

Brianna Hendricks

Atlanta, GA

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615-821-8596

Willing to relocate: Anywhere

Authorized to work in the US for any employer

Work Experience

Dollar Tree Cashier

retail

October 2018 to Present

cashier, stocker, and i also unload trucks once a week.

TJ Maxx Sales Associate

T.J. Maxx - Peachtree City, GA

October 2019 to October 2019

I was a cashier and worked in the back stocking

Facilities Coordinator

Hot topic distribution - La Vergne, TN

June 2019 to August 2019

Cleaning And maintaining the presence of the center. Trash sweep mop tend

Facilities

Hot topic distribution - La Vergne, TN

May 2019 to July 2019

Cleaning facilities

wipe toilets clean human urine and turds

mop sweep wipe windows etc

drive golf carts around

speak to hr everyday and clean their areas

Banquet Server

Express Employment Professionals - Nashville, TN

January 2017 to October 2017

serving/setup for weddings

banquet serving

etiquette classes taken

certtification for table setup of different kinds

sales Associate cashier

Goodwill Industries - Carbondale, IL

August 2016 to October 2016

Name Brianna Hendricks

Servers Test

Score / 35

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
- 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 tablecloth?
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

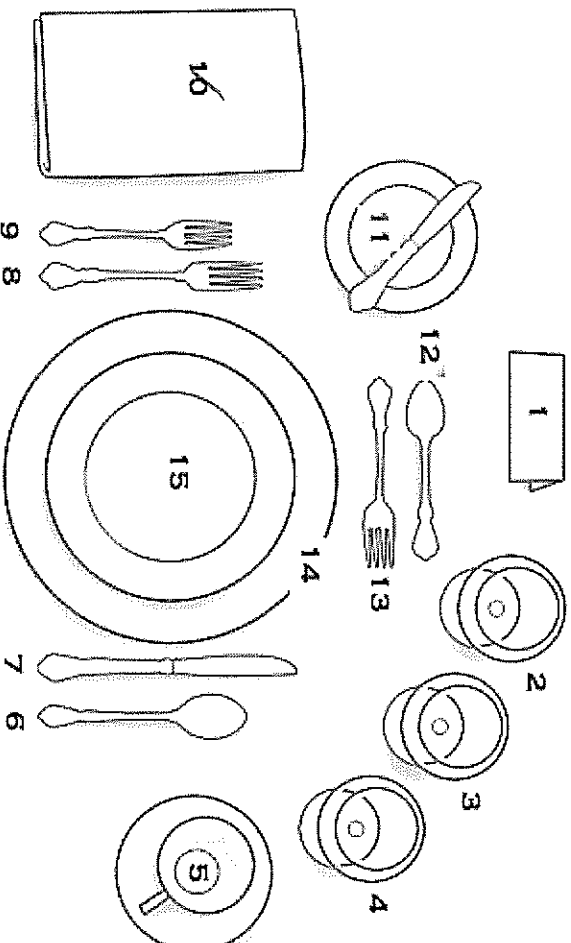
Match the Correct Vocabulary

- | | |
|--------------------------|--|
| <u>A</u> Scullery | <u>A.</u> Metal buffet device used to keep food warm by heating it over warmed water |
| <u>G</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>E</u> Chaffing Dish | <u>C.</u> Used to hold a large tray on the dining floor |
| <u>D</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>13</u>	Teaspoon	<u>4</u>	Wine Glass (Red)
<u>12</u>	Dessert Fork	<u>9</u>	Salad Fork
<u>15</u>	Soup Spoon	<u>14</u>	Service Plate
<u>2</u>	Salad Plate	<u>3</u>	Wine Glass (White)
	Water Glass		

Fill in the Blank

- The utensils are placed 3-5 inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? wine.
- Synchronized service is when: when the service is asynrc.
- What is generally indicated on the name placard other than the name? the company or group.
- The Protein on a plate is typically served at what hour on the clock? 30 min after.
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?
let the food cooks know ~~to add them~~.