

Sun Valley CA, PA 19352 maleekgreeraop@gmail.com

OBJECTIVE Seeking to apply my organizational, hardworking, leadership and people skills to fill the role in your company. I am a dedicated team player who can be relied upon to help your company achieve its goals.

#### EXPERIENCE

Best Personal Inc. Philadelphia, PA (Food Server)

- Hospitality Host • Food Service
- Mixed Drinks

Dunkin Donuts, Philadelphia, PA (Cashier)

- Worked the sandwich station
- Organized and shelved stock
- Close the store

Walmart, Philadelphia, PA, (Remodel Associate)

- Stocking
- Building
- Loading and unloading trucks
- Customer Service

The Village of Arts, Philadelphia, PA (Designer)

- Designed clothes
- Sketched designs

#### EDUCATION

Imhotep Charter High School, Philadelphia, PA True bright Science Academy Charter High School.

October 2017- December 2017

March 2017-June 2017

April 20-July 2016

May 2013- August 2013

September 2013-June 2013 September 2010-June 2012





THE SERVICE  
COMPANIES

SERVICE. ABOVE ALL

Name maleek Greer

## Servers Test

Score 8/35

### Multiple Choice

93%

- 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
- d 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
- 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 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

### Match the Correct Vocabulary

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



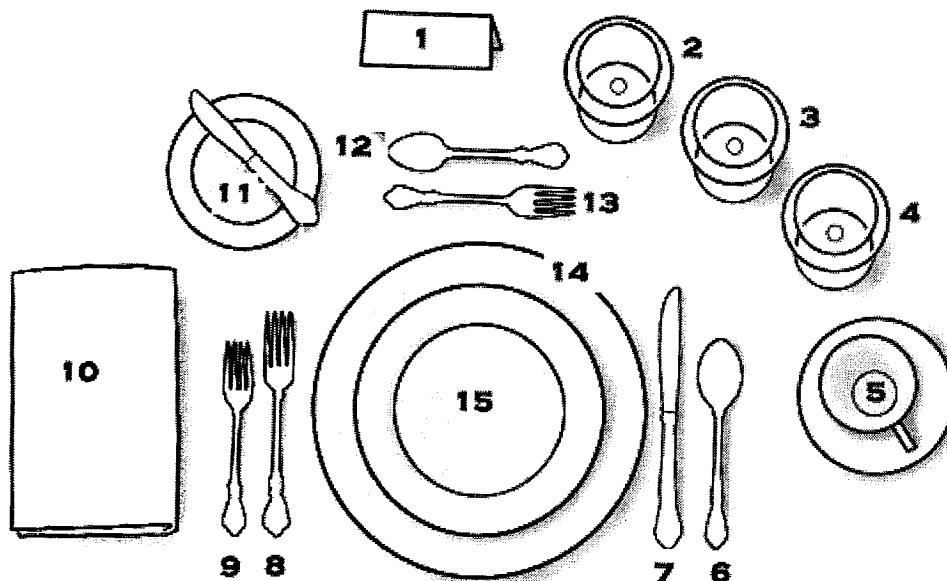
**THE SERVICE  
COMPANIES**

SERVICE. ABOVE ALL

Name Maleek Greer

## 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>20</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 1 2-3 inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? lemon, cream, sugar
- Synchronized service is when: all servers serve at once
- What is generally indicated on the name placard other than the name? partys names
- 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?  
Go to the kitchen and ask for a vegetarian dinner.