

Thang Vo (Jake)

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EXPERIENCE

Simple Viet — Food Prep/Server

July 2018 - December 2018

Prep food trays, Serve customers, Use POS system

Paddy Wagon Sliders — Food Prep

May 2018 - July 2018

Catering events, Prepping food, Serving food

LK Tea and Grill — Tea Barista/Cashier/Server

June 2017 - December 2017

Make tea drinks, Use POS system, Serve customers

Kirby Vacuums — Customer Service/Sales

March 2017 - May 2017

Assemble vacuums, Show product to customers, Selling the product, Door to Door type sales

Taqueria Cazadores — Catering/Food Prep/Server

January 2017 - March 2017

Zoylas Tax Service — Data Entry/Receptionist/Office Assistant

Jan 2016 - April 2016

Greet customers when entering building, Set appointments, Enter data received, Answering phone calls in a professional matter, Handle Books

EDUCATION

Evergreen Valley Highschool, San Jose — Diploma

August 2013 - June 2017

SKILLS

Customer Service.
Using a POS system.
Fast Learning.
Communication.
Ability to work under pressure.
Teamwork.
Accounting.
Bookkeeping.
Planning/Event Planning.

LANGUAGES

English, Vietnamese

Name THANG VO (JAKE)

Servers Test

Score 30/35

Multiple Choice

- 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
- 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 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

86%

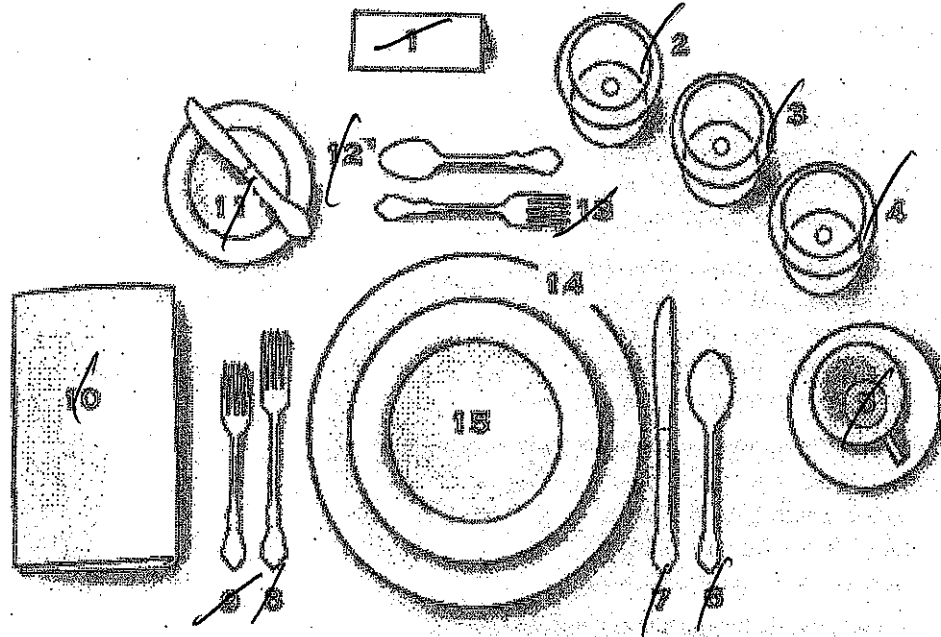
Match the Correct Vocabulary

- | | |
|--------------------------|---|
| <u>D</u> Scullery | <u>A</u> Metal buffet device used to keep food warm by heating it over warmed water |
| <u>U</u> Queen Mary | <u>B</u> 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 | <u>C</u> Used to hold a large tray on the dining floor |
| <u>B</u> French Passing | <u>D</u> Area for dirty dishware and glasses |
| <u>G</u> Russian Service | <u>E</u> Large metal shelving unit for prepared food to be held or for dirty trays to be stored |
| <u>F</u> Corkscrew | <u>F</u> Used to open bottles of wine |
| <u>L</u> Tray Jack | <u>G</u> Style of dining in which the courses come out one at a time |

Name THANG VO (JAKE)

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>12</u>	Name Place Card	<u>7</u>	Dinner Knife
<u>13</u>	Teaspoon	<u>3</u>	Wine Glass (Red)
<u>14</u>	Dessert Fork	<u>9</u>	Salad Fork
<u>15</u>	Soup Spoon	<u>14</u>	Service Plate
<u>16</u>	Salad Plate	<u>2</u>	Wine Glass (White)
<u>17</u>	Water Glass		

Fill in the Blank

- The utensils are placed 10 inches inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? cream/sugar served at once BREAD/APPEZIZERS
- Synchronized service is when: A LOT OF GUESTS
- What is generally indicated on the name placard other than the name? SEAT Choice of meal
- The Protein on a plate is typically served at what hour on the clock? 6 o'clock
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? LET COOK KNOW