name placard other than the name? seat and/or title
- ^x The Protein on a plate is typically served at what hour on the clock? 8 o'clock
- ^e If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?
alert the kitchen