

Djimon Moore

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Thurs 1/30 @ 12p

Reliable worker looking to aid a professional, energetic, and organized establishment reach its full potential with friendly customer service. Demonstrating skills such as, but are not limited to; quick learner, loyal, dependable, organized, multi tasker, problem-solving abilities, and alertness.

Authorized to work in the US for any employer

Work Experience

Server

Vietvana - Avondale Estates, GA
August 2019 to Present

- Took food and drink orders
- Handled 5 tables daily
- Greeted guests
- Served meals
- Checked on guests frequently
- Bussed tables
- Handled money
- Prepared garnish
- Swept, mopped, and prepared for chaotic evenings

Cashier/Customer Service

Davido's Pizza - Decatur, GA
August 2017 to August 2018

- Clean surrounding areas of work environment.
- Process phone-in, front of house, and drive-thru orders.
- Stock and prep ingredients.
- Greet customers.
- Assist in training other cashiers.

Education

Bachelor's in Public Health

Georgia State University - Atlanta, GA
August 2018 to Present

High school in Culinary Arts

Arabia Mountain High School - Academy Of Engineeri - Lithonia, GA
August 2014 to May 2018

February 2019

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

Full results: https://share.indeedassessments.com/share_assignment/nhuj-dxnk1y6wxhn

Organizational Skills — Highly Proficient

February 2019

Measures a candidate's ability to arrange and manage files or records using a set of rules.

Full results: https://share.indeedassessments.com/share_assignment/e49kktjpthgdg7fh

Indeed Assessments provides skills tests that are not indicative of a license or certification, or continued development in any professional field.



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

A

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 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

E

Scullery

C

Queen Mary

A

Chaffing Dish

G

French Passing

B

Russian Service

F

Corkscrew

D

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