Tim McElheny

ASPIRING SERVER
708-646-8226 - TimothyMcElheny@gmail.com

I would like to become a Server in a high-energy place where I can contribute my service and skills to the team and to the guests who come in to see us.

Contact: 708-646-8226
TimothyMcElheny@Gmail.com

Hello!

I wanted you to know that I am a dedicated individual. I thrive in the hospitality industry because I foresee what a patron will need and provide them with whatever that is before they ask.

In the hospitality industry, personality and customer service is what fills the seats and keeps them coming back, and providing unforgettable experiences oozes from every pore of my body.

Because of my past experience, I also have a significant background providing fantastic experiences for people, and have been told by many returning customers that they choose where I work just to come in and see me.

In addition to my passion for hospitality:

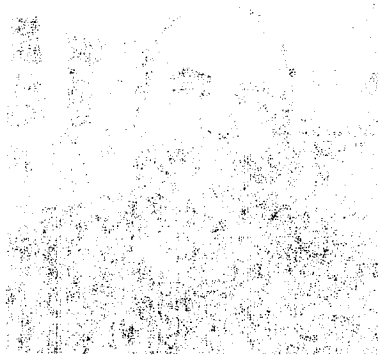
- I have a fantastic memory
- I am extremely adept at multitasking
- I am reliable
- I have a deadly eye for detail
- I love being a team-player
- I am never satisfied with average
- My philosophy is to do anything and everything to provide a great experience so guests will come back and see me again

In closing, I am thrilled at the possibility of being a part of your team and would love the opportunity to meet with you and discuss the value I can bring to your establishment and to your guests. I appreciate your time and consideration and look forward to visiting with you.

Sincerely,

Tim McElheny

Enclosed: Resume



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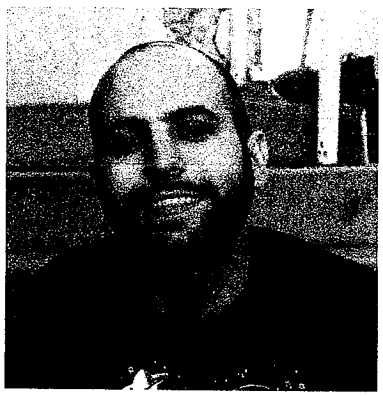


PERSONAL PROFILE

I am a highly motivated, energetic person. My goal is to use my experience and ability to gain a position on the LEGENDARY Sunset Blvd! I am remarkably efficient, reliable, genuine and I possess unparalleled multi-tasking skills as well as a deadly eye for detail.

SPECIAL SKILL

I have the unique skill of making people feel special about themselves by engaging them and taking a deep interest in their lives and what they do that makes them happy.

My personal goal is to make a great first impression and then leave a lasting impression that is memorable so that those guests will want to come back and see me again and again.

WORK EXPERIENCE

TryCaviar/Postmates Courier (March 2016 - Present)

*Over 8,000 deliveries successfully completed with a 5 star rating!

*Excellent communication skills used so the individual is aware of when to expect their order. Any delays or confusion about their order is addressed immediately so any issues are resolved quickly.

Server/Bartender at Zinc Cafe and Market (Jan. 2014 - March 2016)

*Great customer service at a high-volume restaurant/bar

*Highly skilled at communicating the menu and upselling

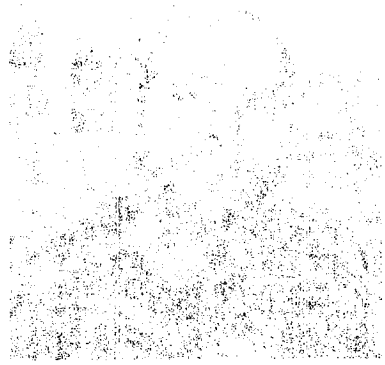
*Responsible for stocking, cleaning, and cash handling

PROFESSIONAL SKILLS

- ✓ CUSTOMER SERVICE
- ✓ SELF MOTIVATION
- ✓ TEAMWORK
- ✓ RELIABILITY

INTERESTS

Traveling	Cooking	People
Exercise	Screen Printing	Music



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ASPIRING SERVER

TOP 5 REASON TO HIRE

- Awesome Customer Service
- Friendly & Personable
- Extremely Reliable
- Fantastic Teammate
- Exceptional Morals & Ethics

