

Victor Zheng

27 Timber Acres Road Short Hills, NJ 07078 (848)-247-3502 victorzheng2011@yahoo.com

Work Experience:

Cara Mia, July 6th, 2018 - September 23rd, 2018

Busboy

14 Hrs/ Week

Description: I would serve food to the guests' tables and fill their glasses with waters, bringing cheese and black pepper to anyone who needed it on their dishes, polishing glasses and silverware, and clearing and setting up tables.

Address: 194 Essex St, Millburn, NJ 07041

Phone Number: (973) 379-8989

Common Lot, May 18, 2018 - July 4th, 2018

Assistant Server

14 Hrs/ Week

Description: I would run food to the guests' tables and fill their glasses with waters. I would also be tasked with side work such as clearing and setting up tables, while also polishing glasses and silverware.

Address: 27 Main St, Millburn, NJ 07041

Phone Number: (973) 467-0494

Shake Shack, Aug 17, 2017 - September 22, 2018

Team Member

Livingston, New Jersey

20 Hrs/Week

Description: I did a variety of jobs as a Team Member of Shake Shack, such as Front of House Hospitality, Grill, Fries, Hot Dogs, Chicken, Dishwashing and Preparing the ingredients.

Address: 280 Eisenhower Pkwy, Livingston, NJ 07039

Phone Number: (973) 629-8329

Panera Bread, Mar 17, 2017 - Jun 17, 2017

Cashier

Short Hills

20 Hrs/Week

Description: I worked as a cashier who handled the transactions to serve my customers.

Address: 722 Morris Turnpike, Short Hills, NJ 07078

Phone Number: (973) 921-0101

Education:

Millburn High School

Millburn, NJ

Millburn High School has been my high school education center from 9th to 11 grade, and will be the learning center for 12th grade. I have already received my diploma on June 2018.

University of California Santa Barbara

Goleta, CA

This is the college I will be attending for the next 4 years of my life!

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

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

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

b 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

74%

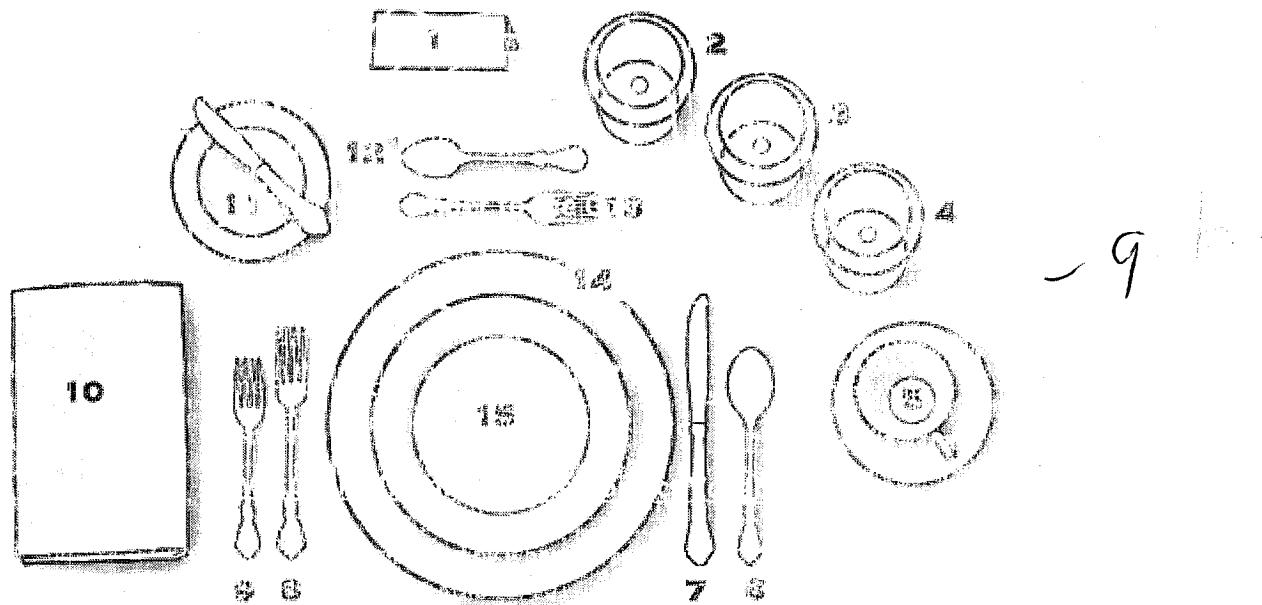
Match the Current Vocabulary

<u>D</u>	<u>S</u> oup Tureen	A. Metal buffet device used to keep food warm by heating it over warmed water
<u>E</u>	<u>Q</u> ueen Anne	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>	<u>C</u> hef's Dish	C. Used to hold a large tray on the dining floor
<u>B</u>	<u>F</u> rench Passing	D. Area for dirty dishware and glasses
<u>G</u>	<u>R</u> ussian Service	E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored
<u>B</u>	<u>C</u> arafe	F. Used to open bottles of wine
<u>C</u>	<u>T</u> ray Tack	G. Style of dining in which the courses come out one at a time

Name Victor Zheng

Score / 35

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 Sauter
<u>1</u>	Name Place Card	<u>7</u>	Dinner Knife
<u>12</u>	Teaspoon	<u>2</u>	Wine Glass (Red)
<u>3</u>	Dessert Fork	<u>9</u>	Salad Fork
<u>8</u>	Soup Spoon	<u>14</u>	Service Plate
<u>15</u>	Salad Plate	<u>3</u>	Wine Glass (White)
<u>4</u>	Water Glass	<u>7</u>	

Fill in the Blank

3

1. The utensils are placed 3 inch(es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? Sugar and cream
3. Synchronized service is when: All food gets served at the same time.
4. What is generally indicated on the name placard other than the name? Job Occupation
5. The Protein on a plate is typically served at what hour on the clock? 9
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?

Change your gloves when the dish is ready
Inform Kitchen