

**Angelica Lillian Holguin**  
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## EDUCATION

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SANGER HIGH SCHOOL, Sanger, CA	2012-2015
<ul style="list-style-type: none"><li>• Graduated with Diploma</li><li>• ROP Video Production</li><li>• ROP Photography Production</li></ul> <p>The Art Institute of Hollywood California-Hollywood</p> <ul style="list-style-type: none"><li>• Graduate with Bachelor of Science</li><li>• Audio Production</li></ul>	2015-2019

## SKILLS / QUANILTIES

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- Honest
- Team Player
- Fast Learner
- Organized
- Responsible
- Proficient in Microsoft Word and PowerPoint
- Freelance Dj
- Audio Engineering

## AWARDS & ACHIEVEMNETS

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- Valley ROP Video Production Certificate
- Valley ROP Photography Certificate
- High School Diploma
- Art Grant Award
- Honor Roll
- Bachelor of Science in Audio Production

## Work Experience

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- **CVS Clerk/Cashier** 05/26/17 - 08/29/17
  - Making sure to provide outstanding customer service, being able to work in a fast pace environment, and providing any kind of service with a friendly and positive attitude.
- **Big Lots Cashier/Stocker** 09/26/17 - 03/15/19
  - Providing excellent customer service while making sure the customer is satisfied with the service during their time in the store. Assisting customers and answering any questions they



about the store or the products. While keeping the isles stocked up and organized throughout the store.

- **Leading Edge Media LLC/Personal Assistant** 11/01/18 - Current
  - Assisting Upcoming Youtube Blogger with tasks such as taking professional photos, traveling to different destinations in Los Angeles, and doing simple camera work.
- **Shin Ramen/ Server** 03/16/19 - Current
  - Greet customers, take food orders, bring food and drinks to the tables and handle all the payments.
  - Carry on the duties of the busser to bring the plates and silverware to the back to wash and make sure the caddies are stocked with utensils while make sure to wipe down the surface of the table for the next customer.
  - putting away and taking out the patio furniture and inside chairs after every night and morning shift.
  - sweeping and mopping the floors for the next day and counting the tips to distribute to the staff who worked that shift for the day.

#### **References - Upon Request**

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Sasha Brens  
Music Entertainment  
(818) - 430 - 3129  
iamsashabrens@gmail.com

Aaron Hill  
Sales Specialist  
(310) - 686 - 3797  
aaron.hill.ajh@gmail.com



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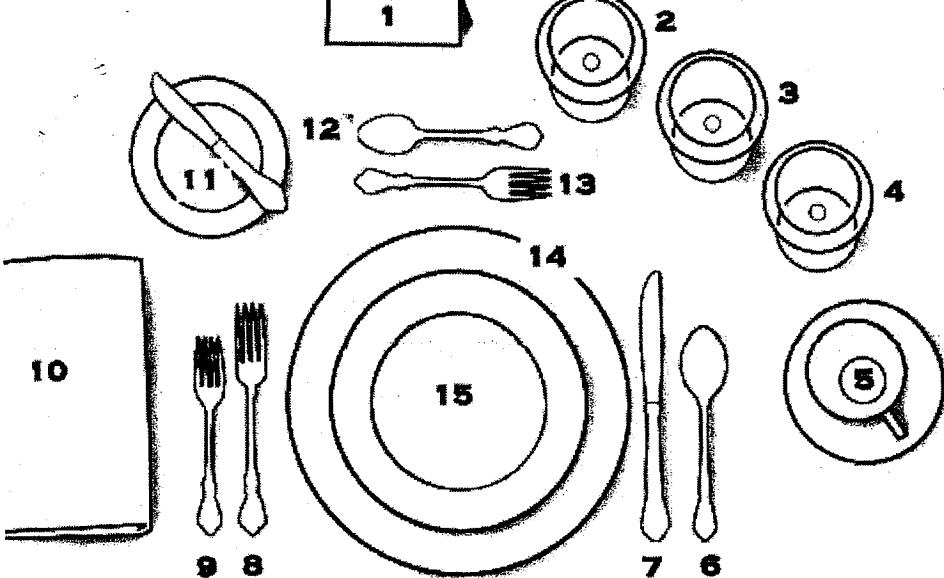
**Multiple Choice**

- 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 Vocabulary**

<u>D</u>	Scullery	A. Metal buffet device used to keep food warm by heating it over warmed water
<u>B</u>	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)
<u>A</u>	Chaffing Dish	C. Used to hold a large tray on the dining floor
<u>E</u>	French Passing	D. Area for dirty dishware and glasses
<u>G</u>	Russian Service	E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored
<u>F</u>	Corkscrew	F. Used to open bottles of wine
<u>C</u>	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

6	Dinner Fork
5	Tea or Coffee Cup and Saucer
7	Dinner Knife
2	Wine Glass (Red)
9	Salad Fork
14	Service Plate
3	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 1 1/2 inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? Cream, Sugar, Half n Half or
3. Synchronized service is when: Everyone is serving at one time whole meal
4. What is generally indicated on the name placard other than the name? Seat number
5. The Protein on a plate is typically served at what hour on the clock? 6:00
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? notify the chef right away



**Cashier Test**

**Score 14 / 15**

1) A roll of quarters is worth?

- a) \$5.00
- b) \$10.00
- c) \$15.00
- d) \$20.00

-1

93%

2) A roll of dimes is worth?

- a) \$5.00
- b) \$4.00
- c) \$3.00
- d) \$2.00

3) A roll of nickels is worth?

- a) \$8.00
- b) \$6.00
- c) \$4.00
- d) \$2.00

4) A roll of pennies is worth?

- a) \$1.00
- b) \$0.75
- c) \$0.50
- d) \$0.25

5) What does POS stand for?

- a) Patience over standards
- b) Percentage of sales
- c) Point of sales
- d) People over service

6) What is the current sales tax rate in your city 9.5?

7) A customer buys a bowl of soup for \$1.25, an apple \$0.90 and a soda is \$0.79. If you are given \$10.00 how much change should you give back?

- a) \$4.06
- b) \$2.06
- c) \$7.06
- d) \$5.06

8) A customer buys two shirts for 10.50 each and two ball caps for \$7.25 each. If you are given \$50.00 how much change should you give back?

- a) \$19.50
- b) \$14.50
- c) \$9.50
- d) \$4.50

9) A customer buys soda for \$3.75 and a hot dog for \$4.25. If you are given \$20.00 how much change should you give back?

- a) \$6.00
- b) \$8.00
- c) \$10.00
- d) \$12.00

10) A customer buys two hamburgers at \$3.75 each, two bags of chips at \$1.25 each, two cookies at \$2.50 each and two sodas at \$3.25 each. If you are given \$100.00 how much change should you give back?

- a) \$78.50
- b) \$58.50
- c) \$38.50
- d) \$28.50

**Cashier Test**

**Score** / 15

11) Counterfeit pens should be used on which three denominations?

- a) \$20, \$50, \$100
- b) \$10, \$20, \$50
- c) \$5, \$50, \$100
- d) \$10, \$20, \$50

12) How many times should you count change when giving it to the customer?

- a) one
- b) two
- c) three
- d) no need to count

**Question & Answer:**

13) What is the minimum age for legal alcohol purchases? 21

14) What are the acceptable forms of ID for alcohol purchases? PASSPORT & Drivers licence/ID card

15) How many \$20 bills are in a bank band? 1,000 100