

Asia Danielle Deverteuil

510-395 -2476 asiadeverteuil@gmail.com

Objective

Attending Rutgers University with plans of obtaining a bachelors degree in Biochemistry to pursue a professional career in the medical field as an Obstetrician.

Experience

**October 2017 to
Current**

Benihana, 60 Parsonage Rd, Edison NJ 08837 • (732)744-0660
Server

- Server
- Inventory
- Food prep
- Maintenance
- Customer service

**August 2016 to
November 2017**

Ibbys Mediterranean Fresh, 300 State Route 18, East Brunswick NJ 08816 • (732)307-7760 **Restaurant Service Manager**

- Cashier
- Server
- Inventory
- Food prep
- Maintenance
- Customer service
- Schedule with Excel
- Buyer/Made orders for company
- Analyze and organize data with excel

**March 2014 to
January 2016**

Harambee Kinship Center, 1515 Aurora dr, San Leandro Ca 94577
• (510)352-2591 **Educator**

- Assisted mentally challenged adults with everyday tasks
- Taught life skills
- Planned and executed daily outings in the community with consumers
- Assisted consumers with eating
- Assisted consumers with using the restroom

**October 2011 to
July 2015**

Anna's Linens, 946 Admiral Callaghan Ln, Vallejo Ca 94591
• (707)649-1910 **Supervisor**

- Janitorial services

- Cashier
- Customer Service
- Freight
- Stock
- Inventory
- Customer Files

Education

August
2007 –
May 2010

High School Diploma: Hercules High School, Hercules, CA

August
2010 –
May
2013

Associates Degree in Liberal Arts: Contra Costa Community College, San Pablo Ca

August
2013-
June
2016

San Francisco State University, San Francisco Ca

Skills

Certificates

Math, Counting, Cash Register, Typing, Microsoft Word, Power Point, Excel, Internet Research, Customer Service, Telephone Communications, Billing, and Secretarial duties.

References

Certified Mixologist: National Bartending School, NJ

Lasslie Yang

Assitant Manager
Anna's Linens
946 Admiral
Callaghan Ln
Vallejo Ca 94591
(925) 247-4203

Baltazar H.

Manager
Harambee Kinship
1515 Aurora dr.
San Leandro Ca
94577
(510)415-4578

Steve H.

Manager
Benihana
60 Parsonage Rd A
Edison NJ 0837
(973)735-718

Interview Note Sheet

Name: Asia Deventail Interviewer: Jo Paik
 Date: 07/3/19 Rate of Pay: \$14
 Position (s) Applied for: Server / Bartender Referred by: National Bartenders School

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

Full-Time
 Part-Time

Rutgers - Newark
Biomajor
Student graduates - 2020
Benihana - Edison
Server / Bartender
2017 - 2019
Ibby's - Mediterranean
Smokers
line cook

Total of _____ in Food Service

*max travel up to 20-25 miles.

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

Car Public Transit Carpool (Rider / Driver)

Regions Available to work:

North NJ South NJ Central NJ Swam Jersey Shore

TIPS Serv-Safe LEAD Other _____ Will Submit

Open AM only PM only 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 Academy? _____

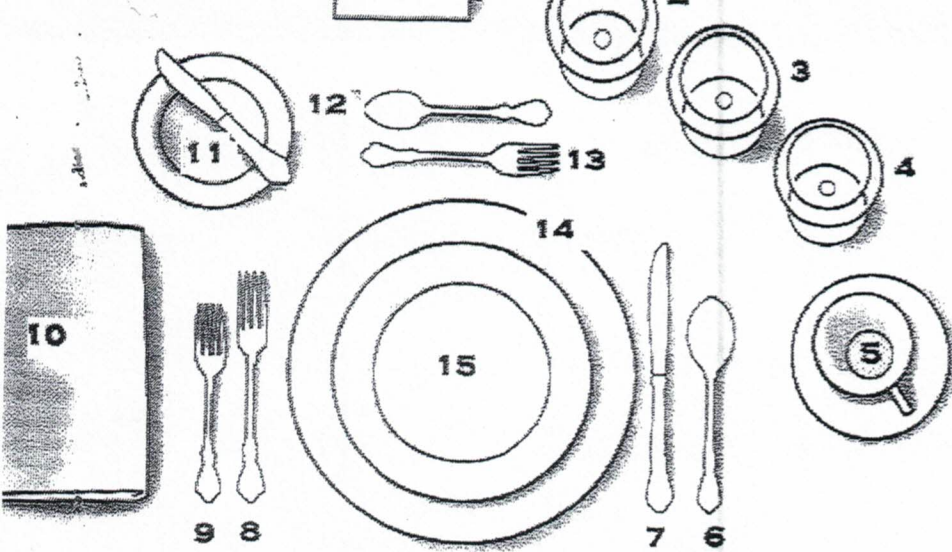
Multiple Choice

- D 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
- C 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
- A 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
- D 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 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

