

Alexandria Northup

3 years serving and 1 year bartending experience
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Authorized to work in the US for any employer

Work Experience

Server

Shelter Harbor Golf Club - Charlestown, RI
June 2019 to Present

Fine dining establishment

Take food and beverage orders from customers, send requests to the kitchen for preparation, carry items to the table in the proper order, help the bus staff as needed with the removal of finished plates, refill drinks

Waitress/Bartender

The Brick House - Searsport, ME
2017 to 2018

Greeted guests and made them feel welcome.
Memorized menu items and was able to describe them appropriately to guests.
Took beverage and food orders.
Delivered food and beverage in a timely manner.
Full service bartender

Housekeeping Manager

Bates Motel - Searsport, ME
April 2016 to November 2017

- Managing stock room
- Cleaning and re-stocking each room, ensuring guests stayed satisfied
- Catering to individual stay-over needs
- Completed daily chores
- Making sure rooms stayed clean, tidy, and appealing to the eye and also completed repairs

Server

Anglers Restaurant - Searsport, ME
December 2014 to August 2017

Greeted guests and made them feel welcome.
Memorized menu items and was able to describe them appropriately to guests.
Took beverage and food orders.
Delivered food and beverage in a timely manner.

Fisherman/Deck hand

The Town Dock - Point Judith, RI

Acrobat

outourcing

Your Hospitality Staffing Professionals

Dishwasher Test

Score / 10

C 1) After washing your hands, which item should be used to dry them?
a) Clean apron
b) Sanitized wiping cloth
c) Single use paper towel
d) Common used cloth

C 2) While washing dishes by hand, which item should you wear?
a) Cutting glove
b) Oven Mitt
c) Rubber glove
d) Nothing

D 3) When should you wash your hands?
a) Before you start work
b) After handling non-food items (garbage, money, cleaning chemicals)
c) After using the restroom
d) All of the above

B 4) If you need to move a heavy load, you should PULL and not PUSH the object.
a) True
b) False

E 5) Which of the following could you be at risk for getting burned from?
a) Steam from boiling pots
b) Hot liquids (coffee, soup, tea)
c) Hot equipment (ovens, pots, chafing dishes)
d) Harsh chemicals
e) All of the above

A 6) All work-related injuries, accidents or illnesses should be reported immediately to the supervisor on duty.
a) True
b) False

C 7) What should you do if you spill liquids or see a liquid spill?
a) Leave it for someone else to clean-up
b) Wait until the end of your shift to clean it
c) Flag the spill and clean it immediately
d) Not sure

C 8) When handling hot items you should?
a) Wear rubber gloves
b) No need to wear anything
c) Use an oven mitt or dry cloth towel
d) Nothing

A 9) If you are using a three-compartment sink for cleaning and sanitizing, the second sink is used for?
a) Rinsing
b) Scraping
c) Washing
d) Sanitizing

B 10) What is the proper method for cleaning and sanitizing stationary equipment?
a) Spray with a strong cleaning solution and wipe with a sanitized cloth
b) Spray with a sanitizing solution, then rinse with clean water and dry
c) Wash and rinse, then wipe or spray with a chemical sanitizing solution
d) Brush off loose soil with a clean cloth, then wipe with a sanitizing solution