

IBITAYO OROYO

Student

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My objective goal is to be employed at a company where I can enhance my current work skills and gain further experience working cooperatively as a team. I plan on seeking a position as I can help increase the company's productivity in helping to serve people with great quality.

Willing to relocate: Anywhere

Authorized to work in the US for any employer



WORK EXPERIENCE

Banquet Server

LGC Hospitality - Atlanta, GA

November 2017 to Present

Event staff, banquet setup, serving . Making sure the guest is satisfied and everything is running smooth

Bartender

Cutting Edge Elite

August 2016 to Present

Making and Serving drinks and cocktails to guest.

Using POS system

Retail Sales Associate

Airport Retail Management - Atlanta, GA

Present

Greeted customers and Tendered to customers needs . Handled cash

Banquet Server

Elegant Staffing - Atlanta, GA

Present

Event staff, event set up, event breakdown. Serving food, clearing event etc .

Banquet Server

Cutting Edge Elite - Atlanta, GA

June 2017 to October 2018

Banquet serving , buffet style server, waitressing , providing great hospitality service

Brands Sales Associate

Pandora - Atlanta, GA

November 2017 to August 2018

Warehouse Worker

Go2staffing - Atlanta, GA
March 2016 to August 2017

Picking and packing , sorting merchandise

Cashier

Chipotle Mexican Grill - Perimeter
May 2016 to May 2017

Maintained restaurant duties while completing cashier duties

Cashier/Catering

Shane's Ribshack - Dunwoody, GA
May 2015 to February 2017

Customer service, did catering events , handled cash

Retail Associate

Ross Dress for Less - Albany, GA
August 2014 to April 2015

Greeted customers and determined their needs and wants.
Discussed type, quality and number of merchandise required for purchase.
Recommended merchandise based on individual requirements.
Advised customers on utilization and care of merchandise.
Provided advice to clients regarding particular products or services.
Answered customers' queries and concerns.
Quoted prices and discounts as well as credit terms, trade-in allowances, warranties and delivery dates.
Prepared sales contracts and accepted payment through cash and credit card.
Assisted in display of merchandise.

• Baby-Sitting/Assistant Jobs In Lithonia, GA

Over the course of 2 years

- Provide care to children
- Teachers Assistant of children ages 4-9

Office Assistant/Receptionist

Cassandra King - Albany, GA
June 2014 to April 2015

Answered telephone calls for the office manager
Helped answer any questions a student, parent, individual needed answered
Helped deliver packages to its correct destination
Filed vital information in its correct chronological order

- Ross Dress for Less Store Albany, GA

Server/Waiter

Red's Cafe - Albany, GA
August 2013 to December 2014

Responsibilities

Serve customers who attended the cafe, took orders. Attended the cashier. Greeted customers and fulfilled customers orders.

Accomplishments

I helped increase the company's efficiency. Orders were made rather quickly. I worked in a fast paced environment.



Multiple Choice (6 points)

- B 1) Carbonation _____ the rate of intoxication.
a) Slows down
☒ b) Speeds up
c) Does nothing to
- B 2) What are the six most commonly used spirits?
a) Sweet and Sour, Triple Sec, Grenadine, Midori, Lime Juice and Cranberry Juice
☒ b) Vodka, Whiskey, Gin, Bourbon, Rum and Tequila
c) Chardonnay, Cabernet Sauvignon, Champagne, Merlot, Sauvignon Blanc, Zinfandel
d) Kahlua, Vodka, Frangelico, Gin, Tequila, Spiced Rum
- B 3) You can accept an expired ID as long as all other information is correct.
a) True
☒ b) False
- A 4) If someone has had too much to drink, serving them coffee will help sober them up.
☒ a) True
b) False
- D 5) What are the acceptable forms of ID for Alcohol Consumption?
a) State or Government Issued ID Card or Drivers License
b) Passport or Passport ID Card (as long as it lists the person's date of birth)
c) School ID or Birth Certificate
☒ d) A & B
e) A, B & C
- B 6) If there is no shaker tin available to scoop ice for a drink, it is okay to use a glass.
a) True
☒ b) False

Vocabulary (9 points)

Match the word to its definition

- | | |
|------------------------|---|
| <u>I</u> "Straight Up" | <input checked="" type="checkbox"/> a.) Used to crush fruits and herbs for craft cocktail making |
| <u>F</u> Shaker Tin | <input checked="" type="checkbox"/> b.) Used with the Shaker Tin to prevent solid material from entering a cocktail glass when poured |
| <u>C</u> "Neat" | <input checked="" type="checkbox"/> c.) To serve chilled liquor in a chilled stemmed cocktail glass with no ice |
| <u>A</u> Muddler | <input checked="" type="checkbox"/> d.) To pour ½ oz of a liquor on top |
| <u>B</u> Strainer | <input checked="" type="checkbox"/> e.) Used to measure the alcohol and mixer for a drink |
| <u>E</u> Jigger | <input checked="" type="checkbox"/> f.) Used to mix cocktails along with a pint glass and ice |
| <u>G</u> Bar Mat | <input checked="" type="checkbox"/> g.) Used on the bar top to gather spills |
| <u>D</u> "Float" | <input checked="" type="checkbox"/> h.) Requesting a separate glass of another drink |
| <u>H</u> "Back" | <input checked="" type="checkbox"/> i.) Means to serve spirit room temperature in a rocks glass with no ice |

