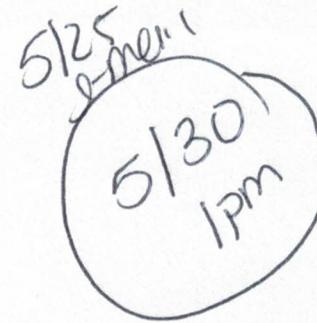


UCD
5/25

Server



Martine Acanfora

Owner/Manager of My Meal Prep LLC
Nutley, NJ 07110
martineacanfora2_zv2@indeedemail.com
973-634-6271

Willing to relocate: Anywhere

Martine.N.Acanfora@gmail.com

Work Experience

Server, Bartender, and Catering Set up/Clean up

Bella Casa Caterers - Belleville, NJ
February 2019 to Present

Owner/Manager of My Meal Prep LLC

My Meal Prep - Belleville, NJ
October 2015 to Present

Pilates Instructor

Lucille Roberts

Customer Service Associate, Cashier, Server

Cubano X-press - Belleville, NJ
May 2018 to December 2018

working the window of a busy food truck (seasonal part time job)

Recipe Developer

Nutra Bio
January 2017 to June 2018

Created healthy recipes with Nutra Bio product for a blog and marketing. Assisted in food photoshoots.

Business Development, Customer Experience, Social Media

East West Nutrition
February 2016 to January 2018

Seasonal sales associate

Vans Garden State Mall
November 2013 to February 2014

Pilates/Yogalates Instructor

Production Manager

Rita's Italian Ice
March 2012 to 2013

Production manager

Education

Bachelor's in Food Systems

Montclair State University - Montclair, NJ
2016 to 2019

Nutley High school
2013

Associates in Exercise Science

Bergen community college

Skills

Customer Service, Food Service, Business Management (5 years), Marketing

Links

<http://mymealpreorder.com>

Certifications/Licenses

Driver's License

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

A 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 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 B 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

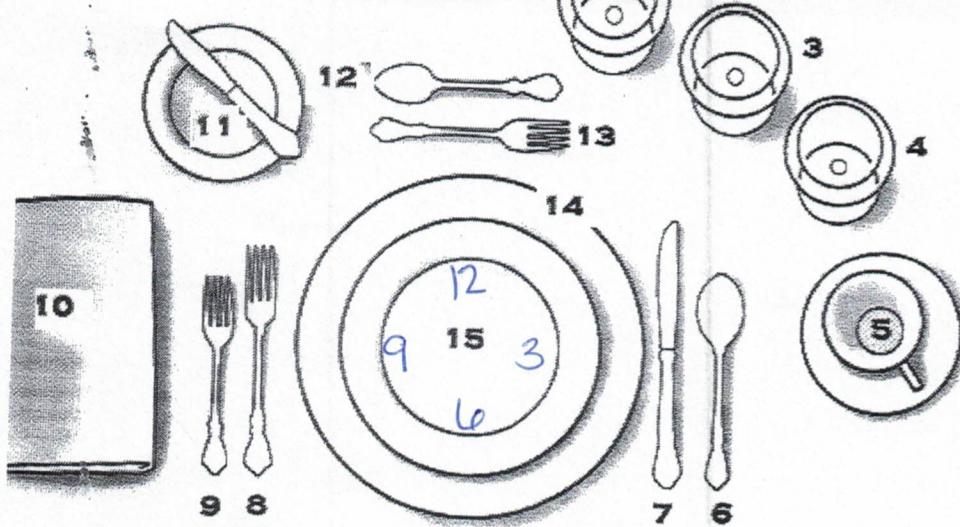
D X 6) If you bring the wrong entrée to a guest what should you do?

- 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

- D Scullery
- E Queen Mary
- F Chaffing Dish
- B French Passing
- G Russian Service
- T 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 2 inch (es) from the edge of the table.

2. Coffee and Tea service should be accompanied by what extras? milk/sugar

3. Synchronized service is when: it comes out at the same time, complimenting.

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

5. The Protein on a plate is typically served at what hour on the clock? 6

6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?
let them know what we can offer & tell the chef.