

# Antoinette Macfarlane

## 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.

25 Springholm drive  
Berkeley Heights, NJ 07922  
(732)-379-1679  
antoinette12bh@gmail.com

## 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.

## SKILLS

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

## AWARDS

Honor roll- Highschool

## EDUCATION

### Governor 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

Home of college

# Interview Note Sheet

Name: Antoinette Macfarlane  
 Date: 6/19/19  
 Position(s) Applied for: Server

Interviewer: Jo Bok

Rate of Pay: \$13

Referred by: Nara Muore

Job Series	29	35	17	% Bartender	/30	%
Server				% Bartender	/10	%
Prep Cook				% Bartender	/10	%
Grill Cook				% Cashier	/10	%
Dishwasher				% Housekeeping	/16	%

Full-Time
Part-Time

Education & Training

Currently @ Temple studying international Total of \_\_\_\_\_ in Food Service business & French

Private Catering & weddings & Bar mitzvah

Can carry tray.

CVS - Berkley Heights cashier

\* 1 hour max travel  
 motor drives them.

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

Car

Public Transit

Carpool ( Rider / Driver )

North NJ

South NJ

Central NJ

Berkley Heights Jersey Shore

TIPS

Serv-Safe

LEAD

Other \_\_\_\_\_

Will Submit

Open

AM only

PM only

Start time 3pm

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 Acme Academy?

Conversion Candidate?

Other Languages Spoken:

## Multiple Choice

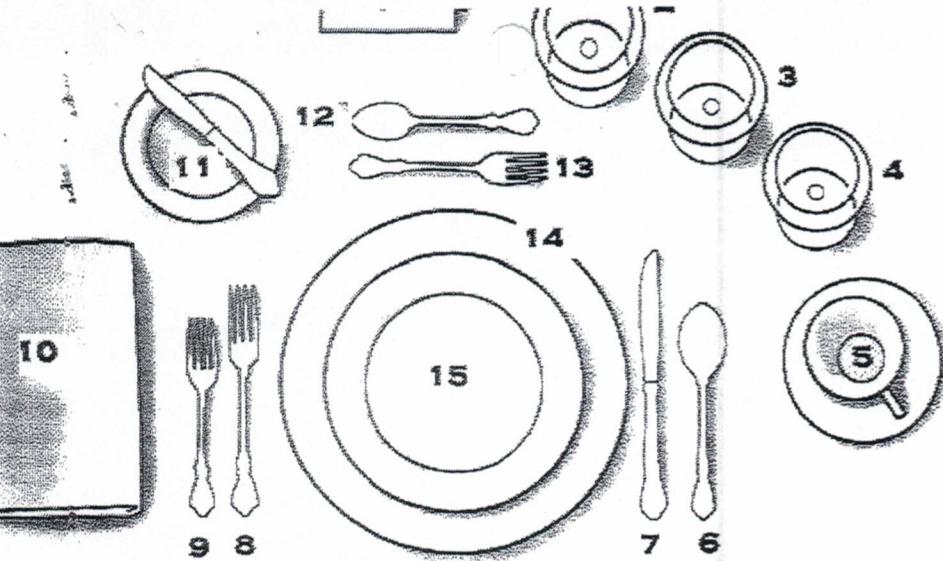
- 1) Food is served on what side with what hand?
  - a) On the left side with the left hand
  - b) On the left side with the right hand
  - c) On the right side with the left hand
  - d) On the right side with the right hand
- 2) Drinks are served on what side with what hand?
  - a) On the left side 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 the place settings be arranged?
  - a) Neatly and evenly across the tables
  - b) The creases should all be going in the same direction
  - c) The chairs should be centered and gently pushed in
  - 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 for the correct dish
  - b) Inform the guests that you will bring the correct dish
  - c) Try to convince the guests to eat what you brought
  - d) Go back into the kitchen to the front of the kitchen

29/35

### Match the Correct Vocabulary

- C Scullery
- Q Queen Mary
- A Chaffing Dish
- B French Passing
- R Russian Service
- F Corkscrew
- ~~T~~ ~~Time Table~~

- 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

10 8

Dinner Fork

5

Tea or Coffee Cup and Saucer

12

Dinner Knife

9 4

Wine Glass (Red) *X*

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

2

Water Glass

P

2

Y

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? 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