

Desirée Negrón Carrero

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860-784-7532

Education

- **National Bartenders School** – Woodbridge, NJ February 2019
 - Completed 40 hours of training in Mixology
 - Knowledge of liquor, wine, and beer
 - Mastery of classic cocktails
 - Training in responsible service of alcohol
 - TIPS certified
- **University of Connecticut** – Storrs CT May 2017
 - Bachelor of Arts in Music, Voice
 - Bachelor of Arts in Spanish Language
- **Universidad de Granada**
 - Centro de Lenguas Modernas
- **Manchester Community College** – Manchester, CT August 2011 - January 2014
 - Course work in: Vocal Instruction, Harmony, Ear Training, Applied Lessons, Music History

Employment History

- **RMC Studios** – Garwood, NJ September 2018 - Present
 - Private Lesson Instructor, Voice, Beginning Piano, Beginning Guitar
- **Tallulah's Catering** – West Hartford, CT April 2018 – September 2018
 - Assist in set-up of tables and buffet
 - Serve guests
 - Relay special requests to kitchen staff
 - Assist in break-down at conclusion of event
- **Music and Arts Center** – East Hartford, CT August 2017 – December 2017
 - Sales/Customer Service
 - Log Instrument Repairs
 - Scheduling lessons
 - Complete transactions through Point of Sales system
- **Rogo Distributors** – East Hartford, CT July 2011 – August 2016
 - Addressed customer concerns
 - Organized and inventoried customer invoices to maintain up to date sales databases
 - Worked with customers to input orders into system for delivery
- **Xfinity Theatre** – Hartford, CT 2014-2015
 - Informing patrons of VIP services to promote the VIP package
 - Addressing questions and concerns by intermediating between patrons and staff to satisfy patrons needs
 - Maintaining positive attitude in high pressure environment

Skills

- Fluency in Spanish
- Adaptability
- Customer Service
- Excellent interpersonal skills
- Proficiency in Microsoft Office, Windows, and MacOS

Interview Note Sheet

Name: Desiree Negron
Date: 07/10/19
Position (s) Applied for:
Server

Interviewer: Jo Pof

Rate of Pay: \$14

Referred by:

Stevie McArdle

Job Status		% Bartender	/30	%
Server	/35	% Bartender	/30	%
Prep Cook	/15	% Bartender	/10	%
Grill Cook	/40	% Cashier	/10	%
Dishwasher	/20	% Housekeeping	/15	%

Full-Time

Part-Time

Total of _____ In Food Service

Thurs - private music instructor

→ PMC Studios

→ Tallulah's Catering & Event Planning
CT
banquet server April 18 - Sept 18

*max travel up to
45 min.

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

Car

Public Transit

Carpool (Rider / Driver)

North NJ

South NJ

Central NJ

New Brunswick
Jersey Shore

TIPS

Serv-Safe

LEAD

Other

Will Submit

Open

AM only

PM only

Weekdays only

Weekends only

NO Thurs

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 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

— 8

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

27/35

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

77%

b 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

Match the Correct Vocabulary

D Scullery

A. Metal buffet device used to keep food warm by heating it over warmed water

E 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)

A Chaffing Dish

C. Used to hold a large tray on the dining floor

B French Passing

D. Area for dirty dishware and glasses

G Russian Service

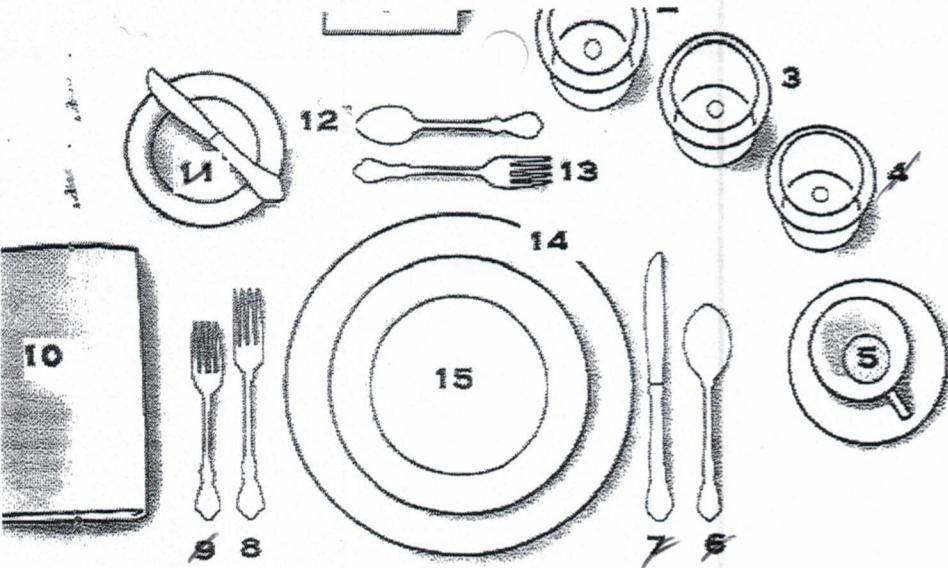
E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored

F Corkscrew

F. Used to open bottles of wine

C Tray Jack

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

11 Dinner Knife

3 Wine Glass (Red)

9 Salad Fork

14 Service Plate

3 ~~10~~ 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 ~~10~~ Water Glass

Fill in the Blank

1. The utensils are placed _____ inch(es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? Cream & sugar
3. Synchronized service is when: military style.
4. What is generally indicated on the name placard other than the name? Food menu.
5. The Protein on a plate is typically served at what hour on the clock? 6
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? Chef