

JONATHAN MOK

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EDUCATION

California State Polytechnic University, Pomona

Expected Graduation

Bachelors of Science, Hospitality Management, Collins College

GPA: 3.56

- Dean's Honor List, 4 quarters
- Murbach Award, Restaurant at Kellogg Ranch, Spring 2015
- Participated in extracurricular clubs, such as United Culinarrians, Association of Professionals, and Restaurant & Food Professionals
- Eta Sigma Delta (HΣΔ) International Honor Society, Cal Poly Pomona

Pasadena City College, Pasadena, CA; Transfer

6/2013

- Alpha Gamma Sigma (ΑΓΣ) Honor Society, Pasadena City College

GPA:3.10

WORK EXPERIENCE

Dishwasher/Prep Cook, Noor Events, Pasadena, CA

03/2015—Present

- Washed, rinse, sanitized, and ran dishes, occasionally on graveyard shifts (On-Call)

Restaurant "Residency," Restaurant at Kellogg Ranch, Pomona, CA

04/2015—06/2015

- Rotated shift positions weekly (server, prep cook, line cook, steward, etc.)
- For one week, served as BOH Production Manager overseeing fellow classmates
- Awarded Murbach Award as top student by classmates for Spring 2015

Prep/Assistant Fry Cook, Tokyo Fried Chicken Co., Monterey Park, CA

02/2015—06/2015

- Prepped chicken and side ingredients. Assisted in battering and frying chicken dinners (On-Call)

Food Prep Crewmember, Mama Musubi/Swirls Potato Vendor, Los Angeles, CA

05/2014—Present

- Made and served spiral potatoes and musubis in outdoor seasonal night markets (Event)

Online Salesman, Effectron Watch Shop, Los Angeles, CA

5/2011—2/2014

- Processed, boxed, and shipped online multi-channel orders of watches and time clocks in a timely manner

Seasonal Sales Associate, GAP Factory Store, Commerce, CA

11—12/2011 □

Collaborated and arranged clothing items in retail showroom during peak holiday shopping hours

Kitchenhand/Server, Penelope's Perfect Catering, Los Angeles, CA

4/2011 □

Expedited food items and served tables during catered events

VOLUNTEER EXPERIENCE

Pebble Beach Food & Wine Festival, Monterey, CA

05/2016

LA Times TASTE Food & Wine Festival, Hollywood, CA

09/2013, 09/2014, 09/2015 □

Showcased vodka, rum, liqueurs, & bourbon alongside Collins College and Southern Wines & Spirits, Inc.

626 Night Market, Pasadena, Arcadia, CA

7/2012, 10/2012, 6—8/2013 •

Informed and responded to guest questions and concerns at information booth during night market events

Tournament of Roses 2012, Pasadena, CA

10/2011—1/2012

- Answered and informed guests of the parade floats during Post-Parade, during PCC Internship

LA Street Food Fest, Artisanal LA, Pasadena, Santa Monica, CA

7/2010, 4/2011, 7/2011, 7/2012, 7/2013 □

Informed, directed, and ID-checked attendees

Garfield Medical Center, Monterey Park, CA

6/2008—9/2009

- Compiled patient files in Health Records and assisted duties within NICU department; 352.5 hours

SPECIAL SKILLS

- ServSafe Food Service Manager
- ServSafe Alcohol Server Certification
- TIPS (Training Intervention ProcedureS) Certification
- First Aid/CPR Certification
- Court of Master Sommeliers Level 1 Certification

Exp. 02/2019

Exp. 05/2017

Exp. 08/2018

Exp. 12/2017

3/2014—

Name Jonathan Mok

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
- C 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
- 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

