

Jovaughn Roache

Edison, NJ

jovaughnroache8_5vg@indeedemail.com

7322593003

Authorized to work in the US for any employer

Work Experience

Store Clerk

Bp Gas Station - Edison, NJ

December 2018 to February 2019

Providing assistance to customers and handle various duties such as operating the cash register, greeting customers, helping people locate products, doing paperwork, stocking shelves, and maintaining the store clean and organized.

Warehouse Worker

FedEx Ground - Keasbey, NJ

May 2018 to June 2018

Responsible for physically loading and unloading packages by hand, including placing, pushing, lifting, carrying and pulling the item in an efficient and safe manner.

Assemble, seal, scan, and load parcels in order to ensure that each one is safely delivered to its destination.

Crew Member/Cashier

Chuck E. Cheese - Edison, NJ

November 2017 to December 2017

- handling cash, ringing up guests, greeting and interacting with guests, meeting sales goals, keeping salad bar up to par, helping guests at Gift Shop
- must possess personable, outgoing, and fun-loving personalities in order to work as cast members.

Education

None

Currently not attending College/High School Graduate - Edison, NJ

September 2017 to June 2018

Skills

Warehouse Associate, General Labor, Loading, Unloading, Customer Service (1 year)

Multiple Choice

EDN 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

BD 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

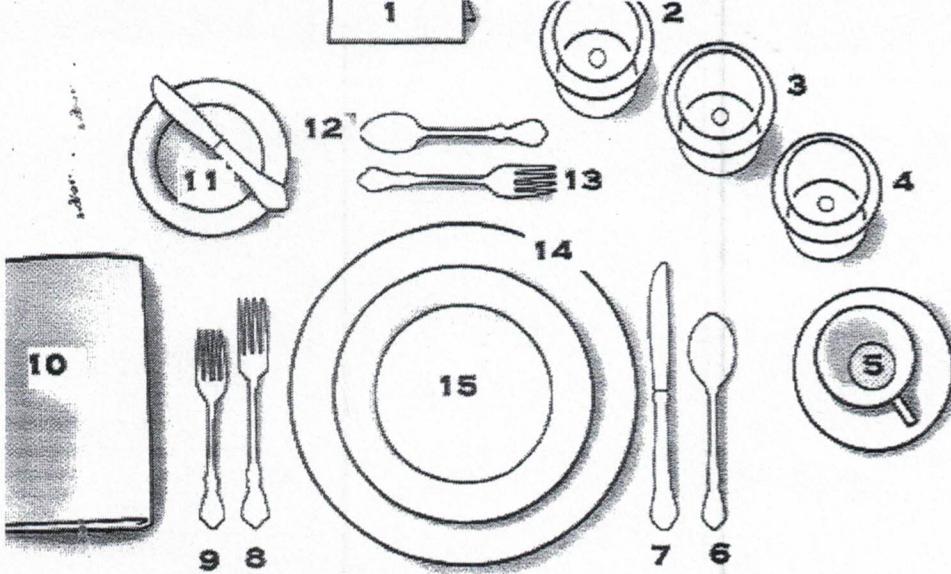
BD 6) If you bring the wrong entrée to a guest what should you do?
 a) Go back into the kitchen and patiently wait in line behind the rest of the servers until it's your turn
 b) Inform the guests that you will bring the correct entrée once everyone else in the dinning room is served
 c) Try to convince 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

25/35
 71%

Match the Correct Vocabulary

D Scullery
X Queen Mary E
A Chaffing Dish
B French Passing
BG Russian Service
F Corkscrew
X Tray Jack C

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>15</u>	Service Plate
<u>3</u>	Wine Glass (White)

10 Napkin
11 Bread Plate and Knife
1 Name Place Card
11 Teaspoon
13 Dessert Fork
6 Soup Spoon
15 Salad Plate
4 Water Glass

Fill in the Blank

1. The utensils are placed 1 inch inch (es) from the edge of the table.
 2. Coffee and Tea service should be accompanied by what extras? Cream and sugar.
 3. Synchronized service is when: all plates are served at the same time by all servers.
 4. What is generally indicated on the name placard other than the name? menu.
 5. The Protein on a plate is typically served at what hour on the clock? 6 o'clock.
 6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?
Inform ~~Kitchen~~ Kitchen.

B

1) After washing your hands, which item should be used to dry them?

- a) Clean apron
- b) Sanitized wiping cloth
- c) Single use paper towel
- d) Common used cloth

C

2) While washing dishes by hand, which item should you wear?

- a) Cutting glove
- b) Oven Mitt
- c) Rubber glove
- d) Nothing

D

3) When should you wash your hands?

- a) Before you start work
- b) After handling non-food items (garbage, money, cleaning chemicals)
- c) After using the restroom
- d) All of the above

A B

4) If you need to move a heavy load, you should PULL and not PUSH the object.

- a) True
- b) False

E

5) Which of the following could you be at risk for getting burned from?

- a) Steam from boiling pots
- b) Hot liquids (coffee, soup, tea)
- c) Hot equipment (ovens, pots, chaffing dishes)
- d) Harsh chemicals
- e) All of the above

A

6) All work-related injuries, accidents or illnesses should be reported immediately to the supervisor on duty.

- a) True
- b) False

C

7) What should you do if you spill liquids or see a liquid spill?

- a) Leave it for someone else to clean-up
- b) Wait until the end of your shift to clean it
- c) Flag the spill and clean it immediately
- d) Not sure

A

8) When handling hot items you should?

- a) Wear rubber gloves
- b) No need to wear anything
- c) Use an oven mitt or dry cloth towel
- d) Nothing

C

9) If you are using a three-compartment sink for cleaning and sanitizing, the second sink is used for?

- a) Rinsing
- b) Scraping
- c) Washing
- d) Sanitizing

B

10) What is the proper method for cleaning and sanitizing stationary equipment?

- a) Spray with a strong cleaning solution and wipe with a sanitized cloth
- b) Spray with a sanitizing solution, then rinse with clean water and dry
- c) Wash and rinse, then wipe or spray with a chemical-sanitizing solution
- d) Brush off loose soil with a clean cloth, then wipe with a sanitizing solution

60/10
60%