

Andre Robinson

Atlanta, GA 30315

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4043375693

Willing to relocate: Anywhere

Authorized to work in the US for any employer

robinsonAndre43
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Thurs 12/18/14 @ 2:30p

Work Experience

Lead Server/Cashier/Host

Milk and Honey Restaurant - Atlanta, GA

May 2017 to May 2018

Cabin Agent/Cleaner

Air Serv/ABM/Hartsfield Jackson International Airport - Atlanta, GA

November 2016 to March 2017

Door to Door Sales/ Van Driver

T&B Sales, Inc. - Jonesboro, GA

August 2015 to March 2016

I went door to door canvassing, promoting, demonstrating, and selling cleaner. This was a commission based job and temporary on the road sales job for me. I also drove the agents to different sales locations.

Shift Manager

McDonald's - Atlanta, GA

January 2015 to June 2015

Shift Manager

McDonald's - Pelham, AL

April 2013 to August 2014

Shift Manager

KFC - Pelham, AL

April 2013 to August 2013

Shift Manager

Burger King - Pelham, AL

September 2011 to April 2013

Shift Manager

McDonald's - Montevallo, AL

January 2010 to September 2011

Education

December 2018

Measures a candidate's ability to apply systematic processes for managing and storing products and merchandise.

Full results: https://share.indeedassessments.com/share_assignment/4odvrmjkcp3qddgcr

Attention to Detail Skills — Familiar

December 2018

Measures a candidate's ability to use diligence when drafting and editing documents.

Full results: https://share.indeedassessments.com/share_assignment/5wraaictmlm0ldl6

Supervisory Skills: Directing Others — Proficient

December 2018

Measures a candidate's ability to motivate the performance of others through feedback to identify improvements or corrective actions.

Full results: https://share.indeedassessments.com/share_assignment/al5rjh0whycggihu

Food Service: Problem-Solving Skills — Familiar

December 2018

Measures a candidate's ability to use logical approaches when solving problems in a restaurant context.

Full results: https://share.indeedassessments.com/share_assignment/xvs5znwwueayalup

Retail Skills: Shelf Stocking — Completed

December 2018

Measures a candidate's ability to receive and store merchandise or product.

Full results: https://share.indeedassessments.com/share_assignment/0y7ivl0joholhqbo

Memorization & Recall — Expert

September 2019

Committing product or merchandise information to memory and recalling it at a later time.

Full results: https://share.indeedassessments.com/share_assignment/dfuldogjp-gn4kha

Cooking Skills: Basic Food Preparation — Completed

September 2019

Preparing food, using cooking equipment, and converting ingredient measurements.

Full results: https://share.indeedassessments.com/share_assignment/fkcxccgjq-w3ivlgw

Customer Focus & Orientation — Highly Proficient

September 2019

Responding to customer situations with sensitivity.

Full results: https://share.indeedassessments.com/share_assignment/rvqht3lezqznyi0

Food Service: Customer Situations — Proficient

September 2019

Ensuring customer satisfaction, prioritizing tasks, and suggesting products in a food service setting.

Full results: https://share.indeedassessments.com/share_assignment/hrnid0nygxzhtzk

Food Safety — Proficient

Multiple Choice

A

1) Food is served on what side with what hand?

- On the left side with the left hand
- On the left side with the right hand
- On the right side with the left hand
- On the right side with the right hand

C

2) Drinks are served on what side with what hand?

- On the left side with the left hand
- On the left side with the right hand
- On the right side with the left hand
- On the right side with the right hand

B

3) Food and drinks are removed on what side with what hand?

- On the left side with the left hand
- On the left side with the right hand
- On the right side with the left hand
- On the right side with the right hand

D

4) What part of a glass should you handle at all times?

- The stem
- The widest part of the glass
- The top

D

5) When you are setting a dining room how should you set up your tablecloths?

- Neatly and evenly across the table
- The creases should all be going in the same directions
- The chairs should be centered and gently touching the table cloth
- All of the above

6) If you bring the wrong entrée to a guest what should you do?

- Go back into the kitchen and patiently wait in line behind the rest of the servers until it's your turn
- Inform the guests that you will bring the correct entrée once everyone else in the dining room is served
- Try to convince the guests to eat what you brought them
- 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

E

D. Scullery

Queen Mary

Chaffing Dish

French Passing

Russian Service

Corkscrew

Tray Jack

A. Metal

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)

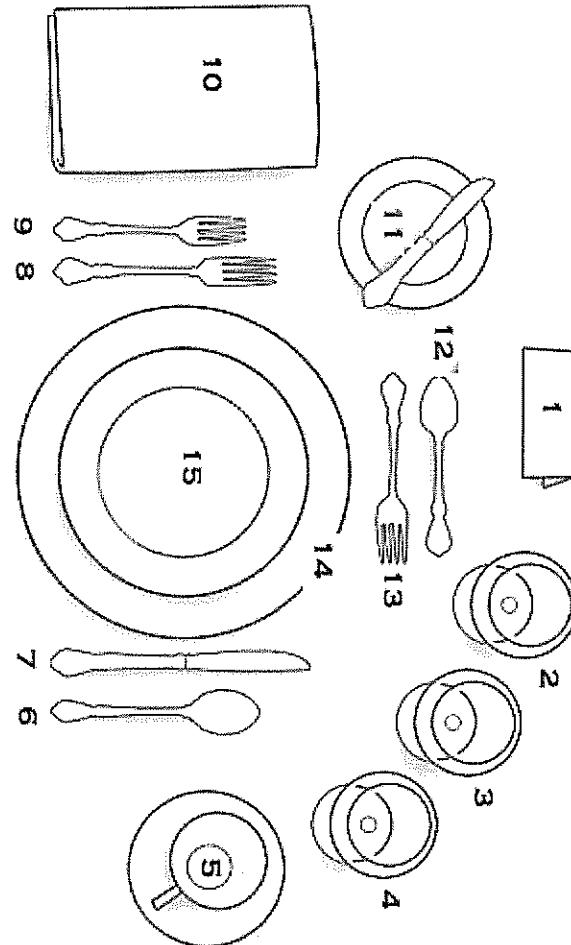
C. Used to hold a large tray on the dining floor

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

Name Andrea Bush Robinson Score / 35



Match the Number to the Correct Vocabulary

10	Napkin	8	Dinner Fork
11	Bread Plate and Knife	9	Tea or Coffee Cup and Saucer
1	Name Place Card	10	Dinner Knife
12	Teaspoon	12	Wine Glass (Red)
13	Dessert Fork	13	Salad Fork
14	Soup Spoon	14	Service Plate
15	Salad Plate	15	Wine Glass (White)
4	Water Glass		

Fill in the Blank

- The utensils are placed _____ inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? Cream, Sugar, Teaspoon.
- Synchronized service is when: "All Hands On Deck".
- What is generally indicated on the name placard other than the name? Spelling.
- The Protein on a plate is typically served at what hour on the clock? 10:00 o'clock.
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? Ask about any allergies. Inform Kitchen Expeditor to inform and check to see if dishes are available.