Name _____

Servers Test

Score / 35

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
- D 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 expeditor that you need a different entrée

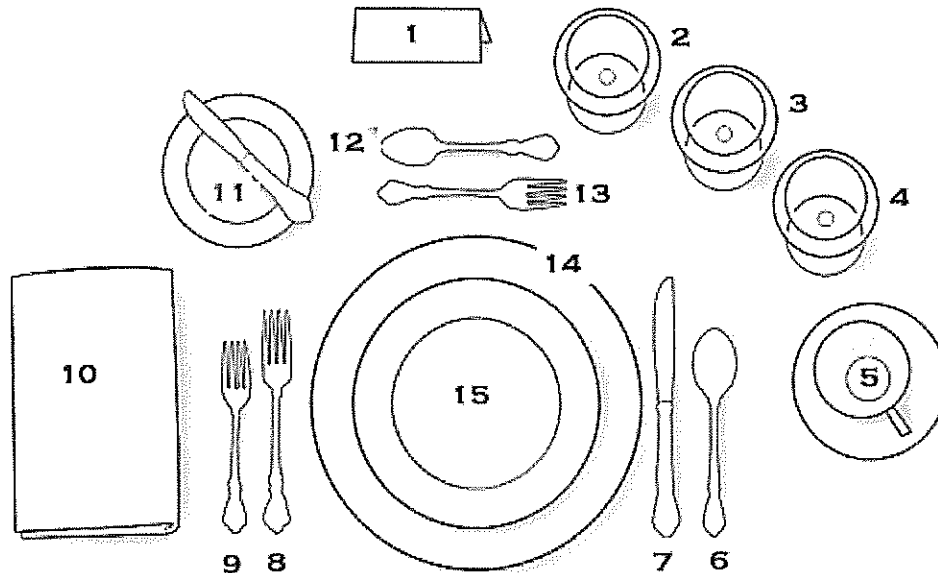
Match the Correct Vocabulary

- | | |
|--------------------------|---|
| <u>D</u> Scullery | <u>A</u> Metal buffet device used to keep food warm by heating it over warmed water |
| <u>E</u> Queen Mary | <u>B</u> 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) |
| <u>A</u> Chaffing Dish | <u>C</u> Used to hold a large tray on the dining floor |
| <u>G</u> French Passing | <u>D</u> Area for dirty dishware and glasses |
| <u>B</u> Russian Service | <u>E</u> Large metal shelving unit for prepared food to be held or for dirty trays to be stored |
| <u>F</u> Corkscrew | <u>F</u> Used to open bottles of wine |
| <u>C</u> Tray Jack | <u>G</u> Style of dining in which the courses come out one at a time |

Name _____

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

Fill in the Blank

- The utensils are placed 1 inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? creamers and milk, sugar
- Synchronized service is when: when everyone serves each guest at one time
- What is generally indicated on the name placard other than the name? The company, or table. sleep
- The Protein on a plate is typically served at what hour on the clock? 6 o'clock #
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?
go to the kitchen ask chef team for
Gluten/Vegetarian plate

Multiple Choice (1 point each)

- D 1) A gallon is equal to _____ ounces
- a. 56
 - b. 145
 - c. 32
 - d. 128
- C 2) Mesclun are what type of vegetable?
- a. Roots
 - b. Beans
 - c. Salad Greens
 - d. Spices
- B 3) What does the term braise mean?
- a. Sear quickly on both sides
 - b. Slowly cook in covered pan with little liquid
 - c. Cook on high heat and quickly
 - d. Slowly cook in simmering water
- C 4) At what internal temperature must chicken be cooked so that it is safe to eat?
- a. 155 degrees F
 - b. 165 degrees F
 - c. 175 degrees F
 - d. 185 degrees F
- C 5) How do you blanch vegetables?
- a. Immerse for a short time in boiling water
 - b. Cook lightly in butter over med heat
 - c. Soak in cold water overnight
 - d. Rub with salt before cooking
- A 6) Which of the following ingredients would you pack before measuring?
- a. Olive Oil
 - b. Salt
 - c. Brown Sugar
 - d. White Sugar
- A 7) What is Al Dente?
- a. Firm but not hard
 - b. Soft to the touch
 - c. Very hard
 - d. Very soft
- A 8) Food should be left out no more than
- a. 2 hours
 - b. 3 hours
 - c. 4 hours
 - d. 5 hours

Prep Cooks Test

- A 17) What is a Julien cut?
- ☐ a. Food cut into long thin strips, matchstick
 - ☐ b. Food cut into long thin strips then turned and cut into a 1/8' dice
 - ☐ c. Food diced into finely chopped and uniform pieces
 - ☐ d. Cutting and peeling into oblong seven sided football like shapes
- B 18) To cook a food in a pan without browning over low heat until the item softens and releases moisture.
- ☐ a. Sweat
 - ☒ b. Boil
 - ☐ c. Roast
 - ☐ d. Grill

Fill-in the Blank (1 point each)

- 19) salt & pepper are the basic seasoning ingredients for all savory recipes.
- 20) Chop: to cut into very small pieces when uniformity of size and shape is not important.