

Recd
6/11

Server

6/14
a 4pm

Robert Lapore

School Care Counselor - YMCA

Elizabeth, NJ 07208

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Finding internships through Information Technology

Work Experience

Laporejr. Robert@gmail.com

School Care Counselor

YMCA - Union, NJ

September 2018 to Present

- Supervised young children before school begins
- Interacted with young children by using gaming activities
- Advised them between making right and wrong decisions

Oxford International Junior Programme

Contributed to Hillside Community Food Bank

June 2018 to Present

- Led campus tours during Open House and guided them where they're supposed to be
- Contributed to Hillside Community Food Bank

Stage Usher

Rhapsody Academy of Music - Union, NJ

July 2017 to Present

- Ensured people's safety in viewing concerts, dance shows, lectures, and theatre performances
- Assisted in seating audience members, scanning tickets, bringing and removing equipment, And answering people's questions.

Rhapsody Academy of Music - Union, NJ

October 2016 to Present

- Led campus tours during Open House and guided them where they're supposed to be
- Contributed to Hillside Community Food Bank

Piano Teacher

Rhapsody Academy of Music - Elizabeth, NJ

September 2015 to Present

Instructed students in learning the fundamentals of playing piano

Education

Bachelor of Science in Information Technology in Information Technology

Kean University - Union, NJ

May 2020

Additional Information

- Interpersonal Communication Skills

Projects/Hobbies:

- Creating Websites

A**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

91/10

DADA**Match the Correct Vocabulary**D

Scullery

E

Queen Mary

A

Chaffing Dish

B

French Passing

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)

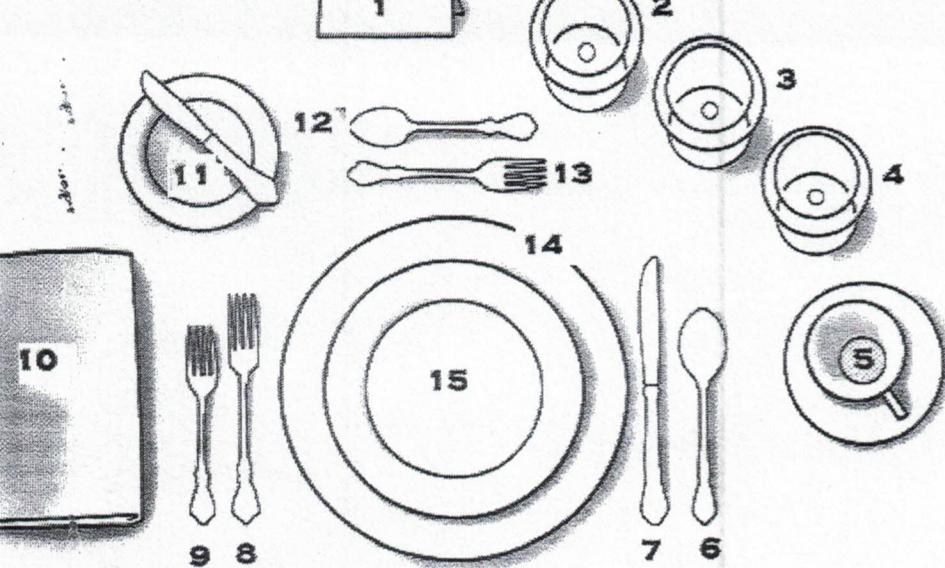
C. Used to hold a large tray on the dining floor

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



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)

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

1. The utensils are placed _____ inch(es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? milk, sugar, cream.
3. Synchronized service is when: all servers serve food at one time.
4. What is generally indicated on the name placard other than the name? table number.
5. The Protein on a plate is typically served at what hour on the clock? 6th hour.
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? Tell the chef, notify immediately.

Multiple ChoiceA D 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 A 2) Drinks are served on what side with what hand?

- a) On the left side with the left hand
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D C 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
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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 A 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 b 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 E Scullery

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

E G 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 Chaffing Dish

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

B D French Passing

D. Area for dirty dishware and glasses

G B Russian Service

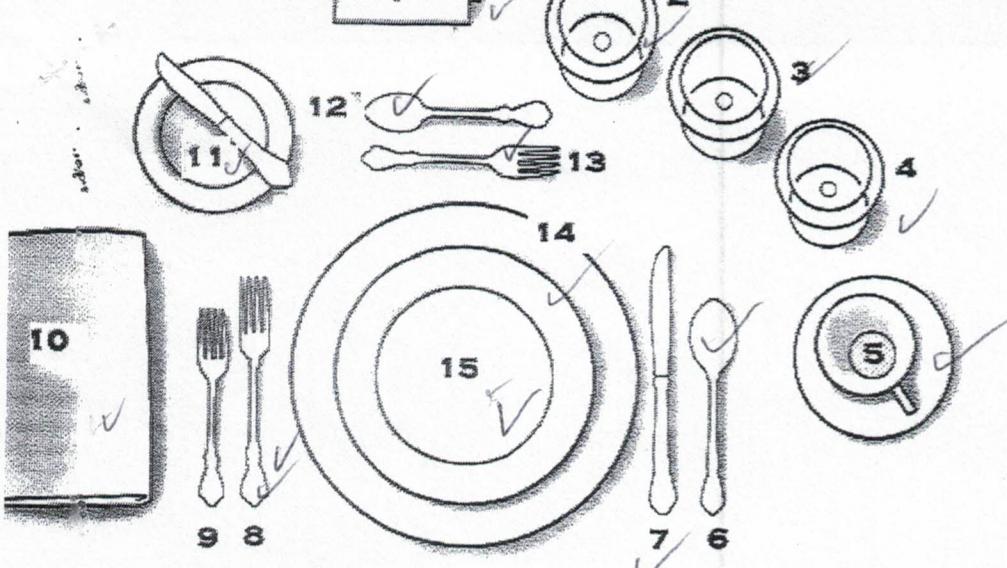
E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored

F F Corkscrew

F. Used to open bottles of wine

D B Tray Jack

G. Style of dining in which the courses come out one at a time



Score / 35

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<u>8</u>	Dinner Fork
<u>5</u>	Tea or Coffee Cup and Saucer
<u>7</u>	Dinner Knife
<u>4</u> 9	Wine Glass (Red)
<u>9</u> 4	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>12</u>	Name Place Card
<u>13</u>	Teaspoon
<u>15</u>	Dessert Fork
<u>6</u>	Soup Spoon
<u>1</u>	Salad Plate
<u>2</u> 8	Water Glass

Fill in the Blank

1. The utensils are placed 1 inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? water
3. Synchronized service is when: N/A Don't know
4. What is generally indicated on the name placard other than the name? Table number
5. The Protein on a plate is typically served at what hour on the clock? 3rd hour?
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? Write their order