

# **David Scott Young**

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**Objective:** Seeking Position as Recreation Attendant with MCAS Miramar Golf Course that will utilizing my extensive background and demonstrated abilities.

**Skill Level:** Extensive experience in restaurants, hotels and convention services. Acquired the ability to work under pressure, be a key team player. I have strong people and team management skills and top flight in relationship building with guests.

## **Work History:**

<b>Position: Outside Services</b>	9/17/17 – present
Marine Memorial Golf Course – Camp Pendleton	
<b>Duties:</b> Maintenance of golf carts, driving range and golf course amenities. Provide assistance to the greens keepers as needed. Currently an M CCS Federal Employee with base access.	
<b>Position: Sales</b>	7/07/17 – 5/2/18
<b>Research Advisory Group</b>	
Worked with existing time-share owners to advocate and negotiate existing contracts.	
<b>Position: Chef</b>	
Elks Club Vista, CA 92084	6/16 to 2/2017
<b>Duties:</b> Prepare Buffet and off the menu dinners, Off-site catering, All ordering and Kitchen management for membership of 800 patrons	
<b>Position: Bartender, Server</b>	
<b>Bridges Golf Club, Stone Brae Country Club, Ovations, Canyon Lakes Golf Course, Roundhouse</b>	
San Ramon CA	4/2015 to 12/2015
<b>Position: Driver, Catering</b>	
<b>Team World Wide</b> San Diego, CA. 92026	3/2012 to 4/2015
<b>Duties:</b> Responsible for deliveries, shipping, receiving. Management cooked items and served off-site catering functions	
<b>Position: General Manager</b>	
<b>Mimi's Cafe</b> Oceanside, CA. 92056	6/2003 to 12/2011
<b>Duties:</b> Controlled daily operations, scheduling, labor matrix. Closely monitored food ordering and supplies. Responsible for excellent customer experience	
<ul style="list-style-type: none"><li>• Managed Profit &amp; Loss, maintained inventory, labor and financial reports</li><li>• Recruited, interviewed and hired team members; conducted performance appraisals, motivated and trained and took disciplinary action when necessary.</li></ul>	

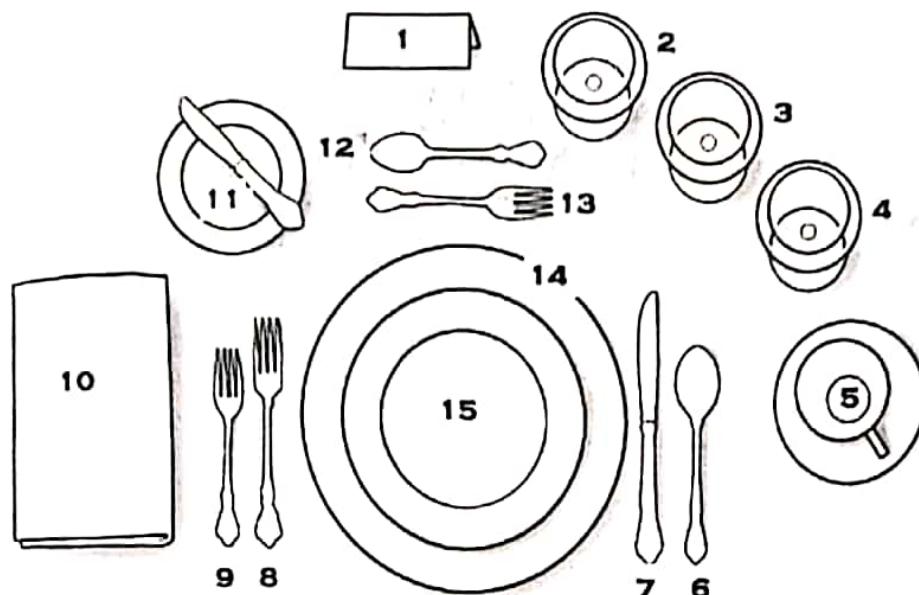
### Multiple Choice

- 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
- 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
- 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

- A Scullery
- B Queen Mary
- C Chaffing Dish
- D French Passing
- E Russian Service
- F Corkscrew
- G 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



Score / 35

Match the Number to the  
Correct Vocabulary

<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>9</u>	Salad Fork
<u>14</u>	Service Plate
<u>3</u>	Wine Glass (White)

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

Fill in the Blank

1. The utensils are placed 11 inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? CREAM & SUGAR
3. Synchronized service is when: ALL START SERVICE AT SAME TIME
4. What is generally indicated on the name placard other than the name? ENTREE
5. The Protein on a plate is typically served at what hour on the clock? 6
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? INFORM CART OR KITCHEN