

DeMaree Scobey

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## **Education:**

Azusa Pacific University

Graduated: May 2018

### **Work History:**

## Mavrick Models

March 2018-Present

- Having clients for commercials, and fashion direct me in how I should present their products.
- Walking in LAFW and other runways if requested.
- Starring in commercials for Pier 1 and Google.
- Auditioning frequently if requested to come in.
- Meeting once a week with agents to discuss potential possibilities in fashion.
- Meeting once a week with agents for measurement checks.

**Joey DTLA**

**July 31-present**

- Serving food and alcoholic beverages to guest
- Bussing tables and prepping tables for new guest
- Refilling any beverages guest ask

## Skills:

- Fluent in Spanish and English
- Time proficient
- Efficiency in all Google formats



**Servers Test**

**Multiple Choice**

b 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

b 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 wide 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 expediter that you need a different entrée

85%

**Match the Correct Vocabulary**

D ... Scullery

E Queen Mary

A ... Chafing Dish

B ... French Passing

G ... Russian Service

F ... Corkscrew

C ... Tray Jack

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

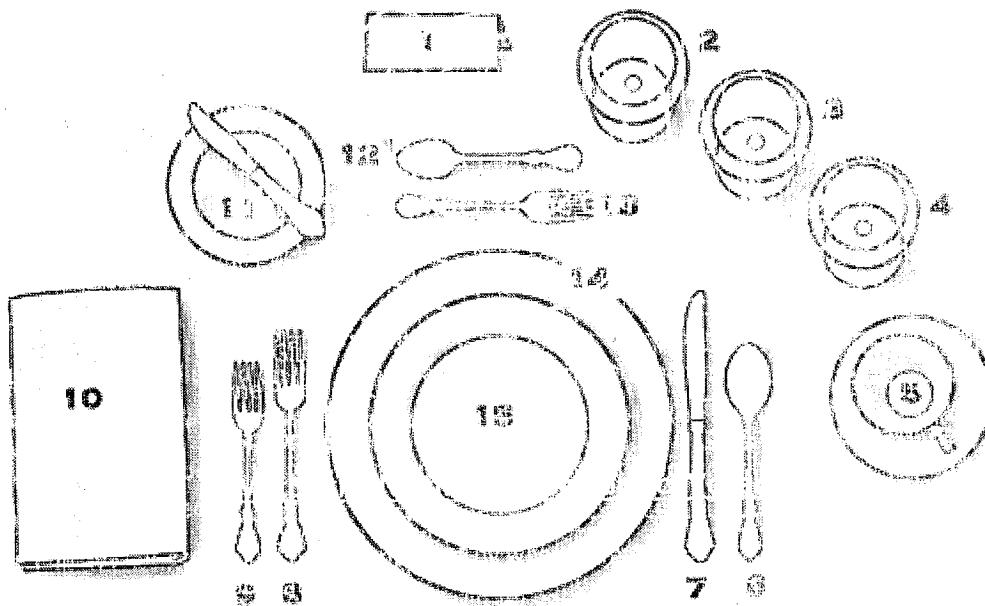
D Area for dirty dishware and glasses

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

**Servers Test**



**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>6</u>	Teaspoon	<u>2</u>	Wine Glass (Red)
<u>13</u>	Dessert Fork	<u>9</u>	Salad Fork
<u>12</u>	Soup Spoon	<u>14</u>	Service Plate
<u>15</u>	Salad Plate	<u>3</u>	Wine Glas. (White)
<u>4</u>	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? Sugar - Cream
3. Synchronized service is when: 2 or more Servers help 1 table
4. What is generally indicated on the name placard other than the name? Occupation
5. The Protein on a plate is typically served at what hour on the clock?
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?

Let chef know