

raven thompson

Houston, TX 77053

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Work Experience

Server/Customer Service

Greatwood senior living - Houston, TX

November 2018 to Present

At Greatwood It's a independent facility where I would go around asking the seniors what do they want for lunch and dinner with they choices to pick from.

Braider

Self Own Business - Houston, TX

January 2013 to Present

I have been braiding hair since I was 12. I know how to do everything Box braids, twist, and cornrows .

Cashier/Server

Luby's - Pearland, TX

September 2017 to November 2018

Cashier/server

Cashier

Sweets fried deep - Houston, TX

June 2015 to November 2016

Help customers with purchase

Education

Willowridge High School - Houston, TX

August 2014 to May 2017

Skills

- Food Service
- Customer Service Skills (2 years)
- Call Center

Certifications and Licenses

Food Handler

September 2018 to Present

TABC

September 2018 to September 2020

1. **What is the purpose of the TABC?**
The TABC is a state agency that oversees the sale and distribution of alcohol in Texas. It is responsible for regulating the production, distribution, and sale of alcohol to ensure that it is done in a safe and responsible manner. The TABC also enforces laws and regulations related to alcohol consumption and provides education and resources to the public.

2. **What are the main responsibilities of the TABC?**
The TABC has several key responsibilities, including:

- Regulating the production, distribution, and sale of alcohol in Texas.
- Ensuring that alcohol is sold in a safe and responsible manner.
- Enforcing laws and regulations related to alcohol consumption.
- Providing education and resources to the public about alcohol use.
- Ensuring that alcohol is not sold to minors or individuals who are intoxicated.

Name Raven Thompson

Score / 35

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

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

A 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

b 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 expediter that you need a different entrée

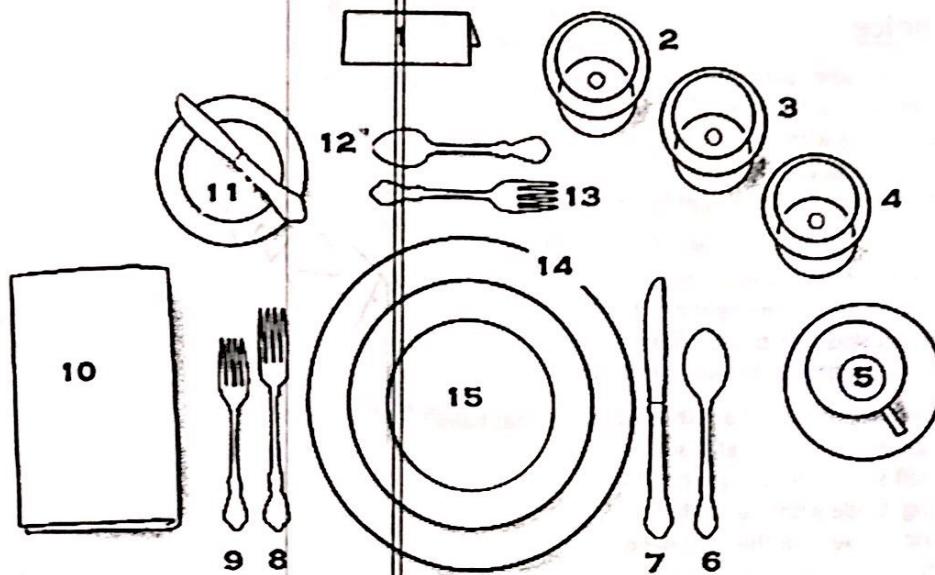
Match the Correct Vocabulary

D Scullery
C Queen Mary
A Chaffing Dish
B French Passing
G Russian Service
F Corkscrew
E 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

Servers Test

Score / 35



Match the Number to the Correct Vocabulary

_____ Napkin	_____ Dinner Fork
_____ Bread Plate and Knife	_____ Tea or Coffee Cup and Saucer
_____ Name Place Card	_____ Dinner Knife
_____ Teaspoon	_____ Wine Glass (Red)
_____ Dessert Fork	_____ Salad Fork
_____ Soup Spoon	_____ Service Plate
_____ Salad Plate	_____ Wine Glass (White)
_____ Water Glass	

Fill in the Blank

1. The utensils are placed _____ inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? _____
3. Synchronized service is when: _____
4. What is generally indicated on the name placard other than the name? _____
5. 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?

TEST_Server (rev. 2013.07.31) (1)