

Angel S Taylor
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Objective: To gain an employment opportunity that allows me to put my wide ranges of skills and 10 plus years of customer service to use as best as I can.

Summary of Qualifications:

- 10 plus years of customer Service
- Food Manager Serve Safe Certified
- Food Handlers Card
- Recruiting Experience
- Good Communication Skills

Work Experience:

Feb2016-Aug2019 Division Trainer (Waffle House) Arlington, Tx

- Handle new hire paperwork, I-9, W-4 ect.
- Review company policy and Training manual
- Conduct Food Safety Class and issue cards
- Relief Manager
- In-unit Recruiting

July2015-Feb2016 Dietary (Glenwood Regional Medical Center) West Monroe, LA

- Cashier
- Grill Cook
- Set up and serve Breakfast and Lunch Hot Bar
- Deliver room service to patients

Feb2013-July2015 Caterer (Sodexo) Houston, Tx

- Prepare, pack, deliver, and set up breakfast and lunches for business meetings.
- bake pastries, cookies, and cornbread
- print out online orders and bill clients
- decorate VIP parties
- Helped in cafeteria in down time or anywhere else needed
- Dishroom

Professional References:

Felisha Evan (Former Manager) 731-693-3262

Drew Spalding (Former Division Manager) 817-522-2685

Yalonda Millsap (Mentor) 318-331-4001

Name _____

Score / 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

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

Match the Correct Vocabulary

D Scullery

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

 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

 French Passing

D. Area for dirty dishware and glasses

 Russian Service

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

F Corkscrew

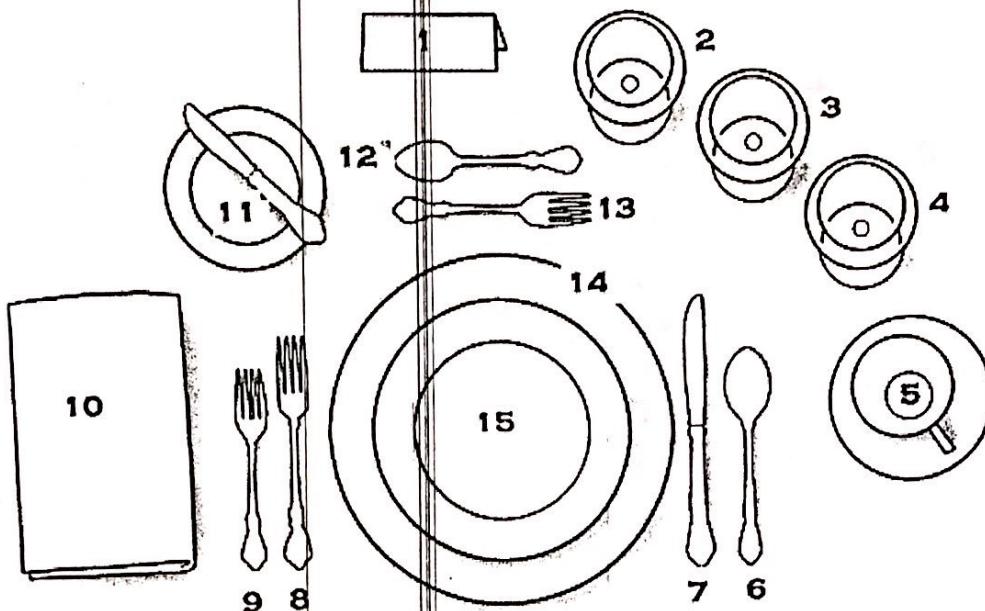
F. Used to open bottles of wine

C Tray Jack

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

Name Angie Taylor
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>3</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>2</u>	Wine Glass (White)
<u>4</u>	Water Glass		

Fill in the Blank

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