

2/20/20 @ 4:43pm
Server

4:45pm

Interview

2/20/20 @ 7pm

Corie Schwartz

Old Bridge, NJ 08857
corie.schwartz@gmail.com
(732) 710-5885

Authorized to work in the US for any employer

Work Experience

Off site banquet server

The Ultimate Caterer - Marlboro, NJ
July 2019 to Present

- Load and unload Uhaul truck with all supplies needed for an event, such as silverware, cup racks, chief tools, etc.
- Set up parties at several locations with tablecloths, placement settings, bread baskets.
- Bus, serve Hors d'oeuvres, salads, dinner, desserts including cake and coffee to guests.
- Clean the banquet hall we used that night.

Banquet Server

Broad Waverly Staffing - Eatontown, NJ
July 2019 to Present

- Travel to offsite locations that need temps for their parties.
- Help to smooth out anything needed for the party beforehand, such as rearranging tables and seats, putting down decor and silverware.
- Serve, buss tables, interact with guests and make sure they are happy with my service.
- Help to clean up after the event and set up for the banquet hall's next event.

Lifeguard for private events

InstaSwim - Old Bridge, NJ
April 2019 to Present

Lifeguarding and supervising private events and parties. Monitoring the number of people in the pool to ensure it is within the limit of the laws. Providing first aid or other help to guests.

Banquet Event Planner/Server

The Addison Park - Keyport, NJ
October 2018 to Present

- Greeting and interacting with Guests with strict professional attire and demeanor.
- Setup gold-standard parties of 200+ guests by ensuring each assigned table has perfect placement settings throughout the event; flatware, cloth napkin refolds, water refills, continuous removal of used settings.
- Serving 7 course meals including cocktail hour carving stations, preparing all sauces, breads, taking dinner orders, serving champagne and coffee; keep guests' experience pleasurable with white-glove care.
- Cleaning - breaking down cocktail hour room into Venetian presentation, promptly clearing guests' dishes and cutlery, redo banquet rooms end-of-night in preparation for next event.

(732) 710-5885

Corie.Schwartz@gmail.com

Old Bridge, New Jersey, 08857 (732) 710-5885

EXPERIENCE (CONTINUED)

Supervisor

Candlewood Management Services - Township of Howell, NJ

May 2010 to Present

Certification renewed June 2018/Valid thru June 2020 • Trained in rescue drills and experienced in maintaining constant surveillance of pool guests.

- Trained for quick response in emergency situations; also, adept in minor injuries requiring First Aid.
- Supervised staff - Trained new lifeguards in pump-room equipment and maintenance of chemical balance of pool; scheduling of staff's hours and locations across club locations.
- Demonstrated extreme safety precautions while handling and disbursing chemicals and treatments into many clubhouse pools with various water volumes; testing for Chlorine/Alkaline/PH measurements.

- Interacted with club members, enhancing their experience and association with Candlewood by putting their needs first, treating them with respect, and improving the overall operations of the Clubs.

Sales Associate

New York & Co - East Brunswick, NJ

2018 to June 2019

Deliver supreme customer service while working the cash register, promoting sales, assisting patrons with size and style selections, greeting patrons upon entry and departure. Offer customers payment options and assist with opening new store credit card accounts or ordering from other stores if not in stock.

- Keep showroom and storefront organized and clean, performing daily maintenance (retrieving clothes from floor, wrong wracks, dressing rooms, vacuuming, mirrors, breaking down recycles, • Keeping store stocked and current by adding security sensors and locating available store space for new merchandise. Relocate promotional items and change signage based on pricing reports from corporate.

Lifeguard

Staying-a-float - Avenel, NJ

January 2018 to March 2019

Responsible for guarding the pool as well as checking chemicals hourly, and enforcing club rules (24 hour fitness) for the pool, spa, sauna, and steam room. Duties also include maintenance such as vacuuming, scrubbing, and keeping the area tidy. I am respectful and helpful to club members and give them the best experience possible.

