

My address  
2727 Cramer circle  
San Jose ca 95111

SCHOOL

Los Altos High School  
201 Almond Avenue  
Los Altos, CA 94022  
Attended  
1996-2000

Foothill college  
12345 El Monte Road  
Los Altos Hills, CA 94022

Attended for 1 1/2  
To improve English.

Previous work

Jo-Ann Fabric and Craft  
435 San Antonio Road, Mountain View  
(650) 948-5300  
Manager: Rose Johnson

Position: cashier

Work from 3/2001 - 10/2006  
Starting wage \$7.00  
Ending wage \$7.50

Reason for leaving  
Not enough hours.

Duties : cleaning, stocking, cashiering, cutting fabric, inventory.

Nob Hill Foods  
1250 Grant Road, Mountain view  
(650) 390-9222

Manager : Rocio Gutierrez

Position: courtesy clerk , Deli clerk

Work from 10/2006 - 10/2008

Starting wage \$8.25  
Ending wage \$9.50

Reason for leaving  
Family matters

Duties : as a courtesy clerk  
Cleaning, bagging customer grocery . Stocking .

Deli clerk : cleaning, sandwich maker , stocking, inventory.

Grain D'or  
137 E El Camino Real  
Mountain View, CA 94040  
(650) 210-9488

Manager : Jessica Lim

Position: sandwich maker, cashier

Work from 4/2009-4/2010

Starting wage \$9.00  
Ending wage \$9.00

Reason for leaving  
Pregnancy

Duties : cleaning , sandwich making , cashiering, inventory.

Arco AM PM  
5755 Camden Ave  
San Jose, CA 95124  
(408) 269-7244

Manager : Howard Pharm

Position : cashier

Work from 8/1/2010- 7/12/2014

Starting wage \$9.00

Duties : cleaning , cashiering , stocking.

The Home Depot  
360 E. Dunne ave  
Morgan hill ca 95037  
(408 ) 779-9755

Manager : Roy Ponce  
Position : cashier  
Work from : 5/6/2013- 2/2/2015  
Starting wage : \$10.75  
Duties : cashier, cleaning, stocking

Atria willow Glen  
1660 gaton street  
San Jose ca 95125  
(408) 266-1660

Manager ken sligar culinary director  
Position server  
Work from 5/6/2014-7/24/2015  
Starting wage \$11.00  
Duties : taking orders from resident , delivering their food, cleaning tables, setting tables , sweeping , restocking dishes , silverware.

BROOKDALE  
1009 blossom river way  
San Jose ca 95123  
(408)445-7770  
Dinning room manager

Isabel Garcia  
Position :server  
Wage \$15.00  
Hire day 8/31/2015

Reference #

Kenya Soto  
Friend/ co-worker.  
Know her for 4 years  
(650) 660-5606

Roma Rodriguez  
Friend

Know her for more than 3 years.  
(408)991-5240

Ashley Diaz  
1 (323) 381-8964  
Know her for 4 years  
Friend and coworker

Number where I can be reach at is  
(408) 712-4496

**Servers Test**

**Multiple Choice**

- 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
- 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
- 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
- 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
- 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
- 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

71%

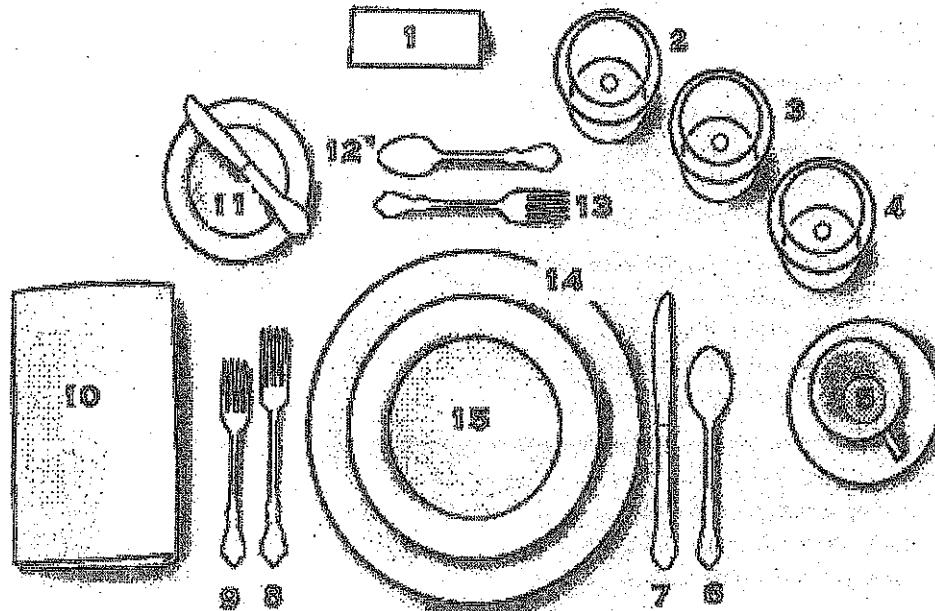
**Match the Correct Vocabulary**

- D Scullery  
E-G Queen Mary  
A Chaffing 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**

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 1 inch inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? sugar and creamers
3. Synchronized service is when: Everything goes in order at the same time
4. What is generally indicated on the name placard other than the name? choice of meal
5. The Protein on a plate is typically served at what hour on the clock? 4 o'clock
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? let the chef know there's a special request