

Khrisna Christine Quirimit Alejo

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Experience

Whittier College Student Health and Wellness Center

Whittier, CA | January 2019-Present

Office Assistant-Assist in administrative work, file and pull charts for the next day, organize billing statements for next day charts, sanitize patient rooms, create and disperse flyers for health and wellness events and occasionally help answer phones.

Ammon-Rosier Family

Los Angeles, CA | September 2016-May 2019

Nanny-Babysit three siblings ages 13, 11 and 8, after school pick-ups, aide in homework, make lunches for the next day, cook dinner, carpool for soccer, light housekeeping, run errands, bedtime routines, and occasional sleepovers.

Esteem Preschool

Los Angeles, CA | August 2016-September 2016

Temporary Teacher's Aide-children ages 1-5 y/o, Assist in play time, arts and crafts activities, physical education activities, help pass out snacks and read during snack time and watch the 1-3 y/o while lunch was being made and 4-5 y/o were doing math.

Sais Family

Santa Monica, CA | August 2015-June 2016

Nanny-Babysat two siblings ages, 2 and 9, aid parents in the morning routine, school drop off and pick up, light housekeeping, spend most of the day watching the 2 y/o, took him to park, playdates, and group activities, occasionally cooked and ran errands for the parents.

Bocadillo's

San Francisco, CA | April 2014-June 2015

Breakfast & Lunch Server/Cashier/Barista-Opened the restaurant, prep coffee and set up for breakfast and lunch shift, provide customer service by serving and cashing out customers.

Compass Café at Walmart E-Commerce

San Bruno, CA | January 2012-February 2014

Cashier/Barista-Open café, set-up salad bar for lunch, runner for chefs and keep register, coffee, beverage and snack areas presentable.

Jamba Juice #699

Daly City, CA | September 2010-June 2012

Assistant Shift Manager-Train new employees, handle overall shift operations, customer experience, sales performance, execute brand excellence in a store, provide school catering events, greet customers and provide customer services, keep store area presentable and upsell at register.

Activities

Cope Health Scholar

Long Beach, CA | May 2019-Present

Care Navigator Volunteer-act as an assistant to gain firsthand experience in field by supporting medical staff to improve health outcomes of patients.

Long Beach Rescue Mission

Long Beach, CA | December 2018-Present

Kitchen Assistant Volunteer-prepare, and serve meals, clean and organize kitchen/dining area

Kinesiology and Pre-Health Club at Whittier College

Whittier, CA | March 2019-Present

Service Leader-create and find various community service opportunities for the club.

Downtown San Jose Homeless Community

San Jose, CA | January 2010-June 2015

Create paper-bag lunches with my family to give out to the homeless in Downtown San Jose

Special Skills

Customer Service, Maintaining a positive attitude through all situations, Multitasking in an organized manner, Computer Literacy in Microsoft, Excel, and PowerPoint

Education

Whittier College Whittier, CA

Health Science

G.P.A.: 3.9

Cerritos College Cerritos, CA

General Education

G.P.A.: 4.0

Long Beach City College Long Beach, CA

General Education

G.P.A.: 4.0

City College of San Francisco San Francisco, CA

General Education

G.P.A.: 2.6

Multiple Choice

80%

- 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
- A 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
- D 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
- A 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

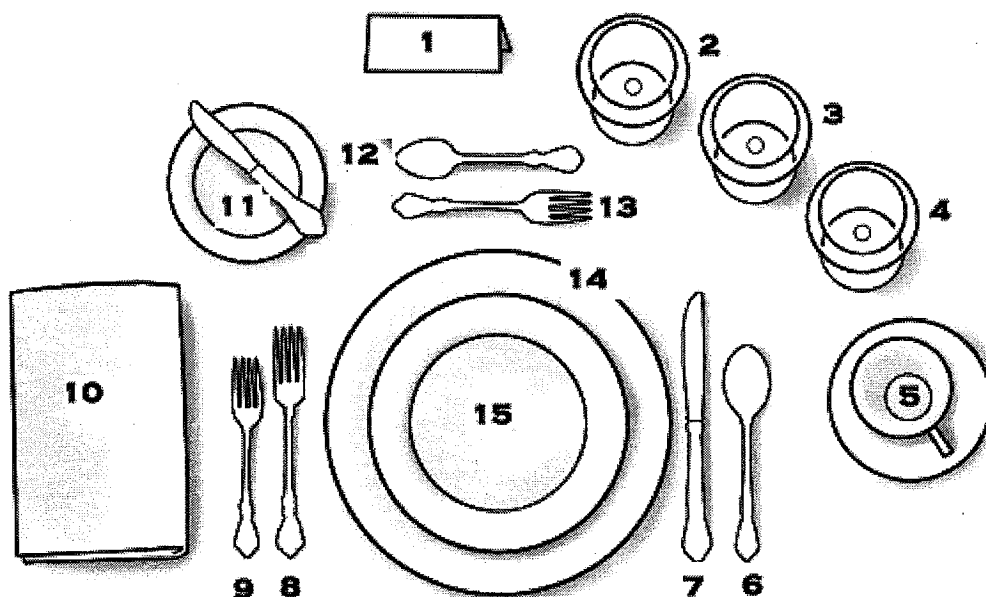
Match the Correct Vocabulary

- | | |
|--------------------------|---|
| <u>E</u> Scullery | A. Metal buffet device used to keep food warm by heating it over warmed water |
| <u>B</u> 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) |
| <u>A</u> Chaffing Dish | C. Used to hold a large tray on the dining floor |
| <u>D</u> French Passing | 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>C</u> Tray Jack | G. Style of dining in which the courses come out one at a time |

Name KHRISHA ALEJO

Servers Test

Score / 35



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>6</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

- The utensils are placed TWO (1) inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? cream & sugar
- Synchronized service is when: servers all come & serve all the same time
- What is generally indicated on the name placard other than the name? Table
- The Protein on a plate is typically served at what hour on the clock? 1/2 hour before
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? Accommodate them how tell the kitchen