

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

Ibby's 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 Deverteuil

Date: 07/31/19

Position(s) Applied for:
Server / Bartender

Interviewer: JoBoik

Rate of Pay: \$14

Referred by: National Bartenders School

Test Scores				
Server	135	% Bartender	130	%
Prep Cook	115	% Barista	10	%
Grill Cook	140	% Cashier	10	%
Dishwasher	130	% Housekeeping	16	%

Full-Time

Part-Time

Rutgers - Newark

Bio major

Student graduates - 2020

Total of _____ in Food Service

Benihana - Edison

Server / Bartender

2017 - 2019

Max travel up to
20-25 miles.

Hobby's - Mediterranean

8 months

line cook

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

Car

Public Transit

Carpool (Rider / Driver)

North NJ

South NJ

Central NJ

sewam
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:

Other Languages Spoken:

Would you recommend this applicant for Action
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

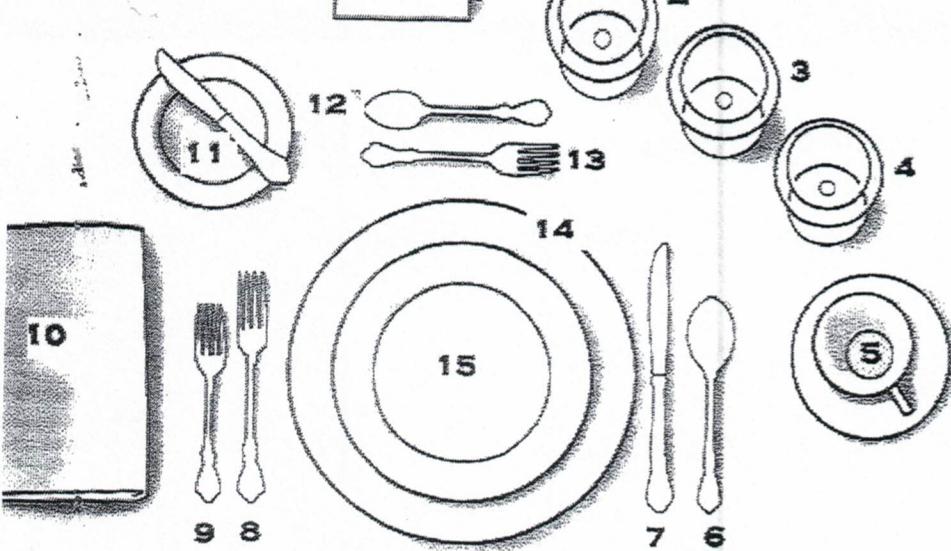
- D 6) If you bring the wrong entrée to a guest what should you do?
 a) Go back into the kitchen and patiently wait in line behind the rest of the servers until it's your turn
 b) Inform the guests that you will bring the correct entrée once everyone else in the dinning room is served
 c) Try to convince 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

25/35
 71%

Match the Correct Vocabulary

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



- 10 Napkin
11 Bread Plate and Knife
12 Name Place Card
12 Teaspoon
13 Dessert Fork
6 Soup Spoon
15 Salad Plate
5 Water Glass

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)

Fill in the Blank

1. The utensils are placed 5 1 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? 3 Table number
 5. The Protein on a plate is typically served at what hour on the clock? 3 6
 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

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

O 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"

- a.) Used to crush fruits and herbs for craft cocktail making

E Shaker Tin

- b.) Used with the Shaker Tin to prevent solid material from entering a cocktail glass when poured

I "Neat"

- c.) To serve chilled liquor in a chilled stemmed cocktail glass with no ice

A Muddler

- d.) To pour $\frac{1}{2}$ oz of a liquor on top

B Strainer

- e.) Used to measure the alcohol and mixer for a drink

E Jigger

- f.) Used to mix cocktails along with a pint glass and ice

G Bar Mat

- g.) Used on the bar top to gather spills

O "Float"

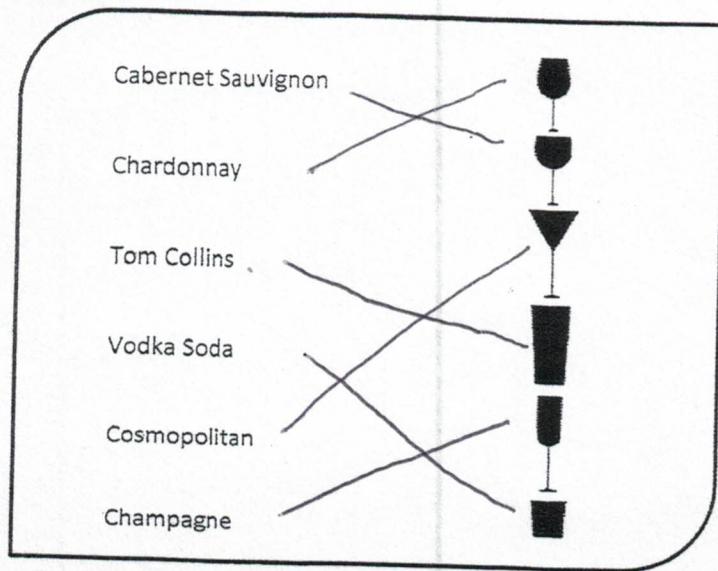
- h.) Requesting a separate glass of another drink

H "Back"

- i.) Means to serve spirit room temperature in a rocks glass with no ice

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, 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