

CRYSTAL GOSNEY

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EDUCATION:

RUTGERS, THE STATE UNIVERSITY OF NEW JERSEY

Rutgers Business School - Newark

Bachelor of Science, Finance

Expected Graduation: May 2020

- GPA: 3.1

LEADERSHIP/CAMPUS INVOLVEMENT:

- Co-Founder and Co-President, P.E.Y.T. Womyn (Pretty Educated Young Thriving Womyn) Spring 2018-Present
- Member, RUWIB (Rutgers Women in Business) Fall 2018
- Cohort Leader, (Braven) Spring 2018
- Project Manager, (Braven Capstone Project) Spring 2018
- 1st Place Winner of Prudential Annual Hackathon (Braven) Spring 2018
- Director of Registration: Rutgers Newark Annual World's Fair Day Spring 2018

RELEVANT COURSEWORK:

Intro to Marketing, Intro to Management, Intro to Financial Accounting, Intro to Managerial Accounting, Business Forum, Ethics in Business, Intro to Supply Chain Management, Intro to Microeconomic, Intro Macroeconomics

SPECIAL PROJECTS:

- Prudential's Annual Hackathon Spring 2018
- Collaborated with 4-6 Rutgers's students to make a solution for millennials to gain more knowledge with financial planning
 - Followed PAR methodology for 8 hours includes: conducting surveys, developing a problem statement, creating an action plan, etc.,
 - Presented in a room of Prudential Executive Board Members about our Incentive Program created to grasp millennials attention towards their financial stakes

PROFESSIONAL EXPERIENCE:

Total Life Changes Fair Haven, MI

Independent Business Owner (IBO; Self-Employed)

October 2018-Present

- Make direct sells with health and wellness supplements through all social media platforms
- Find individuals to be a customer or an independent business owner through social media, everyday life, networking events, etc
- Create different promotional post and videos to increase sales and more engagement on social media
- Advise and train individual who sign up as IBO's to successfully make an extra income

- Coach a team of 25-50 women to reflect the business model Leading Ladies has created

Rutgers University Newark, NJ

May 2017- July 2018

OIT Consultant

- Analyzing students/faculty technical issues and providing the best possible solution through reliable support to software engineers and technical staff
- Escalate more complex support issues to appropriate technical support staff

Zinburger Wine and Bar Edison, NJ

May 2017- July 2018

Server

- Memorize details of daily specials, seasonal menu items and options, as well as rotating craft beer options.
- Familiarizing guests with menu and daily specials, accurately recording food and drink orders, running multi-course meals, and tallying bills

SKILLS:

- Proficient in Microsoft Office (Access, Excel, PowerPoint, and Word)
- Leadership/Mentorship
- Sales
- People-orientated

Interview Note Sheet

Name: Crystal Gosney Interviewer: Jo Park
 Date: 7/2/19 Rate of Pay: \$14
 Position (s) Applied for: Server Referred by: Craiglist

Job Scores					
Server	/35	% Bartender	/30	%	
Prep Cook	/15	% Barista	/10	%	
Grill Cook	/40	% Cashier	/10	%	
Dishwasher	/10	% Housekeeping	/15	%	

Full-Time
Part-Time

Total of _____ in Food Service

Rutgers - Student
 Zimburger - Edison
 Server
 1 year
 can carry 2 tray
 Queen City Club - country club
 Cincinnati
 banquet server

* max travel 15-20 miles.

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

Car

Public Transit

Carpool (Rider / Driver)

North NJ

South NJ

Central NJ

Edison

Jersey Shore

TIPS

Serv-Safe

LEAD

Other _____

Will Submit

Open TH

AM only

PM only

Weekdays only

Weekends only

Details: MT, F

4pm Sun

NO Set

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 Aerie's Academy?

Comments: Candidate?

Other Languages Spoken:

Name CRYSTAL GOSNEY

Servers Test

Score / 35

Multiple Choice

D 1) Food is served on what side with what hand?
A 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 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 3) Food and drinks are removed on what side with what hand?
a 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 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 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 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

E Scullery D

A Queen Mary G

C Chafing Dish A

G French Passing B

B Russian Service G

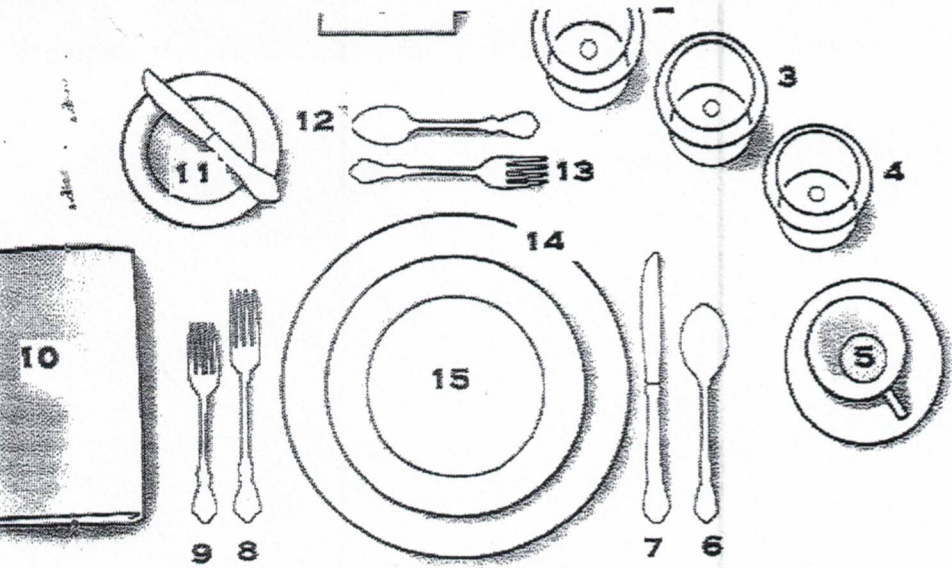
F Corkscrew

D Tray Jack C

- 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

13
 22

22/35
 62%



Score / 35

Match the Number to the
Correct Vocabulary

- 8 Dinner Fork
5 Tea or Coffee Cup and Saucer
7 Dinner Knife
2 Wine Glass (Red)
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
4 Water Glass

Fill in the Blank

1. The utensils are placed 2 inches inch (es) from the edge of the table.
 2. Coffee and Tea service should be accompanied by what extras? saucer and spoon, cream & sugar
 3. Synchronized service is when: all server bring out food to assigned
 4. What is generally indicated on the name placard other than the name? position / job food menu tables
 5. The Protein on a plate is typically served at what hour on the clock? 8 PM
 6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?
Mark table and seat # for chef