

Andre Robinson

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*Robinson, Andre 43
@gmail.com
Thurs 12/18/14 @ 2:30p*

Willing to relocate: Anywhere
Authorized to work in the US for any employer

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/4odvmjkc3qddgcr

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/5wraalc1m0idl6

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/a15rjh0whycgjinu

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/xvs5znwvueayalup

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/oy7iv10joholhqb0

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/dfuidogjp-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/fkcxcgjq-w3ivlgw

Customer Focus & Orientation — Highly Proficient

September 2019

Responding to customer situations with sensitivity.

Full results: https://share.indeedassessments.com/share_assignment/rvqht3iezqzny10

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/hrnid0nygxhttzk

Food Safety — Proficient

Name Andre Bush Robinson

Servers Test

Score / 35

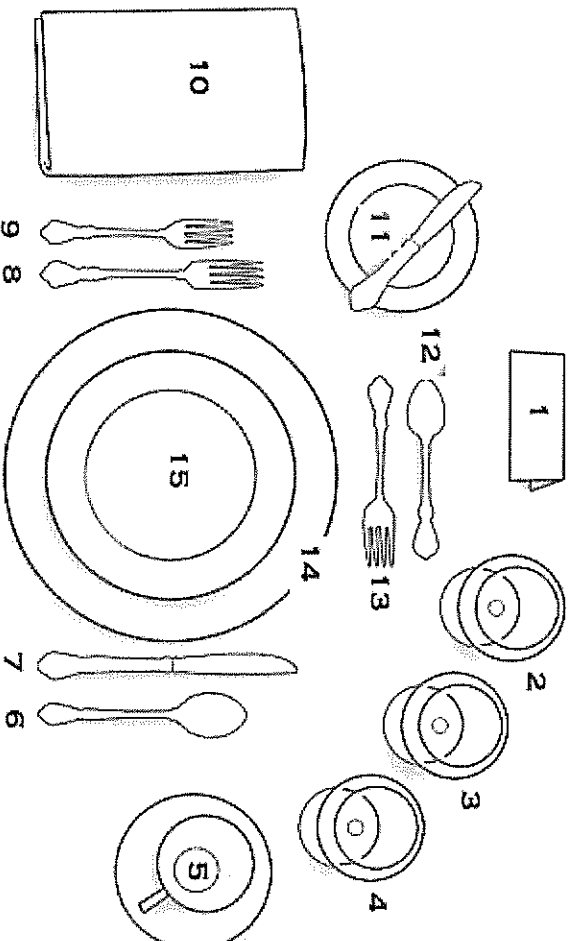
Multiple Choice

- 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
- C 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>E</u> <u>D</u> Scullery | <u>A</u> Metal buffet device used to keep food warm by heating it over warmed water |
| <u>B</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>D</u> French Passing | <u>D</u> Area for dirty dishware and glasses |
| <u>G</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 Andre Bush Robinson
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>14</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 4 inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? Cream, Sugar, Tea spoon.
- Synchronized service is when: "All hands on Deck".
- What is generally indicated on the name placard other than the name? Greeting.
- The Protein on a plate is typically served at what hour on the clock? 10:00 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.