FIRST AID/CPR/AED

June 2018 to June 2018

VALID THRU JUNE 2020)

Sales Associate

BJ's Optical - Parlin, NJ

2015 to 2015

Customer Greeter - Welcomed customers into the store and informed them of the current sales.
Escorted interested customers into the Optical department and introduced them to staff for service.

Education

International Business studies

Ramapo College of New Jersey

2013 to 2015

Skills

mentoring (Less than 1 year), MS Office (Less than 1 year), PowerPoint. (Less than 1 year), satisfaction (Less than 1 year), scheduling (9 years)

Additional Information

SKILLS

- Customer relationship engagement, improvement, satisfaction - always putting them first;
- Supervisory, planning staff scheduling, instructing and mentoring staff;
- MS Office - Word and PowerPoint.

Interview Note Sheet

Server

Applicant Information	
Name: <u>Corie Schwartz</u>	Interviewer: <u>Amanda Devine</u>
Date: <u>2/21/20</u>	Rate of Pay: <u>\$14</u>
Position (s) Applied for: <u>Server</u> Barista	Referred by: <u>Indeed</u>

Test Scores					
Server	<u>33</u> / 35	<u>94</u> %	Bartender	<u> </u> / 30	<u> </u> %
Prep Cook	<u> </u> / 15	<u> </u> %	Barista	<u> </u> / 10	<u> </u> %
Grill Cook	<u> </u> / 40	<u> </u> %	Cashier	<u> </u> / 10	<u> </u> %
Dishwasher	<u> </u> / 10	<u> </u> %	Housekeeping	<u> </u> / 16	<u> </u> %

☒ Full-Time

☐ Part-Time

Relevant Experience & Summary of Strengths			
Total of <u> </u> Experience in Food Service/Hospitality			
How many customers or tables are you used to serving at one time? How would you re-act if an extra table was added to your section?	How many items can you carry on a tray? Please describe how to pick up a large oval tray.	How is a banquet server different from a regular restaurant server?	Notes:
<u>3 tables or 12.</u> <u>"I would take the extra table"</u>	<u>"12 meals"</u>	<u>"Banquet Servers Set up tables, very nice. restaurant Servers Working for tips multiple tables"</u>	<ul style="list-style-type: none"> •Ultimate Caterer-Server •Broad Waverly Staffing - Server •Addison Park-Server

P.O.S. Experience: Y / N details:

Transportation	Regions Available to work
<u>own transportation.</u>	<u>old bridge nj.</u> <u>max travel: 45-1 hour.</u>
Certifications (if any)	Availability
	<u>Wednesday afternoon after 4pm</u> <u>Friday-Sunday open</u>
Uniforms Owned:	Recommendations
<input checked="" type="checkbox"/> Bistro White <input checked="" type="checkbox"/> Black Bistro <input checked="" type="checkbox"/> Tuxedo <input type="checkbox"/> 1/2 Tuxedo <input checked="" type="checkbox"/> Black Vest <input checked="" type="checkbox"/> Long Black Tie <input type="checkbox"/> Other: <u> </u>	<input type="checkbox"/> Acrobat Academy <input type="checkbox"/> Lead Academy
Other Languages Spoken	

Interview Note Sheet

Bartender

Applicant Information

Name: <u>Corie Schwartz.</u>	Interviewer: <u>Amanda Devine</u>
Date: <u>2/21/20</u>	Rate of Pay:
Position (s) Applied for: <u>Server & Bar</u>	Referred by: <u>Indeled.</u>

Test Scores

Server	/35	%	Bartender	/30	%
Prep Cook	/15	%	Barista	/10	%
Grill Cook	/40	%	Cashier	/10	%
Dishwasher	/10	%	Housekeeping	/16	%

Seeking:

Full-Time

Part-Time

Relevant Experience & Summary of Strengths

Total of _____ Experience in Food Service/Hospitality

A wine glass falls on the floor and smashes. What do you do next?	How do you keep yourself busy during a slow shift?	Describe a time you needed to cut off serving a customer, how did you handle that?	Notes:
<p><u>No longer interested!!!</u></p> <p><u>no exp</u></p> <p><u>ooo</u></p>			

