

Recd
5/23

Server

5/23
email

5/28
10am

Marcelle Ceide

Bartender

Union, NJ

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908-686-5266

A passionate server where my skills supports the company's brand and mission. Providing exceptional customer service, keeping a high level of confidentiality, creativeness, teamwork, while managing a friendly workspace. positive experience servicing.

Authorized to work in the US for any employer

Work Experience

Freelance Bartender of special events

Catering company, Restaurant Lounge & Halls - New Jersey

November 2018 to Present

As a bartender, I have been able to make conscious decisions to help build the bar and the company, by serving my customer service skills as a bartender and helping my team, such as, bartenders, servers, or bar-backs accomplishing set goals. My accomplishments to date has been, creating cocktails that I did not learn in school, perfecting my skills, create a presentable bar station, friendly atmosphere, request premium liquors to customers by educating on brands and textures.

Bartender and Server

Exceptional Event Services, Full Service Catering & Event Planning, Gina Mazarra - New York, NY

September 2018 to Present

Bartender and Server that prepares and serve a presentable room of food and beverages to guests.

Package Handler/Sorter

Amazon Fulfillment Center - Edison, NJ

September 2017 to September 2018

Qualify packing of purchased merchandises to ship out to customers.

Education

Certification

Famous Bartending School - Newark, NJ

July 2018

Skills

customer service (10+ years), Microsoft Office (10+ years), MS OFFICE (10+ years), Proofreader (10+ years), RECEPTIONIST (7 years), RETAIL SALES (10+ years), Waitress (2 years), Hostess (2 years), Restaurant Server (2 years), Barback (2 years), POS system (10+ years)

Assessments

Bartending — Proficient

April 2019

Understanding, pouring, and mixing drink orders.

Full results: https://share.indeedassessments.com/share_assignment/8jzr7w5-zgweald

Indeed Assessments provides skills tests that are not indicative of a license or certification, or continued development in any professional field.

Additional Information

Skills:

- Detailed oriented for exceptional customer service
- Microsoft Office Suite, Adobe Suite, Proofreader
- Trend Spotting (Blogger, mixologist, bartender)
- Strong communicator, both verbal and written

Multiple Choice

A 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

D B 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

D B 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 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

70%

Match the Correct Vocabulary

D E Scullery

A. Metal buffet device used to keep food warm by heating it over warmed water

E A X 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)

A D X Chaffing Dish

C. Used to hold a large tray on the dining floor

B C French Passing

D. Area for dirty dishware and glasses

G G Russian Service

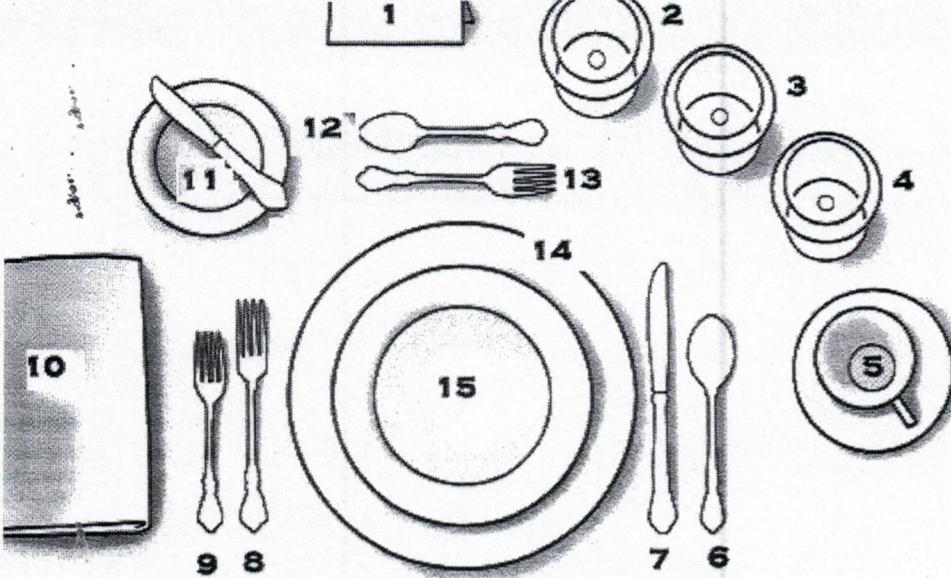
E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored

F F Corkscrew

F. Used to open bottles of wine

C C 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

- The utensils are placed 3 inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? Milk, Cream, Sugar, etc.
- Synchronized service is when: Something is brought together, a type of service, performance, Team
- What is generally indicated on the name placard other than the name? number of the table
- The Protein on a plate is typically served at what hour on the clock? 2nd hour 6⁰ck
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?
I should show them the section on the menu if we have a section or ask chef can we accommodate the customer/guests.