

Robert M. Willingham
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Summary

Highly experience as a waste technician/landscape crew member, warehouse worker and as a maintenance worker in industry including manufacturing and membership organizations. Skills are painting, recycling, lawn work, pressure washing and miscellaneous work in the cleaning and warehouse field. Served in the United States Army and High School Graduate.

Work Experience

Kitchen Aid

Belmont Garden-Garfield, NJ

June 2018-Present

- Clean and sanitized work areas, equipment, utensils, dishes, or silverware.
- Store food in designated containers and storage areas to prevent spoilage.
- Portion and Wrap the food or place it directly on plates for service to patrons.
- Take and record temperature of food and food storage areas, such as refrigerators and freezers.
- Prepared a variety of food, such as meats, vegetables, and desserts, according to customers' orders or supervisor instructions, following approved procedures.

Landscape/Yardwork Laborer

Veteran Industries - East Orange, NJ

June, 2008-February, 2009

- Expertly manage to keep the VA grounds clean.
- Operated landscaping machinery
- Mowed and edged lawns.
- Pruned and trimmed trees, shrubs and hedges.
- Gathered and removed litter.
- Pressure washed buildings and sidewalks.
- Cleaned gutters, collected leaves and debris, and emptied trash.
- Maintained equipment such as lawn and snow removal
- Maintained irrigation system, and auxiliary areas such as athletic fields, swimming pools and parking lots.

Household Hazardous Waste technician/Landscape crew member

WRD Environmental/Green Corps – Chicago, IL

March 2005-June 2006

- Collected, sorted, transported and properly disposed of household chemical waste such as pesticides, lawn chemicals, cleaning products, old gasoline, drain cleaners, and fluorescent lamp bulbs.
- Operated various equipment such as can crusher and bulb catter, and gas powered equipment as sod cutters, tillers, string trimmers, mowers, blowers and chainsaws.

Maintenance Worker

Good Seed Ministries – Chicago, IL

April 2004 – April 2005

- Executed the sweeping, mopping floors, cleaning windows and snow removal, of the facility
- Transported and set up equipment for different events, and performed routine maintenance, and inspected, operated, or test machinery or equipment to diagnose machine malfunction.

Interview Note Sheet

Name: <u>Robert Willingham</u>	Interviewer: <u>Amara Devine</u>
Date: <u>9/23</u>	Rate of Pay: _____
Position (s) Applied for: <u>Cook, Prep, Server</u>	Referred by: _____

Test Scores					
Server	<u>77</u> / <u>35</u>	%	Bartender	<u>30</u>	%
Prep Cook	<u>15</u>	%	Barista	<u>10</u>	%
Grill Cook	<u>40</u>	%	Cashier	<u>10</u>	%
Dishwasher	<u>10</u>	%	Housekeeping	<u>16</u>	%

Seeking:
<input checked="" type="checkbox"/> Full-Time
<input checked="" type="checkbox"/> Part-Time

Relevant Experience & Summary of Strengths	Total of _____ In Food Service
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2 years - Belmont Garden.
 2018 - present
 landscape 2008-2009

P.O.S. Experience: Y / N details: _____

Transportation
Car _____ Public Transit _____ Carpool (Rider / Driver) _____

Regions Available to work
<input checked="" type="checkbox"/> North NJ <input type="checkbox"/> South NJ <input type="checkbox"/> Central NJ <input type="checkbox"/> Jersey Shore

Certifications (if any)
TIPS _____ Serv-Safe _____ LEAD _____ Other _____ <input checked="" type="checkbox"/> Will Submit

Availability
Open _____ AM only <input checked="" type="checkbox"/> PM only <input checked="" type="checkbox"/> Weekdays only <input checked="" type="checkbox"/> Weekends only <input checked="" type="checkbox"/>

Uniforms
Bistro _____ Black Bistro _____ Tuxedo _____ 1/2 Tuxedo _____ Black Vest _____ Long Black Tie _____
Chef Coat _____ Chef Pants _____ Knives _____ Black Pants <input checked="" type="checkbox"/> Non-Slip Shoes _____ Bow Tie _____ Other: _____

Would you recommend this applicant for Aerobics Academy?	Conversion Candidates?	Other Languages Spoken:
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Name Robert Willingham
Score 27/35

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
- A 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
- D 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

-8

27

77%

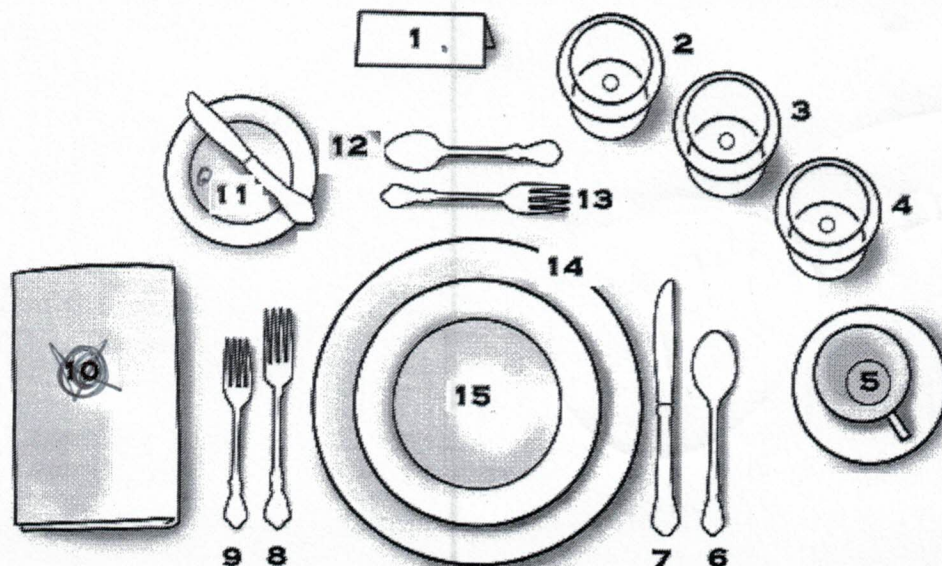
Match the Correct Vocabulary

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

Name _____

Servers Test

Score 27 / 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

- The utensils are placed _____ inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? _____
- Synchronized service is when: _____
- What is generally indicated on the name placard other than the name? _____
- The Protein on a plate is typically served at what hour on the clock? _____
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? _____