P.O.S. Experience: Y / N details: _____

Transportation

--

Regions Available to work:

--

Certifications (if any)

--

Availability

--

Uniforms Owned:

<input type="checkbox"/> Bistro White	<input type="checkbox"/> Chef Coat
<input type="checkbox"/> Black Bistro	<input type="checkbox"/> Chef Pants
<input type="checkbox"/> Tuxedo	<input type="checkbox"/> Knives
<input type="checkbox"/> 1/2 Tuxedo	<input type="checkbox"/> Black Pants
<input type="checkbox"/> Black Vest	<input type="checkbox"/> Non-Slip Shoes
<input type="checkbox"/> Long Black Tie	<input type="checkbox"/> Bow Tie
<input type="checkbox"/> Other:	<input type="checkbox"/> Cut Glove

Recommendations:

<input type="checkbox"/> Acrobat Academy
<input type="checkbox"/> Lead Academy

Other Languages Spoken:

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Re: Employment Application New Jersey

JotForm <noreply@jotform.com>

Fri 2/21/2020 1:23 PM

To: HS New Jersey <hsnj@theservicecompanies.com>

Employment Application New Jersey

First Name	Corie
Last Name	Schwartz
E-mail Address	corie.schwartz@gmail.com
Phone	7327105885
Address	14 Falcon Court
Unit or Number	N/A
City, State	Old Bridge
Zip Code	08857
What region(s) are you applying to work within?	New Jersey
Which position(s) are you applying for?	Server Bartender
Are you applying for:	Part-Time
When can you start?	02-28-2020
Can you work overtime?	Yes
How did you hear about us?	Social Media
What days/times can you work? Select all that apply:	Wednesday PM Friday AM Friday PM Saturday AM Saturday PM Sunday AM Sunday PM
Have you ever applied to or worked for The Service Companies (TSC) before?	No
Do you have any friends or relatives working for	no

Acrobat? If so, please let us know who:

If hired, would you have reliable means of transportation to and from work? Yes

If hired, can you present evidence of your legal right to live and work in this country? Yes

Are you able to perform the essential functions of the job for which you are applying? Yes

Name of School Old Bridge High School
Ramapo College of New Jersey

City & State Matawan, NJ
Mahwah, NJ

Grade/Degree Completed High School, Junior year of college completed.

Graduated? Yes

Do you have any special licenses? (If so, label under "Special") Yes

Are you computer literate? (If so, label which programs under "Special") Yes

Are you proficient with Point of Sale systems? (If so, label which under "Special") Yes

Do you have any experience, training, qualifications or special skills? (If so, label under "Special") Yes

Special: Experience in catering and banquet serving. Completed courses for bartending and barista. CPR/AED certified. Proficient in Microsoft Office. Familiar with using POS systems.

Are you currently employed?	Yes
Can we contact your current employer?	Yes
Name and Address of Employer	Broad Waverly Staffing Address: 99 Corbett Way #101, Eatontown, NJ 07724
Type of Business	Temp staffing
Phone Number	(732) 741-1010
Your Position & Duties	Arrive at different job sites that require servers. Adapt to their way of doing things. Then set the room up for the party, serve hors d'oeuvres, salads, soups, main entree. Bus throughout the event. Break down the party and have the room ready for the next day.
Date of Employment (from/to):	July 2019- present.
Reason for Leaving	n/a
Still Employed:	Yes
Name and Address of Employer	The Ultimate Caterer
Type of Business	Offsite Catering
Phone Number	732-577-0490
Your Position & Duties	Load and unload Uhaul with all party needs including food to location. Set up the rooms for parties at various locations. Serve 5 course meals to the guests. Clean and reset the hall.
Date of Employment (from/to):	July 2019 to December 2019
Still Employed:	No
Have you ever been fired from a previous place of employment? If yes, please explain:	No.
Have you obtained any special skills or abilities as the result of service in the military? If yes, please explain:	no.

