

# Bernetta (Briana) V. Atuatasi

8740 Our Way, Santee

California, 92071

(619) 536-3325

b13atuatasi@gmail.com

## Summary:

Age: 19

College student seeking a part-time or full time summer position. Willing to work into the upcoming school year.

## Skills:

- Dynamic in fast paced working environments
- Capable of working with customers of different ages and backgrounds
- Strong work ethic
- Adaptive learner
- Reliable communication and negotiation skills
- Personable

## Education

### Previous Education:

- West Hills High School- Santee, CA
  - Fall 2014 - June 7th 2018
  - Cumulative GPA- 3.48
  - Senior Year GPA- 3.60

### Current Education:

- Grossmont College- El Cajon, CA
  - Fall 2018 - Present

## Work Experience

### Former Employer:

- McDonalds- 8045 Fletcher Pkwy, La Mesa, CA 91942
  - California Food Handler Certified
  - Full Time Start Date- 12/19/2018
  - Full Time End Date- 2/28/2019
  - Reason to leave- Conflicts with school and work schedules.

## References

- Cheryl Brown, Former Manager
  - Mobile #: (619) 453-9924
- Kayla Ioane, Personal Reference
  - Mobile #: (253) 285-0262
- Greg Piceno, Former Coach
  - Mobile #: (858) 401-3815
  - Email: [gregory.piceno@yahoo.com](mailto:gregory.piceno@yahoo.com)

**Servers Test**

**Multiple Choice**

A

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

D

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

C

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

P

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 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**

P Scullery

A. Metal buffet device used to keep food warm by heating it over warmed water

B 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)

A Chaffing Dish

C. Used to hold a large tray on the dining floor

G French Passing

D. Area for dirty dishware and glasses

B Russian Service

E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored

F Corkscrew

F. Used to open bottles of wine

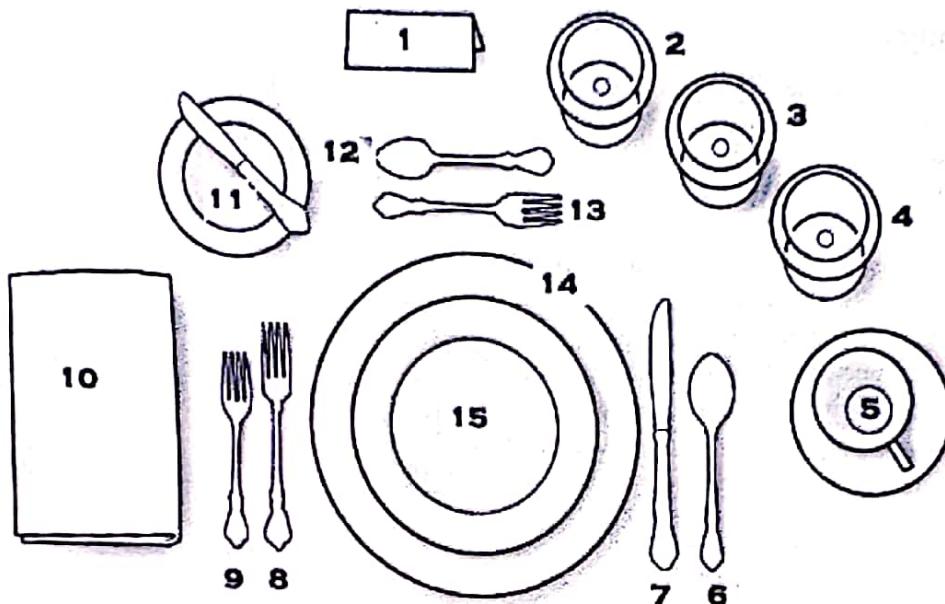
C Tray Jack

G. Style of dining in which the courses come out one at a time

Name Bernetta Atuatasi

Score 27/35

**Servers Test**



**Match the Number to the Correct Vocabulary**

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
8	Dinner Fork
5	Tea or Coffee Cup and Saucer
7	Dinner Knife
3	Wine Glass (Red)
9	Salad Fork
14	Service Plate
2	Wine Glass (White)

**Fill in the Blank**

1. The utensils are placed 6 inch(es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? Sugar & Creamer
3. Synchronized service is when:
4. What is generally indicated on the name placard other than the name? Table number
5. The Protein on a plate is typically served at what hour on the clock?
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? Tell the chef