

AUSHLAY DIXON

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Professional Summary

Skills

I have experience in fast-food for six years
I have experience in warehouse work for four years
Picking
Packing
Quality control
Cashier
Server

Experience

<i>Tagged</i>	<i>Jul 2018–Feb 2019</i>
<i>Kohl's Blue Springs – Blue Springs, MO</i>	
Put tags on clothes	
<i>Quality control</i>	<i>Apr 2018–Jul 2018</i>
<i>Jet.com – Edgerton, KS</i>	
• Direct or coordinate production, processing, distribution, or marketing activities of industrial organizations.	
<i>Packing</i>	<i>Mar 2017–May 2018</i>
<i>Xpac – Milan, IL</i>	
Cancel orders based on customer requests or inventory or delivery problems.	
<i>Cashier</i>	<i>Mar 2015–May 2017</i>
<i>McDonald's – Davenport, IA</i>	
Drive-thru, front counter	
<i>Server</i>	<i>Jun 2014–Feb 2015</i>
<i>Pizza Ranch – Bettendorf, IA</i>	
Bus tables, greeted and waited customers	
<i>Food prep</i>	<i>Jul 2013–Jun 2014</i>
<i>Steak 'n Shake – Davenport, IA</i>	
Clean station, food prepared, server	

Education

<i>Hope Faith Ministries – Kansas City, MO</i>	<i>May 2010</i>
Graduate	

Servers Test

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

B

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

B

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

A to 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

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

G French Passing

D. Area for dirty dishware and glasses

B 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

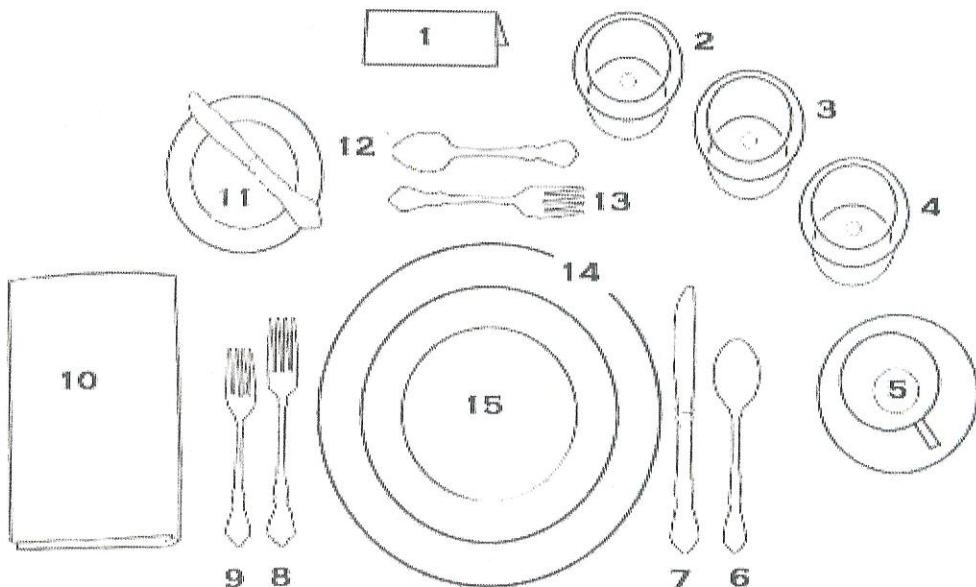
C Tray Jack

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

Name _____

Servers Test

Score / 35



Match the Number to the Correct Vocabulary

<u>10</u>	Napkin	<u>8</u> <u>13</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> <u>10</u>	Teaspoon	<u>2</u> <u>3</u>	Wine Glass (Red)
<u>13</u> <u>9</u>	Dessert Fork	<u>9</u> <u>8</u>	Salad Fork
<u>6</u> <u>12</u>	Soup Spoon	<u>14</u>	Service Plate
<u>15</u>	Salad Plate	<u>3</u> <u>4</u>	Wine Glass (White)
<u>4</u> <u>2</u>	Water Glass		

Fill in the Blank

1. The utensils are placed 8 inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? Repd when you plan event, or how you serve food
3. Synchronized service is when: Repd when you plan event, or how you serve food
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? 6 o'clock
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? LET the cook know