

RESUME

Tiffany Nicol

5033 W. Maplewood Avenue

#101

Los Angeles, CA 90004

(424) 306-9199

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EDUCATION

2016- 2018

Los Angeles Harbor College

Wilmington, CA 90744

Logistics Major

1983-1984

Southern California Regional Occupational Center

Torrance, CA 90503

Certified

Medical Assisting

Certified

Retail Grocery

1983- 1984

South Torrance High

Torrance, CA 90505

Graduated / Diploma

WORK HISTORY and SKILLS

2017 to Present

EVENT STAFF

CSC

369 Van Ness Way

Torrance, CA 90501

(310) 320- 7223

Supervisor- Alex

Human Resources

My position includes assisting our Security Teams with crowd control, ticket taking, usher, at maximum capacity sporting events, and concerts at venues such as The Coliseum, Forum, and The Rose Bowl, just to name a few.

2015- 2019

CAREGIVER

PRIVATE CARE- Rose

24743 Western Avenue

Lomita, CA 90717

(310) 730- 6191

Superviser- Nina

I assisted Rose, an elderly lady, with Standby care, took her for walks, took vital stats, prompted medication, cooked, cleaned, and spent time with her. Specialized in issues with regards to Alzheimer's disease and Dementia. My assignment ended when Rose was admitted into a nursing facility, 4 months ago.

2005- 2015

CARE PROVIDER

IHSS- Keith

Rancho Dominguez, CA 90266

(213) 744- 4477

Superviser- Nina

Keith became my best friend. When I started working with him, he was bed ridden, and over 600 lbs. I assisted him with exercise, cooked, cleaned, diet plan, ran errands, ILDS, and companionship. He lost over 300 lbs, during the course of 5 years. My assignment ended because Keith moved. He died a year later, in 2016.

1999- 2009

COCKTAIL/ FOOD SERVER

ALPINE INN RESTAURANT

833 W. Torrance Boulevard

Torrance, CA 90501

(310) 327- 4384

Superviser- Charlotte

I loved this job most out of all others. I did banquets, formal dining and table setting, bussing, dishwasher, food preparation, and side work.

I was able to serve a 50 person Cocktail Party, while serving a full station, eight tables, equaling about 32 dinner guests, happily, at the same time!

1987- 1991

GROCERY WRAPPER

CASHIER

GENERAL MERCHANDISE

FLORAL DEPARTMENT MANAGER

NIGHT CREW

BAKERY MANAGER

RALPH'S GROCERY STORES

#88 and #110

Corporate Headquarters

1100 W Artesia Boulevard

Compton, CA 90220

(310) 884- 9000

Human Resources Department

I began bagging groceries, helping customers to their cars, and bringing in carts from the parking lot. Many other tasks as well. I worked 40 hours, and filled in when ever I was called, on my days off, any time I was needed, U came in.

Within my first year working for Ralph's, Management promoted me 3 times! I ran my own Floral department, I was a Cashier when it was busy or if someone was sick. I became a Bakery Clerk, then I was transferred to Store #110 to manage my own Bakery. I was responsible for reducing overstock, and increasing sales. I placed orders with the warehouse. Shipped

and received my stock, faced and rotated grocery stock at night, pulled stale bread, threw up fresh bread, prepared frozen breakout, proofed and baked fresh rolls, decorated end caps and displays for featured sale items. I supervised and scheduled a 6 person bakery staff. We took cake orders by phone, and decorated the tops of cakes, filling custom orders.

My sales increased by 20% in 4 months time!

I was expecting my second baby, I was right months pregnant. Jamie, my 12 month old, kept me on my toes! I decided, while out on maternity leave, that I needed to be home with my babies.

1991- 1999

MOTHERHOOD

PERSONAL / PROFESSIONAL REFERENCES

- 1. DON McEWAN**
(424) 200- 7446
- 2. MANNY UMANA**
(310) 736- 8907
- 3. NINA McEWAN**
(310) 730- 9161

Servers Test

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

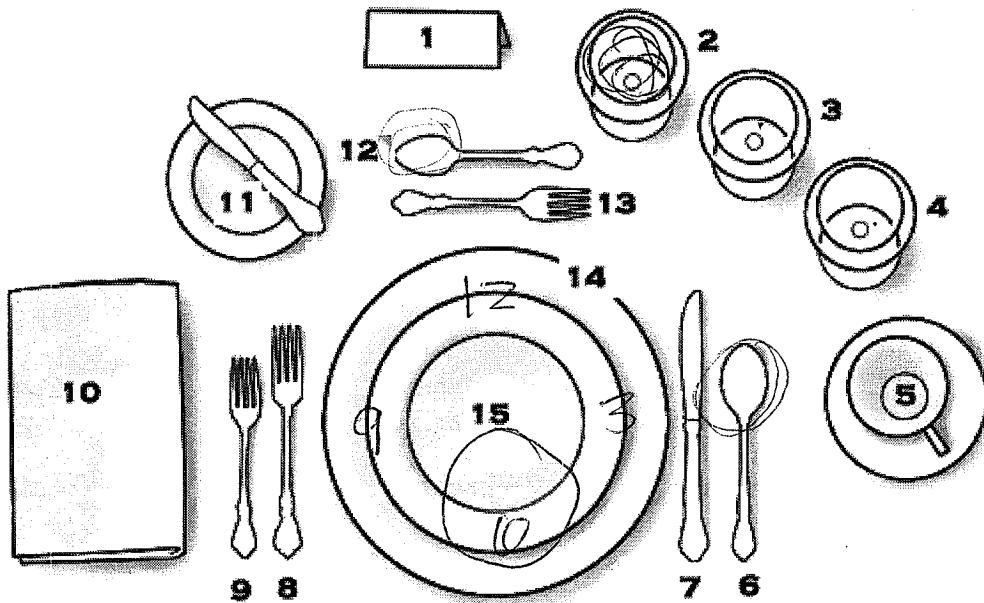
Match the Correct Vocabulary

E Scullery
 D Queen Mary
 A Chaffing Dish
 B French Passing
 G Russian Service
 F Corkscrew
 C Tray Jack

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

Name Tiffany nice / Score 35 / 35

Servers Test



Match the Number to the Correct Vocabulary

<u>10</u>	Napkin	<u>8</u>	Dinner Fork
<u>11</u>	Bread Plate and Knife	<u>5</u>	Tea or Coffee Cup and Saucer
<u>1</u>	Name Place Card	<u>7</u>	Dinner Knife
<u>12</u>	Teaspoon	<u>2</u>	Wine Glass (Red)
<u>13</u>	Dessert Fork	<u>9</u>	Salad Fork
<u>14</u>	Soup Spoon	<u>14</u>	Service Plate
<u>15</u>	Salad Plate	<u>3</u>	Wine Glass (White)
<u>4</u>	Water Glass		

Fill in the Blank

1. The utensils are placed 4-6" inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? dessert creamer sugar
3. Synchronized service is when: some one helps you serve at the same time
4. What is generally indicated on the name placard other than the name? # in party
5. The Protein on a plate is typically served at what hour on the clock? 6pm
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? notify the chef