

Aezha Phillips

Pronounced "Asia"

Houston, TX

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Authorized to work in the US for any employer

Work Experience

VIP Server

LGC Hospitality - Houston, TX

October 2018 to Present

We Host/Serve at Multiple upscale events all over the city , everything from weddings to sports events!

Certified Nursing Assistant

Park Manor Health and Rehabilitation - Houston, TX

April 2019 to July 2019

Assisting with the ADL's of residents

Practicing and understanding HIPAA

CNA - Certified Nursing Assistant

American primary - Houston, TX

November 2018 to January 2019

I go to different Client's apartments, homes or resident facilities to provide any necessary help they may need with they're ADL's or even simply companionship. This I enjoy very much and take much pride in because the impact caused to the client is so very much fulfilling to myself because it is something so simple as helping a person or spending time with that person

Server

Jersey Mike's Subs - Houston, TX

May 2017 to August 2018

Dietary Aide

The village of river oaks - Houston, TX

August 2017 to January 2018

Preparation of the dining room both assisted and independent living residents(in separate dining halls)

before and after each meal

Delivery of meals to those unable to dine with their peers

Meal prep and delivery

Dietary Aide

Augustana health care center - Minneapolis, MN

June 2009 to July 2011

Prepping dining halls for resident meals

Taking meals to residents unable to come dine in the hall

Meal prep

Catering

Knowledge of specific meal plans for certain residents

Education

CNA in Nursing

San Jacinto College - Houston, TX

April 2018 to May 2020

High school or equivalent in required

Armstrong High School - Minneapolis, MN

August 2006 to August 2010

High school or equivalent

Skills

- Microsoft office (4 years)
- Inventory Management (6 years)
- Costumer service (7 years)
- Outside sales (1 year)
- Housekeeping (2 years)
- Hospitality (3 years)
- CNA
- Home Health
- Server
- POS
- MS Office
- Organizational Skills
- Microsoft Excel
- Powerpoint
- Certified Nursing Assistant
- Cna Certified

Certifications and Licenses

CPR

September 2017 to September 2018

TABC

Certified Nursing Assistant (CNA)

Food Handler

Present

food handler certificate

Food Safety Summary

- Handwashing
- Clean Hands
- Clean Work Surface
- Proper Handwashing
- Proper Handwashing

- Proper handwashing technique is the best way to prevent foodborne illness.
- Proper handwashing technique involves wetting hands, applying soap, and rubbing hands together for at least 20 seconds.
- Handwashing is especially important before handling food and after using the restroom.
- Proper handwashing technique is the best way to prevent foodborne illness.

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

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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

X

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

G French Passing

D. Area for dirty dishware and glasses

B 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

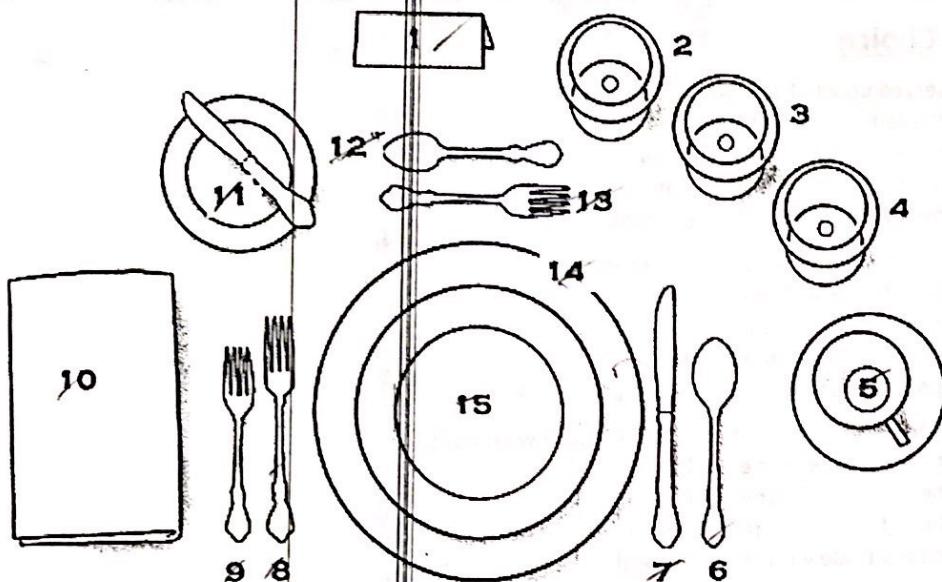
C Tray Jack

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

Name Alexa Phillips

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>2</u>	Wine Glass (Red)
<u>13</u>	Dessert Fork	<u>9</u>	Salad Fork
<u>14</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

1. The utensils are placed One (thumb) inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? Dessert | cream | sugar
3. Synchronized service is when: Everyone Services at once - in sync.
4. What is generally indicated on the name placard other than the name? Food choice, Allergy, veg.
5. The Protein on a plate is typically served at what hour on the clock? 3:00.
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? Take the name card to the Chef / Kitchen to retrieve the specialty dinner.