

Adalfi Jimenez

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Purpose: To pursues opportunity that will help me grows and apply my skills in hospitality field.

Education: S.T.E.M 2013-2014

Perth Amboy High School 2014-2017

Rutgers University, New Brunswick's

GPA: 3.3

2017-2022

Skill:

- English/Spanish
- Communication
- Technology
- Commitment
- Leadership skills
- Team work
- Critical Thinking
- Interpersonal skill
- Certified in Problem solving

Experiences:

- Upholsterer
- Food
- Marmolejos food stores, sub-chef & serves
- McDonald's & Wetzel pretzels
- Bintender (license)
- Hospitality Staffing
- Americorps
- Collaborative center- Study for connecting faculty, students, and community leaders to work together

Interview Note Sheet

Name: Adolf Jimenez

Interviewer: Jo Park

Date: 07/23/19

Rate of Pay: \$ 14

Position (s) Applied for: Server

Referred by: Google

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

Full-Time

Part-Time

Schedule will change one School Starts Total of _____ In Food Service

- Rutgers - New Brunswick
Engineering: Physics
Grad: 2021
- Hospitality Staffing 2018
Server
Agency closed
- ~~Food Store~~ Food Store 2017
prep cook
- Americorp 2018 (paid volunteer)
community service / office work

★ max travel up to 40-50 min.

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

Car

Public Transit

Carpool (Rider / Driver)

North NJ

South NJ

Central NJ

Perth Amboy
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: Black polo

Would you recommend this applicant for Academy?

Convenient Candidate?

Other Languages Spoken:

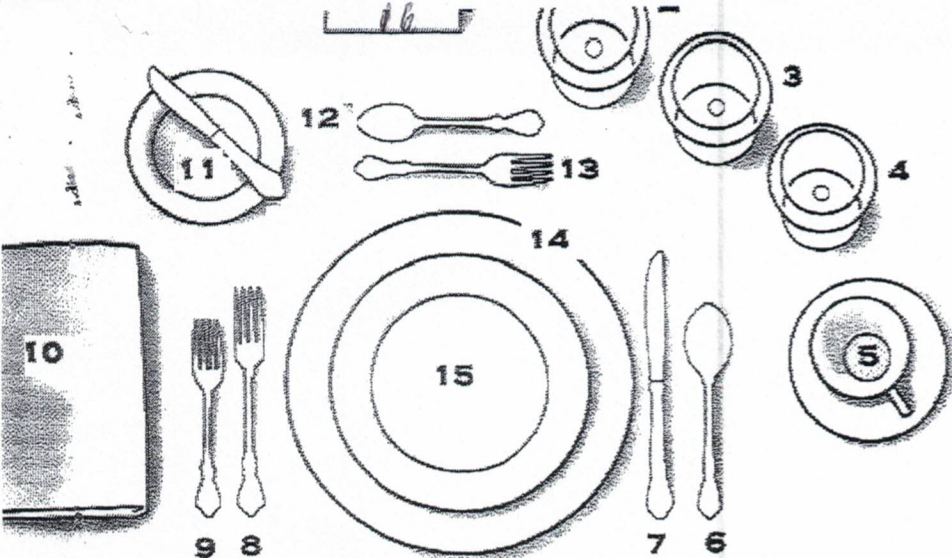
Multiple Choice

-9
26/35

- a 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
- d 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
- 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
- c 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

Match the Correct Vocabulary

- | | |
|--------------------------|---|
| <u>D</u> Scullery | A. Metal buffet device used to keep food warm by heating it over warmed water |
| <u>e</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>B</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 |



Adalberto Jimenez
Score / 35

**Match the Number to the
Correct Vocabulary**

- ~~2~~ Dinner Fork
~~5~~ Tea or Coffee Cup and Saucer
~~7~~ Dinner Knife
 2 ~~12~~ Wine Glass (Red)
~~9~~ Salad Fork
~~14~~ Service Plate
 3 ~~15~~ 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 ~~8~~ Water Glass

Fill in the Blank

1. The utensils are placed 1 inch inch (es) from the edge of the table.
 2. Coffee and Tea service should be accompanied by what extras? sugar, or creamer
 3. Synchronized service is when: everyone is working at the same time
 4. What is generally indicated on the name placard other than the name? number of cover 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?
Tell the chef for a specialty