

# ALIA B. TREADWAY

## Profile

Food Service Worker with 7 years of experience in food preparation and service, and a certificate in Food Handling and Safety. Faithfully adhere to the highest standards of hygiene, quality and customer service.

## Experience

Waitress, Tipsy Cow; Woodland Hills CA — 2016-2017

- Preform food running duties for the main kitchen as well as assisting bartender with occasional bar back duties
- Answer phone and take to- go orders for Postmates and Uber Eats
- Serve guests with food order and make recommendations for bestselling menu items

Banquet Server, The Party Staff; Los Angeles, CA — 2016-2017

- Constantly adhere to quality expectations and standards
- Present wine samples for guests to taste and opened the bottles for them upon their approval
- Constantly adhere to quality expectations and standards

Waitress, Sophia's House of Pancakes; Kalamazoo MI — 2013-2015

- Preform food preparation duties such as preparing salads, appetizers, and cold dishes, portioning salads, and brewing coffee in a fast paced line kitchen
- Effectively communicated with kitchen staff regarding customer allergies dietary needs and other special requests

Waitress, Lucky Strike; Novi, MI — 2009-2011

- Presented menus to patrons and answer questions about menu items, making recommendations upon request in a 70 plus seat restaurant
- Preform food running duties for the main kitchen as well as assisting bartender with occasional bar back duties

Host, Olga's Kitchen; Livonia, MI — 2008-2009

- Assist manager by answering phones to take reservations or to-go orders, and by greeting, seating, and thanking guests
- Clean all work areas, equipment, utensils, dishes, and silverware and ensure they are stored appropriately in accordance to state law

## Education

Western Michigan University- Bachelors of Business and Administration- 2015

*Certificate in Food Handling and Safety, 2012*

## Additional Skills

*Team worker who is able to adapt in highly dynamic and changing situations.*





## Servers Test

### Multiple Choice

D 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

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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

86%

B 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

E 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

B French Passing

D Area for dirty dishware and glasses

G Russian Service

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

F Corkscrew

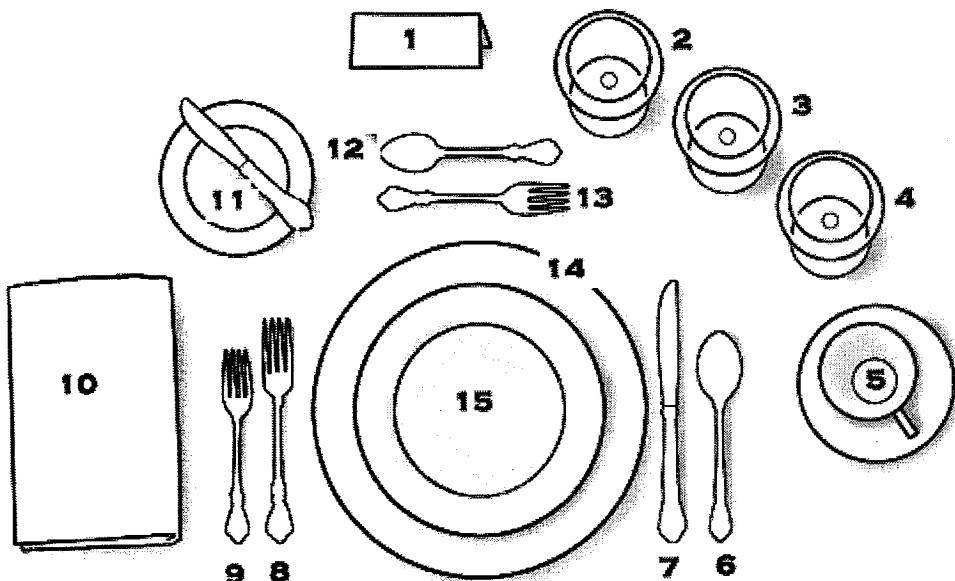
F Used to open bottles of wine

C Tray Jack

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

**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>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>2</u>	Water Glass		

**Fill in the Blank**

1. The utensils are placed 18 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: Everyone is served @ the same time.
4. What is generally indicated on the name placard other than the name? Title.
5. The Protein on a plate is typically served at what hour on the clock? 12 O.
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? remove item & get them a replacement from the chef.