First Name Meggan
Last Name McCormick
E-mail Address N/a@gmail.com
Phone 732-221-6802
Relationship: Boss

Years Acquainted: 3
First Name Kyle
Last Name Shelly
Phone 732-616-0737
Relationship: Boss
Years Acquainted: 10

First Name Lily
Last Name Perez
Phone 7328584359
Relationship: coworker
Years Acquainted: 2

I hereby certify that I (Checked box indicates acknowledgement)
have not knowingly
withheld any information
that might adversely
affect my chances for
employment and that the
answers given by me are
true and correct to the
best of my knowledge. I
further certify that I, the
undersigned applicant,
have personally
completed this
application. I understand
that any omission or
misstatement of material
facts on this application
or on any document used
to secure employment
shall be grounds for
rejection of this
application or for
immediate discharge if I
am employed, regardless

of the time elapsed
before discovery.

I hereby authorize
Acrobat Outsourcing to
thoroughly investigate
my references, work
record, education and
other matters related to
my suitability for
employment and, further,
authorize the references I
have listed to disclose to
the company any and all
letters, reports and other
information related to my
work records, without
giving me prior notice of
such disclosure. In
addition, I hereby release
the company, my former
employers and all other
persons, corporations,
partnerships and
associations from any
and all claims, demands
or liabilities arising out of
or in any way related to
such investigation or
disclosure.

(Checked box indicates acknowledgement)

I hereby authorize The
Service Companies (TSC)
and its authorized
representatives to solicit
information regarding
my background, which
may include but not be
limited to, information
about my employment,
education, and/or
criminal history, which
may be in the files of any
federal, state, or local
criminal justice and law
enforcement agency and
general public records
history.

(Checked box indicates acknowledgement)

I understand that if

(Checked box indicates acknowledgement)

selected for hire, it will be necessary for me to provide satisfactory evidence of my identity and legal authority to work in the United States, and that federal immigration laws require me to complete an I-9 form in this regard within three days of my hire date.

Acrobat Outsourcing is an at-will employer. I understand that nothing contained in the application, or conveyed during any interview, which may be granted or during my employment, if hired, is intended to create an employment contract between me and the company. In addition, I understand and agree that if I am employed, my employment is for no definite or determinable period and may be terminated at any time, with or without prior notice, with or without cause, at the option of either myself or the company, and that no promises or representations contrary to the foregoing are binding on the company unless made in writing and signed by me and the company's designated representative.

(Checked box indicates acknowledgement)

I hereby acknowledge that I have read and understand the above statements.

(Checked box indicates acknowledgement)

Applicant Digital
Signature (Type Name): Corie Schwartz
Date: 02-21-2020

You can [edit this submission](#) and [view all your submissions](#) easily.

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

B 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

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

A 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

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)

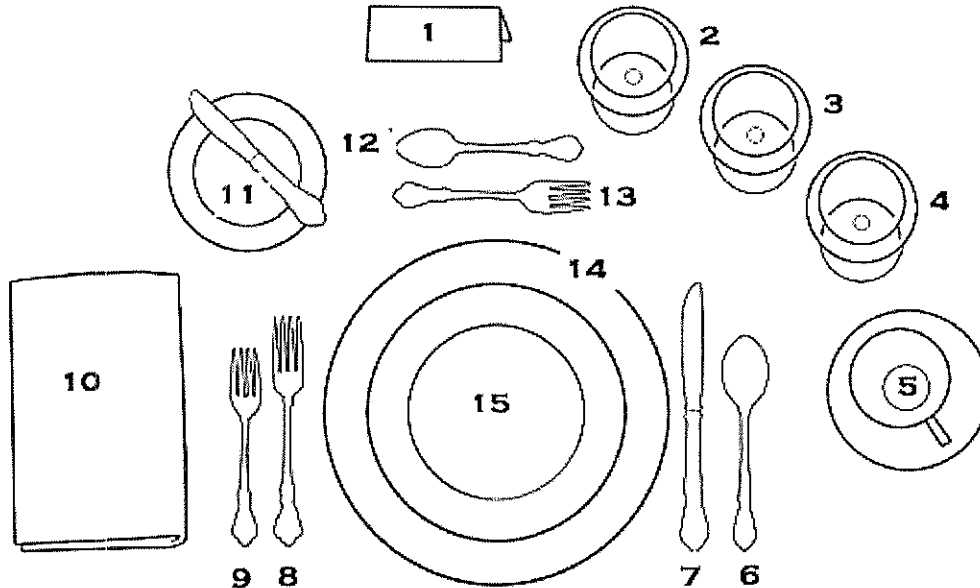
~~C.~~ Used to hold a large tray on the dining floor

