

Antoinette Macfarlane

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Summary

Driven and successful server with great attention to detail. Hard worker with a focus on pleasing guests. Hoping to be part of a staff of waiters.

EXPERIENCE

CVS, Berkeley Heights, NJ — Cashier

August 2017 - August 2018

- Accepted customer payments, and made change when necessary.
- Answered customers' questions on purchases, store policies, and store returns.
- Encouraged customers to register for store rewards cards and promotions.
- Greeted an average of [number] customers per day.
- Interacted in a pleasant and friendly way with store guests.

New Jersey- Waitress

June-2018

- Delivered outstanding customer service by serving food and drinks to guests.
- Recommended entrée or drink choices to guests by listening to their preferences and concerns.
- Practiced safe food handling procedures by washing hands regularly and using gloves when preparing salads or desserts.

EDUCATION

Monroe Livingston highschool, Berkeley Heights, NJ — Diploma

September 2014 - June 2018

During my time in highschool I was apart of the Lacrosse team as well as photography club, Junior Statesmen of America, and Student Council.

Temple University, Philadelphia, PA- BBA

Some of college

SKILLS

Ability to memorize
Excellent communication ability
Helpful and caring
Outgoing and friendly
Positive attitude
Top organizational skills

AWARDS

Honor roll- Highschool

Interview Note Sheet

Name: <u>Antoinette Macfarlane</u>	Interviewer: <u>Jo Bick</u>
Date: <u>6/19/19</u>	Rate of Pay: <u>\$13</u>
Position (s) Applied for: <u>Server</u>	Referred by: <u>Nora Moore</u>

Test Scores			
Server	<u>29</u> / <u>35</u>	<u>P3</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> %

Full-Time
<u>Part-Time</u>

Currently @ Temple studying international business & French
 Private Catering & weddings & Bar mitzvah
 can carry a tray.
 CVS - Berkeley Heights cashier
 * 1 hour max travel
 mother drives them.

P.O.S. Experience: Y / N details: _____

Transportation		
<u>Car</u>	Public Transit	Carpool (Rider / Driver)
Regions Available to work		
North NJ	South NJ	<u>Central NJ</u> <u>Berkeley Heights</u> Jersey Shore

TIPS				Serv-Safe	LEAD	Other _____	Will Submit
Availability							
Open	AM only	<u>PM only</u>	Weekdays only	Weekends only			
<u>Start time 3pm</u>							

Details:							
<u>Bistro</u>	<u>Black Bistro</u>	Tuxedo	1/2 Tuxedo	<u>Black Vest</u>	<u>Long Black Tie</u>	Other: _____	
Chef Coat	Chef Pants	Knives	<u>Black Pants</u>	<u>Non-Slip Shoes</u>	Bow Tie	Other: _____	
Would you recommend this applicant for Academy?				Convention Candidate?		Other Languages Spoken:	

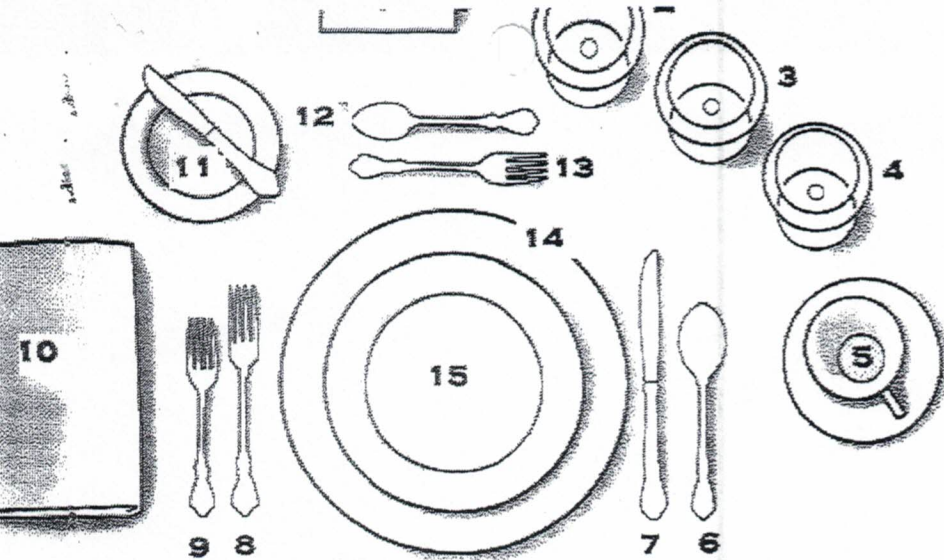
Multiple Choice

- 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 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

29/35

Match the Correct Vocabulary

- | | |
|--------------------------|---|
| <u>C</u> Scullery | <u>A</u> Metal buffet device used to keep food warm by heating it over warmed water |
| <u>D</u> Queen Mary | <u>B</u> 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 | <u>C</u> Used to hold a large tray on the dining floor |
| <u>B</u> French Passing | <u>D</u> Area for dirty dishware and glasses |
| <u>G</u> Russian Service | <u>E</u> Large metal shelving unit for prepared food to be held or for dirty trays to be stored |
| <u>F</u> Corkscrew | <u>F</u> Used to open bottles of wine |
| <u>E</u> Tray Jack | <u>G</u> Style of dining in which the courses come out one at a time |



Score / 35

Match the Number to the Correct Vocabulary

- ~~10~~ 8 Dinner Fork
~~5~~ 5 Tea or Coffee Cup and Saucer
~~7~~ 7 Dinner Knife
~~4~~ 4 Wine Glass (Red)
~~9~~ 9 Salad Fork
~~14~~ 14 Service Plate
~~3~~ 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
 2 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? sugar
 3. Synchronized service is when: doing something at the same time
 4. What is generally indicated on the name placard other than the name? number
 5. The Protein on a plate is typically served at what hour on the clock? 12
 6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?
tell the chef