

KELIA LEE

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Summary

I started my restaurant career in locale at viejas casino. i started out as a expo/food runner, but within it all still was learning and was training by forbes on how to greet,talk and interact around guest . i was also trained in wine by sommelier's. on how to describing wines the notes in wine the four v . also on how to open the wine the right way and pouring it the right way.and from there i moved from expo to server

Highlights

- fast leaner
- Family-oriented
- Friendly
- Flexible
- Dependable
- Complex problem solver
- Wine pairings
- Table setting arrangements
- Dining customer service
- High-volume dining
- Menu memorization
- Liquor, wine and food service
- Food safety understanding
- Quality Control
- In-depth food and wine knowledge
- Seating assignment preparation

Experience

server/expo

01/2018 to 04/2019

Alpine, CA

Viejas Casino & Resort

i was an one of a kind expo ,i know alot of expo have hard time talking to the kitchen. trying to get them to do things, are maybe it just could be that i just made a really good connection with my kitchen crew. as with guest i listen and always try to provide for my guest on whatever they need, if we didnt have it i made a way to try to get it or just give them other option

- Provided onsite training.

cashier

11/2016 to Current

San Diego, CA

toys r us

checked out, help people find what they are looking for within the store, clean up the store a bit

nanny

06/2015 to 07/2016

Chula Vista, CA

kristina

i wastch turtle was his nickname they even gave me a nickname i was kiwi but he was 4 months when i started to watch him tbh i had a ball watching teacing him how to walk was the best part, i light cleaned the house.Redirected children to encourage safe, positive behaviors. Dressed children and changed diapers. Engaged children with games and puzzles. Offered detailed daily reports that outlined each child's day. Modeled appropriate social behaviors and encouraged concern for others.

nanny

12/2014 to 04/2015

costa mesa, CA

trey lee

i was watching bella she was 4. we played brain games mostly i took her to the park watched her during the day sometimes Promoted good behaviors by using the positive reinforcement method. Engaged children with games and puzzles. Offered detailed daily reports that outlined each child's day.

Education

2011

Mission Viejo, CA, oc

mission viejo

Name _____
Servers Test Score / 35

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

D 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

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

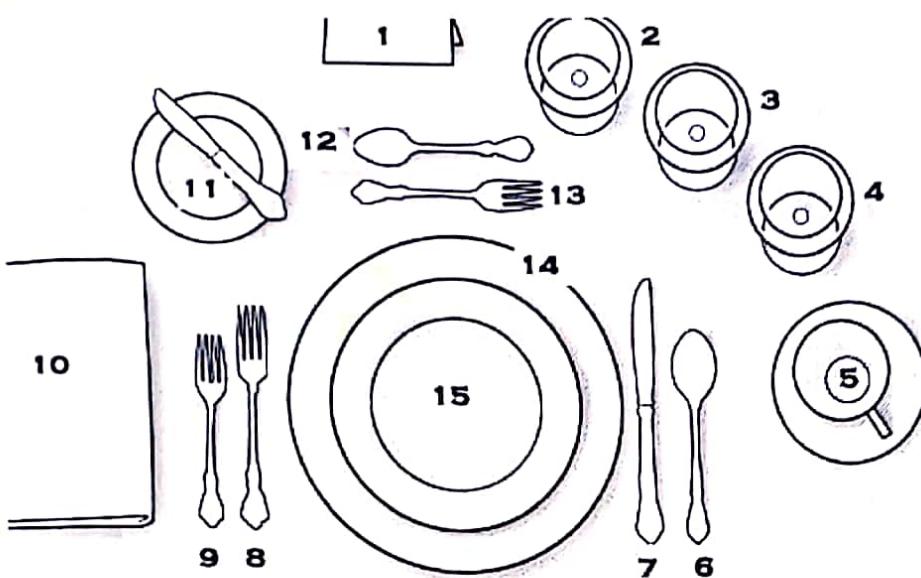
D 5) When you are setting a dining room how should you set up your tablecloths?
a) Neatly and evenly across the tables
b) The creases should all be going in the same directions
c) The chairs should be centered and gently touching the table cloth
d) All of the above

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 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

A Scullery
D Queen Mary
D Chaffing Dish
E French Passing
D 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



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