

Ajna Wysowski

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Objective:

I seek a position which will benefit from my gifts of my positivity, serenity, creativity, ambition, my vast mental capacity, and ability to connect with all people in a friendly and tranquil manner.

Experience:

01/2012 – Present Self Employed Hypnosis Temple, Divine Sanctuary non profit, Planet 9 Productions

I have been working as a vocalist, harpist, psychic channel, meditation instructor, belly dancer, model, and hypnosis facilitator. I run a non-profit organization called Divine Sanctuary which is a 501c3 church. The product of Divine Sanctuary is called World Ascension Conference which hosts weekly online and phone events. I produce and promote conscious music and yoga events. I also published a book, The Heartist that is featured on Amazon for both paperback and ebook.

Planet 9 productions works in collaboration with photo studio Infinity Art Studios as well as bridging together artists and musicians for creative content as well as event production.

12/2013 - 01/2014 Psychic Oranum

I work as a contractor for Oranum.com, the largest esoteric online community, where I provide psychic intuitive services through video chat medium

01/2012 - 06/2013 Brand Ambassador Platinum Promotions

It was my job to set up booths at various grocery stores in the DFW area and have wine sampling events. I offered knowledge about the wines to customers and promoted their sales.

01/2012 – 03/2012 Volunteer Mystic World Café Haiku, HI

I worked as a barista and prep cook at Mystic World Café inside of Studio Maui. This helped facilitate food to people in workshops.

12/2011 – 04/2012 BetterSocial

I worked as a web content writer as an independent contractor. I wrote advertising blurbs for many different topics for various advertising companies and venues.

02/2010-07/2010 Shambala Mountain Center Lead Drala Red Feather Lakes, CO

I was a manager assistant to a cleaning crew that cleaned several lodges, dormitories, and meditation spaces.

Skills:

Polish speaker, balloon animal making, dancing, drawing, photography, DJing, electronic music production, party planning, painting murals, shamanic healing, pianist, harpist, singer, promoter, producer

Education:

Trinity High School Euless, TX

A.P, gifted classes, yearbook photography

UNT Denton Denton, TX

Classes Taken;

Stars and the Universe, General Psychology, Sexual Psychology, Art History, Basic History, Mass Media, Philosophy 101

Groups: Mose Models, Poetic Justice

Hawaii Community College Hilo, HI

Starting a small business, Chinese Cultures, Modern Dance, Human Resources

Hypnotherapy Academy of America

Clinical Hypnotherapist

Food Handler's license

TABC certified

Awards and Honors:

2007 People to People Student Ambassador

2008 Recipient of James Alan Cox Foundation for Student Photographers

2008 Exhibition at Plano International Art Festival

2009 National Honor Society

2011 Recipient of Jasmine Fry Peace Peace Posse Scholarship for Fall Sufi Camp Maui

Other Professional Projects:

-Poetry published in *Reflections* 2004

-Photography published in *The Labyrinth 2008 & 2009*

-Art Car Student Choice award Houston, TX 2009 featured on the cover of Southwest Daily

-*Igraa!* Article published as a finalist for NewsPortalSite

-Featured in rizemag.tv for DJing, La Mode Dallas for modeling, Maui Local News for being a harpist

-Live Recording Album at Canyon Hut with Altai Lelio December 2011

-Musician on BBC America Documentary for Mick Fleetwood January 2012

-Featured on Olelo Studios Public Television on Oahu for belly dancing and harp playing

- Opened, Booked, Promoted Luminaries Hawaii Tour

- Brought Major Artists to Oahu to Nextdoor Club 2015, 500 regular attendees

References: Jesse Law – Sustainable Island Products – Hilo, Hawaii (808) 333 - 7534

Daniel Baskind – Philosophy Professor - UNT Denton (972) 467 - 9156

Servers Test

Multiple Choice

B

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

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

D

Match the Correct Vocabulary

D

Scullery

E

Queen Mary

A

Chaffing Dish

B

French Passing

G

Russian Service

F

Corkscrew

C

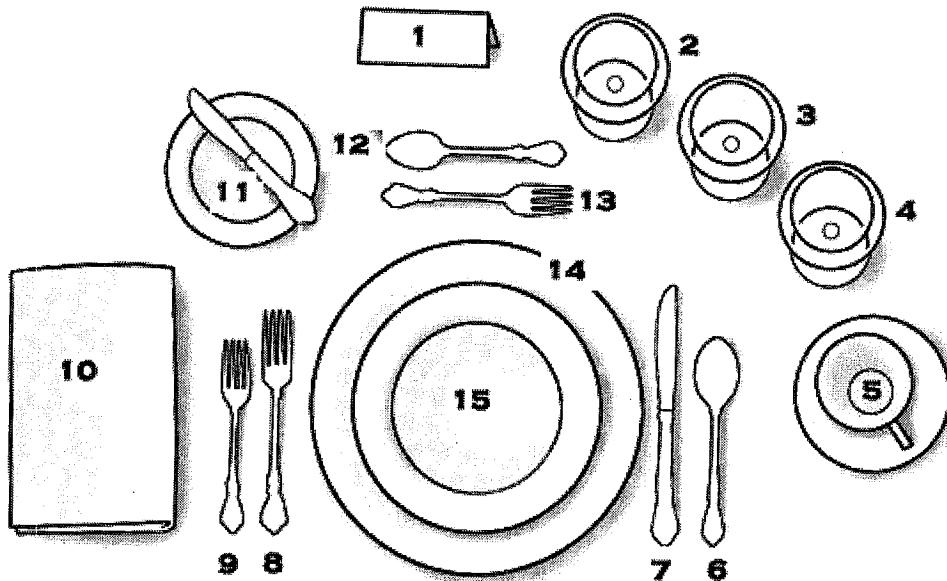
Tray Jack

- 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

<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>9</u>	Wine Glass (Red)
<u>13</u>	Dessert Fork	<u>1</u>	Salad Fork
<u>6</u>	Soup Spoon	<u>15</u>	Service Plate
<u>15</u>	Salad Plate	<u>10</u>	Wine Glass (White)
<u>4</u>	Water Glass		

Fill in the Blank

1. The utensils are placed 12-5 inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? Cream and sugar, honey
3. Synchronized service is when: Servers bring the next course altogether
4. What is generally indicated on the name placard other than the name? A #
5. The Protein on a plate is typically served at what hour on the clock? 1-4 o'clock 6
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?
"I will see how best we can accommodate you"
Then speak to chef about accommodating a specialty dinner. Relaying the info with guest, having order placed and served
Server Test (9.30.19).doc