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# ELEANOR ENGELHARD

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21 KENSINGTON TERRACE,  
MAPLEWOOD, NJ 07040

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## SKILLS

- Social media
  - Radio broadcast
  - Windows and Apple
  - Sewing
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## EXPERIENCE

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### Oberlin College Campus Dining Services

February 2018-

I work in the dining halls at Oberlin during the school year. In 2018, I was a dish washer and this past semester I was a dining hall attendant. During graduation week the past two years, I stayed on campus to work catering shifts for graduation events.

### Intern at Unicorn Tears XD

Summer of 2018

I interned with Unicorn Tears XD, an ecommerce site that promotes body positivity and equality through the sale of vintage clothing sized XS-XXXL. I styled photoshoots, took behind the scenes photographs, managed social media and ecommerce sites, and assisted in setting up for pop-up shops at flea markets.

### COUNSELOR/TOWNSHIP OF MAPLEWOOD RECREATION DEPARTMENT

June 26-August 16 2017

I worked with campers aged 5 to 11. As a counselor, I had to engage the children in arts and crafts and board games, watch them on the playground, and keep them safe in the town pool. For one day, I worked as assistant director when the camp director was absent. I organized the campers' medical paperwork and helped the usual assistant director to organize activities.

### Private Tutor

2015-2016 school year

I tutored one fourth grade student in math for one hour per week and a tenth-grade student in physics, also for one hour per week. I helped them to complete their homework, study for quizzes and tests, and comprehend topics that confused them.

### COUNSELOR/SOUTH ORANGE MAPLEWOOD ADULT SCHOOL

Summers of 2014 and 2015

I worked as a day camp counselor. The campers were ages 6 to 13 and took a series of classes in which the counselors assisted teachers. I worked primarily in art classes.

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## EDUCATION

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### **OBERLIN COLLEGE**

Oberlin, OH

GPA: 3.44

### **Nuova Accademia di Belle Arti**

Milan, Italy

Semester abroad experience with a concentration in fashion design and styling

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## VOLUNTEER EXPERIENCE OR LEADERSHIP

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### **Achieve Tutor**

I worked with two students at Columbia High School for an hour a week of math tutoring

### **Exhibition Initiative Promo**

In this Oberlin club, I helped to organize exhibitions and other art events, including a Halloween runway and art show. I helped to draw flyers and call to artists on campus to request submissions for shows. During the spring semester of 2018, I was the promotional director of the club, dealing with social media, publicity within the college, and promoting art shows and events.

### **WOBC DJ**

I have hosted three radio shows on my college station.



# Interview Note Sheet

Name: <u>Eleanor Engelhard</u>	Interviewer: <u>Debbie McKee</u>
Date: <u>6/14/19</u>	Rate of Pay: <u>\$13.00.</u>
Position (s) Applied for: <u>Schwer</u>	Referred by: <u>CL</u>

Test Scores					
Server	<u>2035</u>	<u>57</u>	% Bartender	<u>/30</u>	%
Prep Cook	<u>/15</u>		% Barista	<u>/10</u>	%
Grill Cook	<u>/40</u>		% Cashier	<u>/10</u>	%
Dishwasher	<u>/10</u>		% Housekeeping	<u>/15</u>	%

<input checked="" type="checkbox"/> Full-Time
<input type="checkbox"/> Part-Time

Starting her 4<sup>th</sup> Year @ Oberlin College in Ohio  
 Home for Summer.  
 Last 3 years worked for dining services at her  
 school, d/w, serving, catering, cocktail service.  
 Not comfortable doing large weddings & cc events  
 Has her own car & open to traveling.

P.O.S. Experience: Y / N details: \_\_\_\_\_

Transportation: Car Public Transit Carpool ( Rider / Driver )

Regions Available to work:

North NJ South NJ Central NJ Jersey Shore

TIPS Serv-Safe LEAD Other \_\_\_\_\_ Will Submit

Availability: Open AM only PM only Weekdays only Weekends only

Details:

Bistro Black Bistro Tuxedo 1/2 Tuxedo Black Vest Long Black Tie  
 Chef Coat Chef Pants Knives Black Pants Non-Slip Shoes Bow Tie Other: \_\_\_\_\_

Would you recommend this applicant for Academy?

Convention Candidates?

Other Languages Spoken:



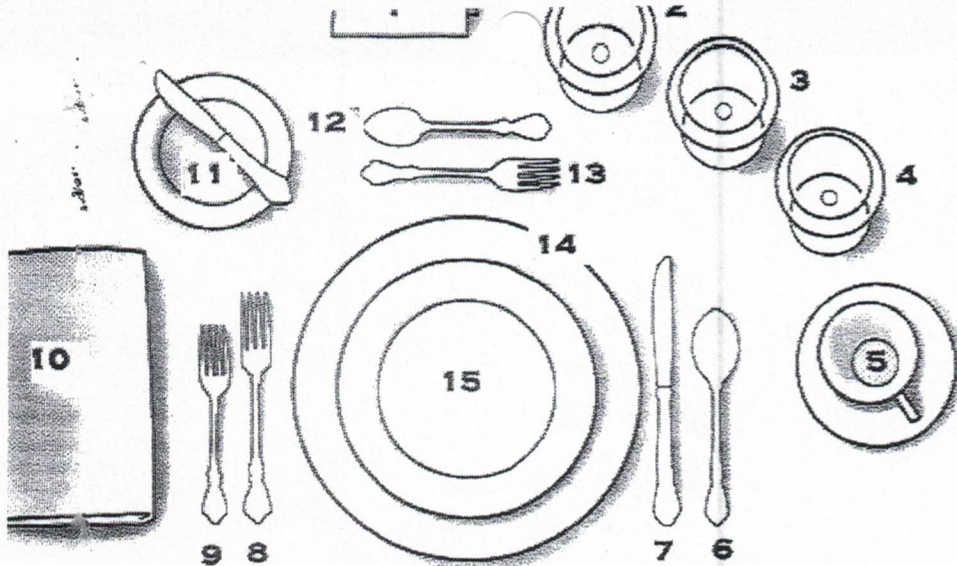
**Multiple Choice**

- 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
- a 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
- a 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
- 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 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 dining 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>C</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>G</u> French Passing  | D. Area for dirty dishware and glasses                                                                                                                                                                        |
| <u>B</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>E</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**

- |           |                              |
|-----------|------------------------------|
| <u>8</u>  | Dinner Fork                  |
| <u>5</u>  | Tea or Coffee Cup and Saucer |
| <u>7</u>  | Dinner Knife                 |
| <u>3</u>  | Wine Glass (Red)             |
| <u>9</u>  | Salad Fork                   |
| <u>14</u> | Service Plate                |
| <u>4</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>2</u>  | Water Glass           |

**Fill in the Blank**

- The utensils are placed 4 inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? cream/milk and sugar.
- Synchronized service is when: \_\_\_\_\_
- What is generally indicated on the name placard other than the name? \_\_\_\_\_
- The Protein on a plate is typically served at what hour on the clock? 7
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?  
tell the chef