

JASMINE L.
626-200-5173

EDUCATION

University of California, San Diego
Bachelor of Arts, Visual Arts, expected 06/21

EMPLOYMENT

Rose Bowl (09/2016-Present)

Cashier/ Catering staff/ Busser/ Runner

In charge of the cash register, rang up customers, served drinks to customers, such as soda and juice, and served food, such as burgers and salads. Poured beer and wine, helped with expo, set up and clean up of soda machines, filled up popcorn and peanuts in wooden barrels before events, and filled ice into buckets. Set up, maintained, and cleaned condiment stations. Worked private catering events as a busser/ runner, cleaning tables, and delivering food and drinks.

LA Coliseum (09/2017-01/2019)

Bartender

Served alcohol to customers at football games, in charge of cash register, set up beer portables, and iced down drinks. Sold beer and as well as peanuts. Answered customers' questions about beers sold. Worked VIP section at college football games. Helped and cleaned up bar station area. Helped count inventory of beer, before and after game event days.

Souplantation (07/2014-01/2015)

Cashier

In charge of the cash register, ringing up customers, re-stocking cups, replenishing utensils and napkins, answering incoming phone calls, up-selling additional items on the menu, sweeping, and organizing. In charge of emptying and cleaning strawberry lemonade drink machine at the end of every closing shift.

Marshalls, La Jolla, CA (11/2009-02/2014)

Cashier

In charge of the cash register, ringing up customers, bagging, helping customers apply for TJX credit cards, helping raise money for St. Jude's Children Hospital, cleaning, and organizing.

SKILLS

Able to work well with or without supervision.

Strong organizational skills.

Strong attention to detail.

Willing and motivated to learn additional training and skills.

Able to get along with others.

8+ years in customer service experience.

8+ years in cashier experience.

Experienced with POS and know how to upsell additional products to consumers.

Currently holds a valid California Food Handlers card.

Currently holds a valid Bartender's license.



**THE SERVICE
COMPANIES**

SERVICE. ABOVE ALL

Name JASMINE L.

Servers Test

Score 26.5 / 35

Multiple Choice

- 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
- 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
- 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
- 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
- 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
- 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

-4.5
87%

Match the Correct Vocabulary

D Scullery

E Queen Mary

A Chaffing Dish

G French Passing

B Russian Service

F Corkscrew

C Tray Jack

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

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)

C Used to hold a large tray on the dining floor

D Area for dirty dishware and glasses

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

F Used to open bottles of wine

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



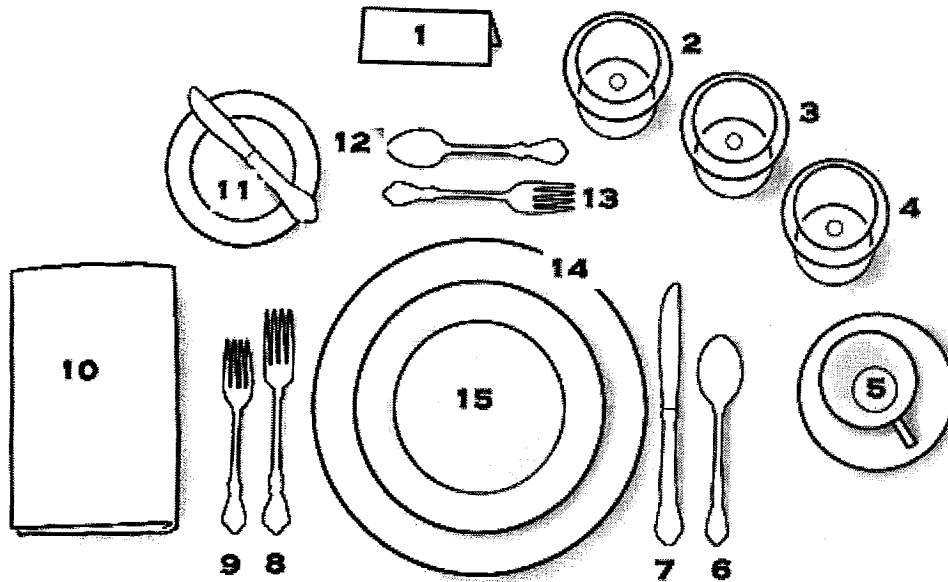
**THE SERVICE
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SERVICE. ABOVE ALL

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

Fill in the Blank

- The utensils are placed 2 1 inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? CREAMERS, SUGAR
- Synchronized service is when: THE PLATES ARE BEING SERVED TO THE GUESTS AT THE SAME
- What is generally indicated on the name placard other than the name? THE NAME OF THE GUEST
- The Protein on a plate is typically served at what hour on the clock? 6pm
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?
LET THE CHEF KNOW AND BRING THE GUEST THE SPECIALTY DINNER