~~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



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>6</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 one inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? creamers, sugar dishes.
- Synchronized service is when: the courses flow one after another.
- What is generally indicated on the name placard other than the name? what table they are at
- The Protein on a plate is typically served at what hour on the clock? 6.
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?
talk to the chef about the options they have for the night.



Multiple Choice (6 points)

- B 1) Carbonation _____ the rate of intoxication.
a) Slows down
b) Speeds up
c) Does nothing to
- B 2) What are the six most commonly used spirits?
a) Sweet and Sour, Triple Sec, Grenadine, Midori, Lime Juice and Cranberry Juice
b) Vodka, Whiskey, Gin, Bourbon, Rum and Tequila
c) Chardonnay, Cabernet Sauvignon, Champagne, Merlot, Sauvignon Blanc, Zinfandel
d) Kahlua, Vodka, Frangelico, Gin, Tequila, Spiced Rum
- B 3) You can accept an expired ID as long as all other information is correct.
a) True
b) False
- B 4) If someone has had too much to drink, serving them coffee will help sober them up.
a) True
b) False
- D 5) What are the acceptable forms of ID for Alcohol Consumption?
a) State or Government Issued ID Card or Drivers License
b) Passport or Passport ID Card (as long as it lists the person's date of birth)
c) School ID or Birth Certificate
d) A & B
e) A, B & C
- B 6) If there is no shaker tin available to scoop ice for a drink, it is okay to use a glass.
a) True
b) False

Vocabulary (9 points)

Match the word to its definition

I "Straight Up"

F Shaker Tin

C "Neat"

A Muddler

B Strainer

E Jigger

G Bar Mat

D "Float"

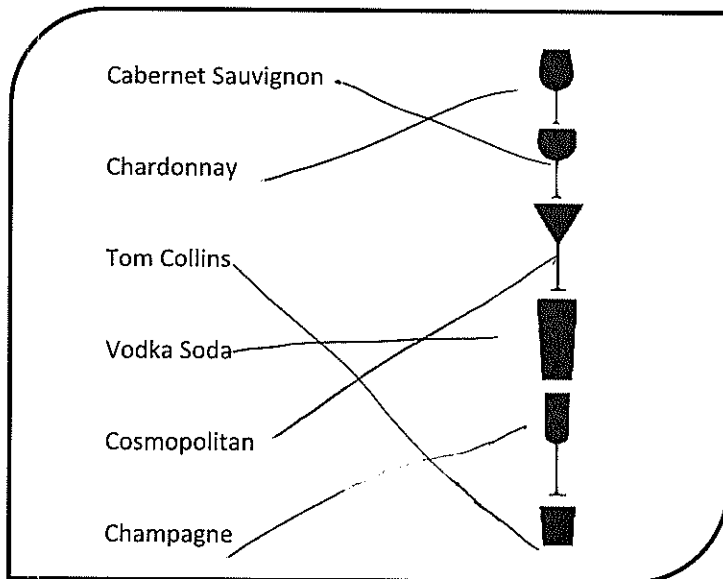
H "Back"

