

Meghan Longenecker
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OBJECTIVE

To obtain a position as a server in an upscale, high volume restaurant where passion for food, drink, quality of service, and customer satisfaction are of the utmost importance.

WORK HISTORY

- **Mosaic**, 11915 El Camino Real, San Diego, CA 92130

HOST/SERVER 2018 - 2019

- Take guest orders, answer questions about the menu, handle payment transactions, communicate orders to the kitchen staff, seat customers, assist with customer service.

- **Best Western Premier Hotel Del Mar**, 720 Camino Del Mar, Del Mar, CA 92014

GUEST SERVICES AGENT, 2018 - 2019

- Check guests in/out of hotel, handle payment transactions, answer questions and concerns about property and local area.

- **Doubletree Del Mar**, 11915 El Camino Real, San Diego, CA 92130

GUEST SERVICES AGENT, 2017 - 2019

- Check guests in/out of hotel, handle payment transactions, answer questions and concerns about property and local area.

- **Comfort Inn at the Harbor**, 5102 N Harbor Drive, San Diego, CA 92106

GUEST SERVICES AGENT, 2014 - 2018

- Check guests in/out of hotel, handle payment transactions, answer questions and concerns about property and local area, prepare breakfast, run audit.

EDUCATION

- San Diego Mesa College. Theatre Arts.

ATTRIBUTES

- Employee of the Month, Doubletree Del Mar, 2018
- Excellent interpersonal skills. Friendly. Team player. Outgoing.
- Great work ethic. Punctual, dedicated, reliable, professional.
- Very strong leadership skills, but also work well independently.
- Quick learner, flexible, problem solver.
- Incredibly organized, detail oriented.

REFERENCES

Callista Tieu, Mosaic, Restaurant Supervisor - 760-877-5739

Thomas Mackey, Best Western Premier, General Manager - 858-755-9765

Jordan Hovis, Doubletree Del Mar, Front Office Manager - 858-481-5900

Sunil Thaddani, Comfort Inn at the Harbor, Owner - 619-223-8171

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

C 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

C 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

-1
80%

Match the Correct Vocabulary

D Scullery

A. Metal buffet device used to keep food warm by heating it over warmed water

E Queen Mary

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)

A Chaffing Dish

C. Used to hold a large tray on the dining floor

B French Passing

D. Area for dirty dishware and glasses

G Russian Service

E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored

F Corkscrew

F. Used to open bottles of wine

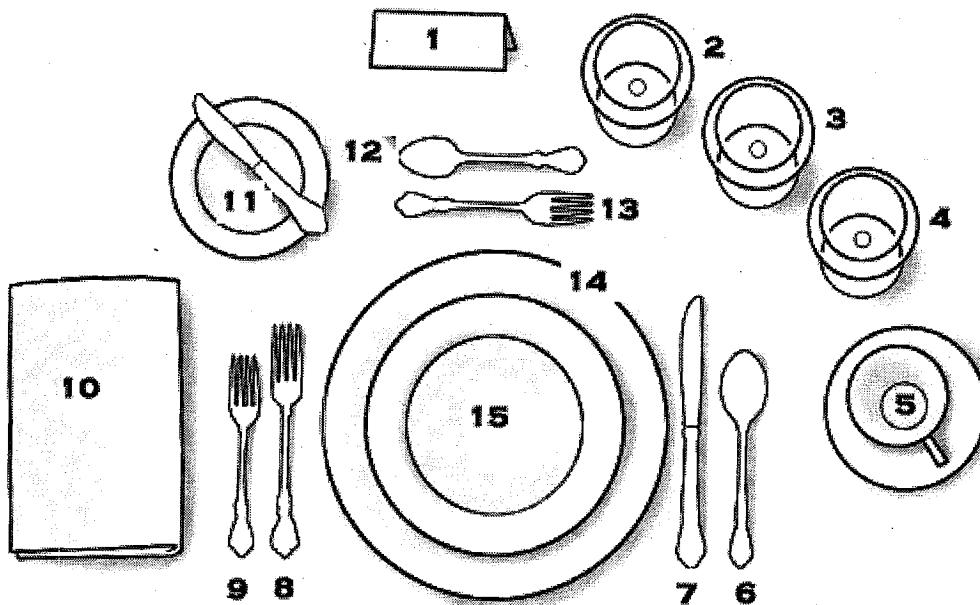
C ~~Tray Jack~~

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

Name Meghan Longenecker

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 Saucer
<u>1</u>	Name Place Card	<u>7</u>	Dinner Knife
<u>12</u>	Teaspoon	<u>2</u> <u>3</u>	Wine Glass (Red)
<u>13</u>	Dessert Fork	<u>9</u>	Salad Fork
<u>10</u> <u>6</u>	Soup Spoon	<u>14</u>	Service Plate
<u>15</u>	Salad Plate	<u>3</u> <u>1</u>	Wine Glass (White)
<u>4</u> <u>7</u>	Water Glass		

Fill in the Blank

1. The utensils are placed 1-8 inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? cream, sugar
3. Synchronized service is when: two or more servers provide service in sync.
4. What is generally indicated on the name placard other than the name? business
5. The Protein on a plate is typically served at what hour on the clock? 6 o'clock
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?
ASK if they have an allergy and inform Chef