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PATRICIA LERENA

OBJECTIVE

Enthusiastic, responsible Food Service Worker with 5+ years of experience. Possess a certification in California Food Handling and Safety Sanitation. Seeking to leverage proven skills and acquired knowledge into an entry-level position to help accomplish your companies goals.

SKILLS

- Point of Sale System

WORK OF EXPERIENCE

03/2015-08/2019 Chukchansi Park Fresno, CA
Picnic Staff

- Set-up picnic events and occasionally serving alcohol beverages to guests at the Party Deck, Tecate Cantina, or at Swimming Pool prior to the scheduled time requested by the private host of the party.
- Facilitate all guests needs and requests, make sure all menus and items are accurate
- Concessions cashier/food preparation
- Deliver food orders to the spectator's seats

12/2014 -07/2015 Save Mart Center Fresno, CA
Warehouse Food Runner

- Rotates inventory practicing FIFO (first in, first out)
- Maintains cleanliness and organization of warehouse and concession stands
- Product transfers; pre-event and during event, ensures proper storage
- Set-up and tear-down of portable concession locations
- Assist with recording of monthly inventory
- Assist with the laundering of concession uniforms
- Assist with cleaning of foodservice equipment including fryers, grills and other equipment

07/2013 - 08/2014 El Pollo Loco Fresno, CA
Food Prep Assistant

- Prepare side dishes, salsas, and marinate chicken
- Provide excellent customer service
- Keep guests satisfied with a clean dining room and a fully stocked salsa bar.

EDUCATION

06/2010 Hanford West High School Hanford, CA
High School Diploma

CERTIFICATIONS

TIPS

California Food Handler Card, Exp. Date 08/2020
CPR/First Aid Card, Exp. Date 02/2020

REFERENCES

Agueda Covarrubias, Los Angeles County - Community Services Analyst III, (213)739-7386
Duran Howie, I'm A Movement Not A Monument Director, (310)493-8607

Cashier Test

Score / 15

A

11) Counterfeit pens should be used on which three denominations?

- a) \$20, \$50, \$100
- b) \$10, \$20, \$50
- c) \$5, \$50, \$100
- d) \$10, \$20, \$50

A

12) How many times should you count change when giving it to the customer?

- a) one
- b) two
- c) three
- d) no need to count

Question & Answer:

13) What is the minimum age for legal alcohol purchases? 21

14) What are the acceptable forms of ID for alcohol purchases? Drivers License

15) How many \$20 bills are in a bank band? 100

Servers Test

Multiple Choice

C 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

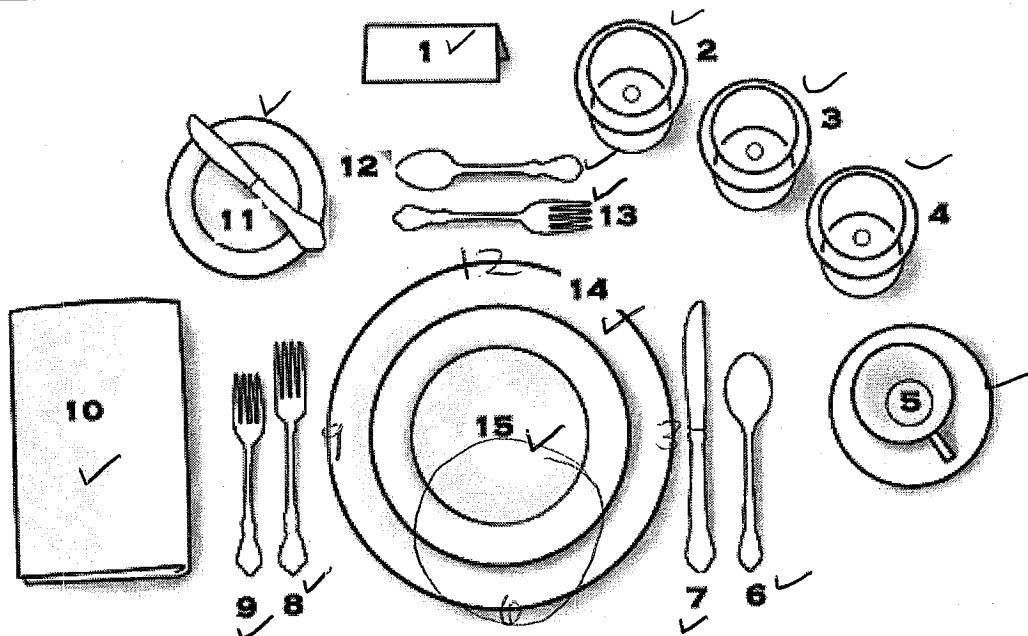
71%

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>B</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>G</u> French Passing	<u>D</u> Area for dirty dishware and glasses
<u>C</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>E</u>  Tray Jack	<u>G</u> Style of dining in which the courses come out one at a time

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>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

1. The utensils are placed 10 inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? sugar/cream
3. Synchronized service is when: same time service
4. What is generally indicated on the name placard other than the name? group name, table number
5. The Protein on a plate is typically served at what hour on the clock? 10 o'clock
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? ask kitchen staff