

# Lauren Shane

Winnetka, CA 91306

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Authorized to work in the US for any employer

## Work Experience

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### **Server**

Copper Key Catering

June 2018 to June 2018

### **Cheese Sales**

Spicy Mo's

May 2018 to May 2018

Set-up/Breakdown

Whoa Nelly Catering

April 2018 to April 2018

Whoa Nelly Catering

February 2018 to February 2018

Lucques Catering

January 2018 to January 2018

Schaffer Catering

August 2017 to August 2017

\*Applies to Above

- Room set-up
- Serving hors d'oeuvres
- Serving tables drinks/food
- Bussing
- Breakdown

Skirball Jewish Cultural Center

August 2016 to August 2016

Room set-up

- Serving hors d'oeuvres
- Serving tables drinks/food
- Bussing
- Breakdown

### **Host**

Mendocino Farms

July 2016 to July 2016

Cashier

- Server
- Busser

### **Organic Juice Sales**

OMGBlends

November 2015 to November 2015

Set-up/Breakdown

## **Education**

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Pierce College

2014

Hamilton High School

2010

## **Skills**

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- Thrives in a fast paced work environment. Quick learner. Friendly and aware. Good with communication. Problem solver. Attentive and caring.

## Servers Test

Name Lauren Shane Score 23 / 35

### Multiple Choice

- 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
 

12  
avg.
- 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
 

referring to wine
- 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
- 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
- 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
- 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

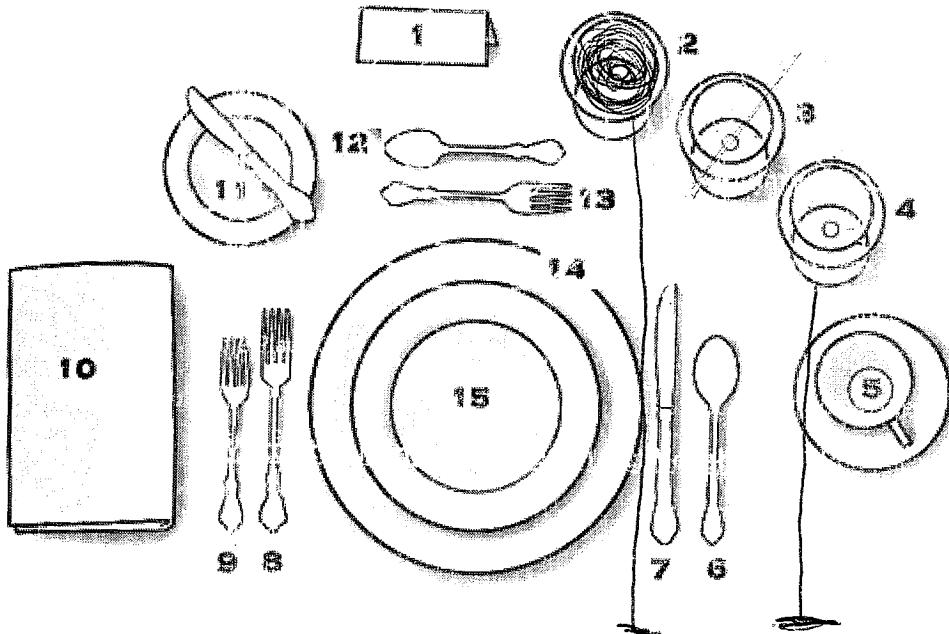
### Match the Correct Vocabulary

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



Match the Number to the Correct Vocabulary

<u>10</u>	Napkin
<u>11</u>	Bread Plate and Knife
<u>1</u>	Name Place Card
<u>12</u>	Teaspoon
<u>13</u>	Dessert Fork
<u>6</u>	Soup Spoon
<u>15</u>	Salad Plate
<u>4</u>	Water Glass

<u>8</u>	Dinner Fork
<u>5</u>	Tea or Coffee Cup and Saucer
<u>7</u>	Dinner Knife
<u>2</u>	Wine Glass (Red)
<u>3</u>	Salad Fork
<u>14</u>	Service Plate
<u>3</u>	Wine Glass (White)

Fill in the Blank

1. The utensils are placed 17.2 inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? sugar, cream, stir sticks.
3. Synchronized service is when: a small group is aligned to serve room efficiently.
4. What is generally indicated on the name placard other than the name? seat position - event name / their position as
5. The Protein on a plate is typically served at what hour on the clock? 6 in the they are.
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?  
That isn't an issue, will get that right away. - Ask at front of line in kitchen.