25/35
71%

Match the Correct Vocabulary

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



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 5 inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? Milk + Sugar
3. Synchronized service is when: You are serving with another member
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? 3
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?
Inquire about what options we have tell chef / kitchen

Bartenders Test

Score / 35

Multiple Choice (6 points)

- B 1) Carbonation _____ the rate of intoxication.
a) Slows down
b Speeds up
c) Does nothing to
- B 2) What are the six most commonly used spirits?
a Sweet and Sour, Triple Sec, Grenadine, Midori, Lime Juice and Cranberry Juice
b Vodka, Whiskey, Gin, Bourbon, Rum and Tequila
c) Chardonnay, Cabernet Sauvignon, Champagne, Merlot, Sauvignon Blanc, Zinfandel
d) Kahlua, Vodka, Frangelico, Gin, Tequila, Spiced Rum
- B 3) You can accept an expired ID as long as all other information is correct.
a) True
b False
- B 4) If someone has had too much to drink, serving them coffee will help sober them up.
a) True
b False
- D 5) What are the acceptable forms of ID for Alcohol Consumption?
a) State or Government Issued ID Card or Drivers License
b) Passport or Passport ID Card (as long as it lists the person's date of birth)
c) School ID or Birth Certificate
d A & B
e) A, B & C
- B 6) If there is no shaker tin available to scoop ice for a drink, it is okay to use a glass.
a) True
b False

35/35
100%

Vocabulary (9 points)

Match the word to its definition

C "Straight Up"

F Shaker Tin

I "Neat"

A Muddler

B Strainer

E Jigger

G Bar Mat

D "Float"

H "Back"

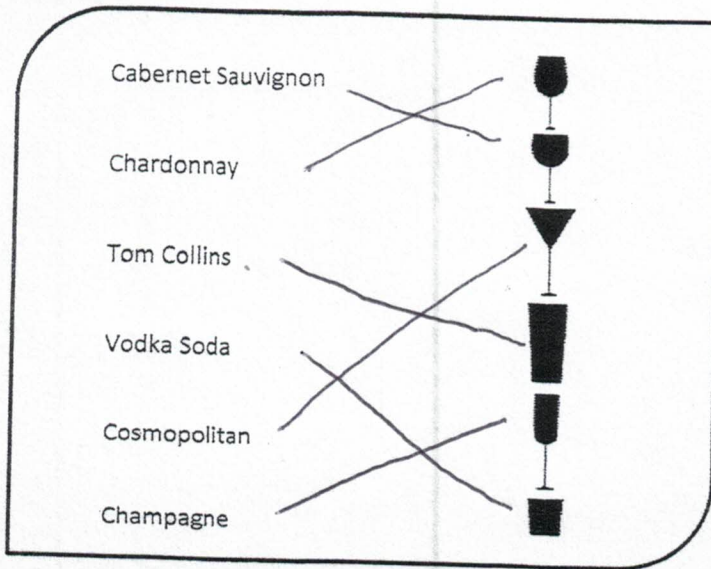
- a.) Used to crush fruits and herbs for craft cocktail making
b.) Used with the Shaker Tin to prevent solid material from entering a cocktail glass when poured
c.) To serve chilled liquor in a chilled stemmed cocktail glass with no ice
d.) To pour ½ oz of a liquor on top
e.) Used to measure the alcohol and mixer for a drink
f.) Used to mix cocktails along with a pint glass and ice
g.) Used on the bar top to gather spills
h.) Requesting a separate glass of another drink
i.) Means to serve spirit room temperature in a rocks glass with no ice

Bartenders Test

Score / 35

Glassware (6 points)

Match the correct glass to the drink



Answer and Question (14 points)

Provide examples of 3 brand name "top shelf" spirits (3 points): Grey Goose, Patron, Jack Daniels

What are the ingredients in a Manhattan? Whisky, ^{sweet} Vermouth,

What are the ingredients in a Cosmopolitan? Vodka, grapefruit, cranberry,

What are the ingredients in a Long Island Iced Tea? Vodka, Tequila, Rum, Gin, Triple Sec, Sour, Ice Tea

What makes a margarita a "Cadillac"? Grand Marnier

What is simple syrup? Melted down sugar

Is it legal to pour liquor from one bottle into another? What is this called? (2 points)

NO,

What should you do if you break a glass in the ice? Remove ice, clean out

When is it OK to have an alcoholic beverage while working? NO

What does it mean when a customer orders their cocktail "dirty"? with olive juice

What are the ingredients in a Margarita? Tequila, triple sec, sour mix