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Terrijae Anderson

Rahway, NJ

terrijaeanderson3_32m@indeedemail.com

2238489509

Willing to relocate to: Rahway, NJ - Linden, NJ - Cranford, NJ

Authorized to work in the US for any employer

Work Experience

Security Officer

U.S. Security Associates, Inc. - East Windsor, NJ

May 2016 to Present

I patrol a office building , also tour the building and watch for suspicious behavior. I Secure the safety of the building , watching cameras at post and again patrol the. Building performing essential duties.

Dietary Aide

Acorn Glen assisted living residence - Princeton, NJ

July 2016 to February 2017

Mail Clerk

SourceHOV - Lawrenceville, NJ

March 2015 to July 2016

Responsibilities, processing state tax returns , computer work adding and subtracting

Customer service

McDonald's - Ewing, NJ

September 2014 to August 2015

Responsibilities

Cashier, janitorial, customer service,

Accomplishments

All of the helping . others Team work . also the quality and quantity

Skills Used

Politeness, courage, strength physically and mentally respect, mathematics , reading, writing ,

Multitasking

Education

Associate in Liberal arts

Mercer County Community College - West Windsor, NJ

August 2017 to August 2019

High school diploma in Academics

Mercer county community college - Trenton, NJ
2013 to 2016

Skills

Good listener , writer, thinker , good communication , adapt fast to different environments , fast learner (10+ years)

Certifications/Licenses

SORA

February 2017 to February 2019

Additional Information

Hard working enthusiastic , like to work best alone , very polite and interactive .

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 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 VocabularyD

Scullery

E

Queen Mary

A

Chaffing Dish

B G

French Passing

G B

Russian Service

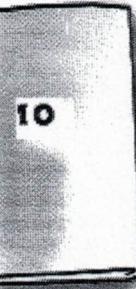
F

Corkscrew

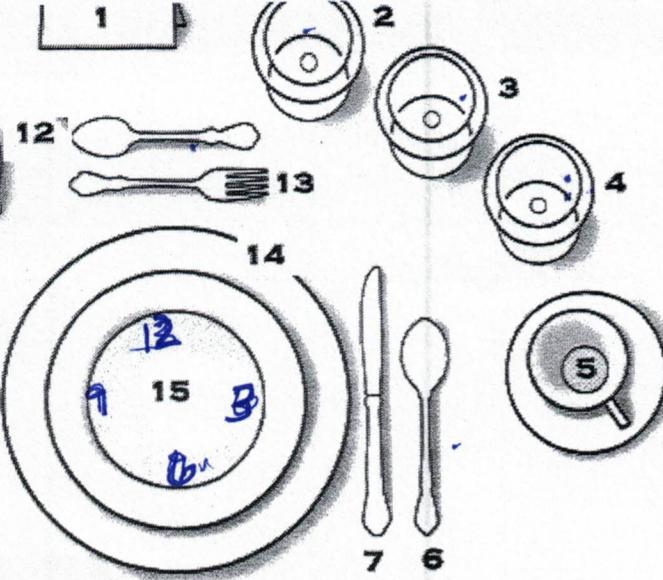
C

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



9 8

10

Napkin

11

Bread Plate and Knife

1

Name Place Card

6^x

Teaspoon

13

Dessert Fork

12^x

Soup Spoon

15

Salad Plate

4

Water Glass

Fill in the Blank

1. The utensils are placed 8 inches inch (es) from the edge of the table.

2. Coffee and Tea service should be accompanied by what extras? creamers SUGARS

3. Synchronized service is when: everything is in order- All meals served at one

4. What is generally indicated on the name placard other than the name? number

5. The Protein on a plate is typically served at what hour on the clock? 10 o'clock

6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? Tell the Chef

Score / 35Match the Number to the Correct Vocabulary8

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)