

Gabrielle Carty

Server

Experienced high end restaurant server with highly developed time management skills. Significant food and bartending knowledge and the ability to make a variety of drinks and provide recommendations to guests. Dedicated to the continual upkeep of menu familiarity for the optimal diner experience.

 Gabriellec0625@gmail.com

 (678)967-5803

 Atlanta, Ga

WORK EXPERIENCE

Lead Server

Hilton Atlanta Airport

06/2018 – 04/2019

Hapeville, Georgia

Andiamo

Achievements/Tasks

- Greet guest in a friendly manner and courteous manner and explain any specials or promotions. Take guest food and cocktail orders, answer guest questions while making helpful suggestions. Communicate issues, resolve problems and develop leadership direction. Monitor the day to day operations of the department to ensure maximum customer service, and also trained new staff.

Bartender/ Server

Gourmet Designs

06/2015 – 01/2018

Greenacres, Florida

Banquet/ Catering company

Achievements/Tasks

- Maintained full knowledge of bar and menu items while making helpful recommendations. Delivered quality food and beverage service to guest in a responsible manner. Delivered food orders within established timeframes. Followed proper mixology, bar equipment and sanitation standards. Prepared mixed drinks, poured wine, beer and non alcoholic beverages.

Cocktail Server

Seminole Hollywood Hard Rock Hotel & Casino

11/2013 – 02/2018

Hollywood, Florida

Achievements/Tasks

- Delivered exceptional friendly and fast service. Assisted guest with making menu choices in an informative and helpful fashion. Appropriately suggested additional items to customers to increase restaurant sales. Memorized beverages such as wine, beer and cocktails.

Host/Server

Scarfones

06/2009 – 09/2013

Coral Springs, Florida

Italian Restaurant

Achievements/Tasks

- Greet and assigned seating to guest in a friendly and timely manner. Regularly checked on guests to ensure satisfaction with each food course and beverages. Communicate orders to kitchen staff as well as keeping a clean work station.

SKILLS

Memorization

Customer Service

Time Management

Cleanliness

Conflict Resolution

Leadership

Positive Attitude

Communication

Organization

LANGUAGES

English

Full Professional Proficiency

Multiple Choice (1 point each)

C 1) A gallon is equal to ____ounces

- a. 56
- b. 145
- c. 32
- d. 128

C 2) Mesclun are what type of vegetable?

- a. Roots
- b. Beans
- c. Salad Greens
- d. Spices

C 3) What does the term braise mean?

- a. Sear quickly on both sides
- b. Slowly cook in covered pan with little liquid
- c. Cook on high heat and quickly
- d. Slowly cook in simmering water

B 4) At what internal temperature must chicken be cooked so that it is safe to eat?

- a. 155 degrees F
- b. 165 degrees F
- c. 175 degrees F
- d. 185 degrees F

A 5) How do you blanche vegetables?

- a. Immerse for a short time in boiling water
- b. Cook lightly in butter over med heat
- c. Soak in cold water overnight
- d. Rub with salt before cooking

C 6) Which of the following ingredients would you pack before measuring?

- a. Olive Oil
- b. Salt
- c. Brown Sugar
- d. White Sugar

A 7) What is Al Dente?

- a. Firm but not hard
- b. Soft to the touch
- c. Very hard
- d. Very soft

A 8) Food should be left out no more than

- a. 2 hours
- b. 3 hours
- c. 4 hours
- d. 5 hours

75%

Prep Cooks Test

A

17) What is a Julien cut?

- a. Food cut into long thin strips, matchstick
- b. Food cut into long thin strips then turned and cut into a 1/8' dice
- c. Food diced into finely chopped and uniform pieces
- d. Cutting and peeling into oblong seven sided football like shapes

✓

A

18) To cook a food in a pan without browning over low heat until the item softens and releases moisture.

- a. Sweat
- b. Boil
- c. Roast
- d. Grill

✓

Fill-in the Blank (1 point each)

✓ 19) Salt & Pepper are the basic seasoning ingredients for all savory recipes.

✓ 20) False: to cut into very small pieces when uniformity of size and shape is not important.

Chop