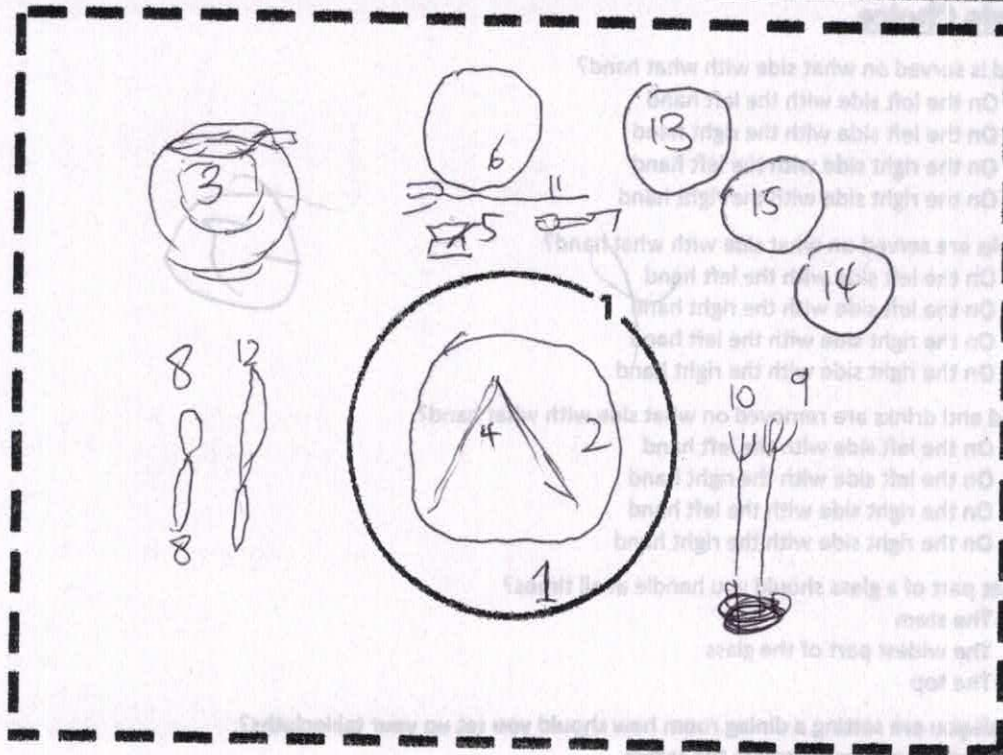
Match the Correct Vocabulary

- | | |
|--------------------------|--|
| <u>D</u> Scullery | ☒ A. Metal buffet device used to keep food warm by heating it over warmed water |
| <u>E</u> Queen Mary | ☐ 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) |
| <u>A</u> Chaffing Dish | ☒ C. Used to hold a large tray on the dining floor |
| <u>B</u> French Passing | ☒ D. Area for dirty dishware and glasses |
| <u>G</u> Russian Service | ☐ E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored |
| <u>F</u> Corkscrew | ☒ F. Used to open bottles of wine |
| <u>C</u> Tray Jack | ☐ G. Style of dining in which the courses come out one at a time |

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Servers Test

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Draw a formal place setting containing all of the following:

- | | | |
|----------------------------|------------------|----------------------|
| 1. Service Plate | 7. Teaspoon | 13. Water Glass |
| 2. Salad Plate | 8. Soup Spoon | 14. Red Wine Glass |
| 3. Bread Plate & Knife | 9. Salad Fork | 15. White Wine Glass |
| 4. Napkin | 10. Dinner Fork | |
| 5. Name Place Card | 11. Dessert Fork | |
| 6. Tea/Coffee Cup & Saucer | 12. Dinner Knife | |

Fill in the Blank

- The utensils are placed 2.5 in. 4 inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? Cream, Sugar
- Synchronized service is when: Used plates withdrawn, New course introduced in some time
- What is generally indicated on the name placard other than the name? Special diet/menu items
- The Protein on a plate is typically served at what hour on the clock? 5 o'clock 4
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?
Notify service manager of the guest, before service, place special notification on guest placard. During service, present guest with specialty plate.