- ~~a.)~~ Used to crush fruits and herbs for craft cocktail making
~~b.)~~ Used with the Shaker Tin to prevent solid material from entering a cocktail glass when poured
~~c.)~~ To serve chilled liquor in a chilled stemmed cocktail glass with no ice
d.) To pour ½ oz of a liquor on top
~~e.)~~ Used to measure the alcohol and mixer for a drink
~~f.)~~ Used to mix cocktails along with a pint glass and ice
~~g.)~~ Used on the bar top to gather spills
~~h.)~~ Requesting a separate glass of another drink
~~i.)~~ Means to serve spirit room temperature in a rocks glass with no ice



Glassware (6 points)

Match the correct glass to the drink



Answer and Question (14 points)

Provide examples of 3 brand name "top shelf" spirits (3 points): _____

What are the ingredients in a Manhattan? _____

What are the ingredients in a Cosmopolitan? _____

What are the ingredients in a Long Island Iced Tea? _____

What makes a margarita a "Cadillac"? _____

What is simple syrup? _____

Is it legal to pour liquor from one bottle into another? What is this called? (2 points)

What should you do if you break a glass in the ice? _____

When is it OK to have an alcoholic beverage while working? _____

What does it mean when a customer orders their cocktail "dirty"? _____

What are the ingredients in a Margarita? _____

NEW JERSEY Motor Vehicle
Com. Lic.

AUTO DRIVER LICENSE

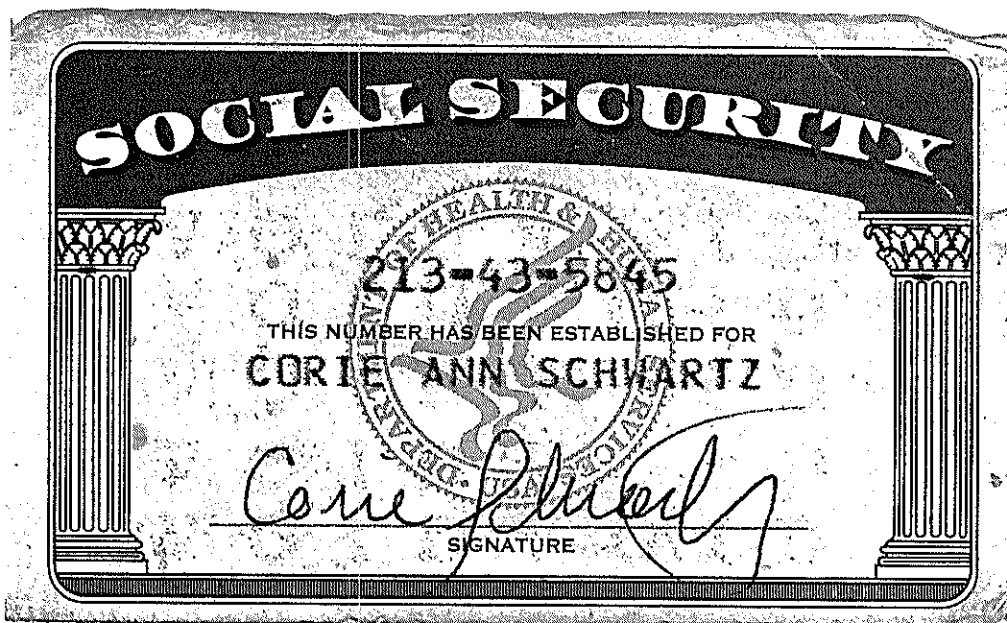
BSJ



DL S1570 13861 60946 CLASS D
DOB 10-10-1994
ISS 05-28-2019 EXP 10-10-2023
SCHWARTZ
CORIE A
14 FALCON CT
OLD BRIDGE, NJ 08857-2794
END NONE
RESTR 1

SEX F HGT 5'-02" EYES GRN ORGAN DONOR
CM ER201914800000513 R-U 24.00

SOCIAL SECURITY



213-43-5845

THIS NUMBER HAS BEEN ESTABLISHED FOR
CORIE ANN SCHWARTZ

Corie Ann Schwartz
SIGNATURE