

Mashi Cohen

Los Angeles, CA
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Authorized to work in the US for any employer

Work Experience

Banquet Server

Maggiano's Little Italy - Los Angeles, CA
April 2018 to Present

Perform all tasks of setting up for private events and parties
Maintain a sanitary atmosphere for guests by thoroughly preparing and maintaining work area
Assists in serving, table set up, and clearing in readiness for the next course
Assists and supports other banquet staff in serving guests
Greets and escorts guests to their tables and provides menu
Checks in with guests to make sure everything is going well

Host and Server

Club Diner - New Jersey
January 2016 to January 2018

Greet and escort guests to their table and provide menu
Assist in set up, serving, and clearing tables
Learn menu items and describe them appropriately to guests
Take beverage and food orders
Maintain a sanitary atmosphere for guests

Medical Assistant

Lakewood Immediate Medical Care - New Jersey
January 2014 to August 2016

Take patients histories and vital signs including pulse rates, temperature, blood pressure, weight, height, and record all information on patients charts
Schedule appointments, receive payment for bills, complete insurance forms, and perform other office duties as needed
Enter information into computer in order to maintain accurate patient records

Education

Bachelor's in Behavioral Science

Thomas Edison University - NJ
January 2016 to January 2019

Medical prerequisites in Behavioral Science

Ocean County College - New Jersey

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

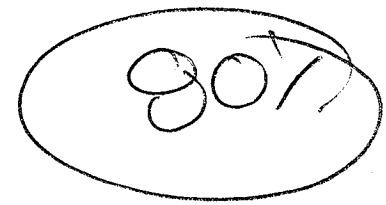
d 2) Drinks are served on what side with what hand?
 a) On the left side with the left hand
 b) On the left side with the right hand
 c) On the right side with the left hand
 d) On the right side with the right hand

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



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Match the Correct Vocabulary

D H Scullery

E Queen Mary

A H Chaffing Dish

G French Passing

B 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

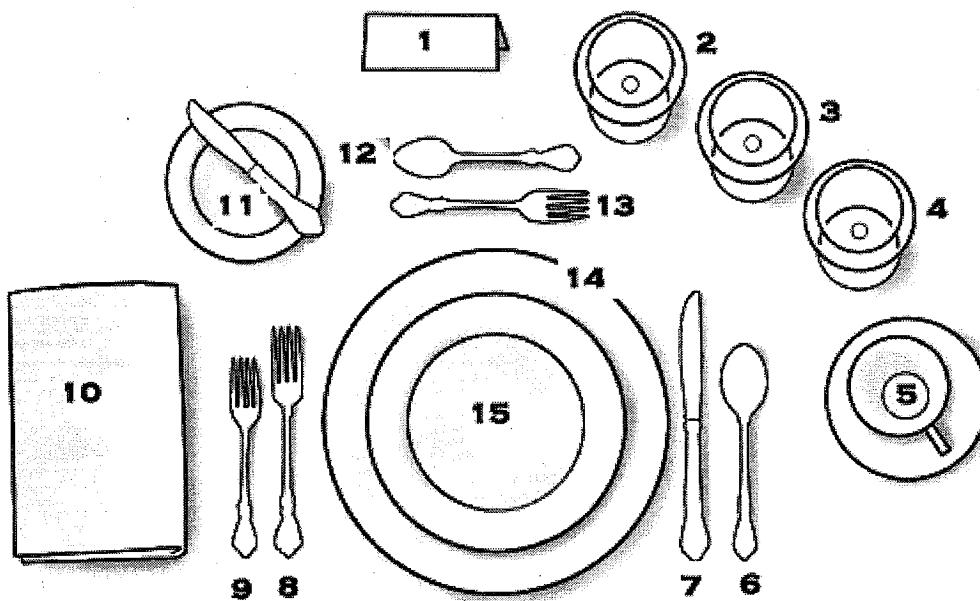
F. Used to open bottles of wine

G. Style of dining in which the courses come out one at a time

Name _____

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

1. The utensils are placed 6 (1) inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? creamer, Sugar.
3. Synchronized service is when: everything is synchronized, organized.
4. What is generally indicated on the name placard other than the name? Table #.
5. The Protein on a plate is typically served at what hour on the clock? 11:00 6:00.
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? notify kitchen/cook.