REFERENCES

Sami Lavin

Operations Manager Socal (Postmates)

925 N La Brea Ave 4th Floor, Los Angeles, CA 90038

1-818-826-1203

Ryan Dillon

Senior Operations Manager Socal (Postmates)

925 N La Brea Ave 4th Floor, Los Angeles, CA 90038

1-310-435-6953

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Your Hospitality Staffing Professionals

Tim McElhany

Bartenders Test

Score 35/35

100%

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 Governement 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

C **"Straight Up"**	~~a.) Used to crush fruits and herbs for craft cocktail making~~
F **Shaker Tin**	~~b.) Used with the Shaker Tin to prevent solid material from entering a cocktail glass when poured~~
I **"Neat"**	~~c.) To serve chilled liquor in a chilled stemmed cocktail glass with no ice~~
A **Muddler**	~~d.) To pour ½ oz of a liquor on top~~
B **Strainer**	~~e.) Used to measure the alcohol and mixer for a drink~~
E **Jigger**	~~f.) Used to mix cocktails along with a pint glass and ice~~
G **Bar Mat**	~~g.) Used on the bar top to gather spills~~
D **"Float"**	~~h.) Requesting a separate glass of another drink~~
H **"Back"**	~~i.) Means to serve spirit room temperature in a rocks glass with no ice~~

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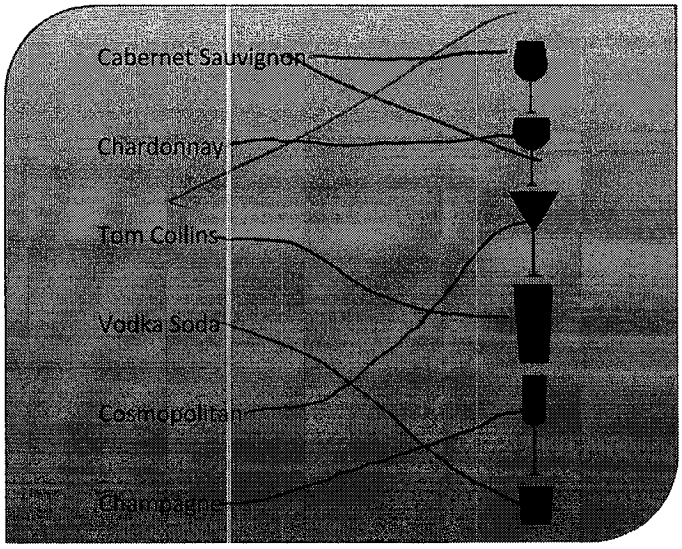
Bartenders Test

Score / 35

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): DON JULIO 1942, MAKERS MARK, BUFFALO TRAC

What are the ingredients in a Manhattan? BOURBON WHISKEY, SWEET VERMOUTH, AUGUSTURA BITTERS, CHER

What are the ingredients in a Cosmopolitan? VODKA, SPLASH CRANBERRY JUICE, LIME JUICE, COINTREAU

What are the ingredients in a Long Island Iced Tea? VODKA, GIN, RUM, TEQUILA, TRIPLE SEC, COKE, SWEET + SOUR

What makes a margarita a "Cadillac"? USING [illegible] & SERVING W/ GRAND MARNIE

What is simple syrup? EQUAL PARTS SUGAR & WATER BOILED TOGETHER TO ADD SWEETNE

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

MARRYING BOTTLES IS ILLEGAL!!!

What should you do if you break a glass in the ice? BURN THE ICE & STOP USING IT

When is it OK to have an alcoholic beverage while working? NEVER

What does it mean when a customer orders their cocktail "dirty"? ADD OLIVE JUICE

What are the ingredients in a Margarita? TEQUILA, TRIPLE SEC, LIME JUICE, SIMPLE SYRUP

Name Tim McElhem

Servers Test

Score 28 / 35

-1

80%

Multiple Choice

D 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 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)~~

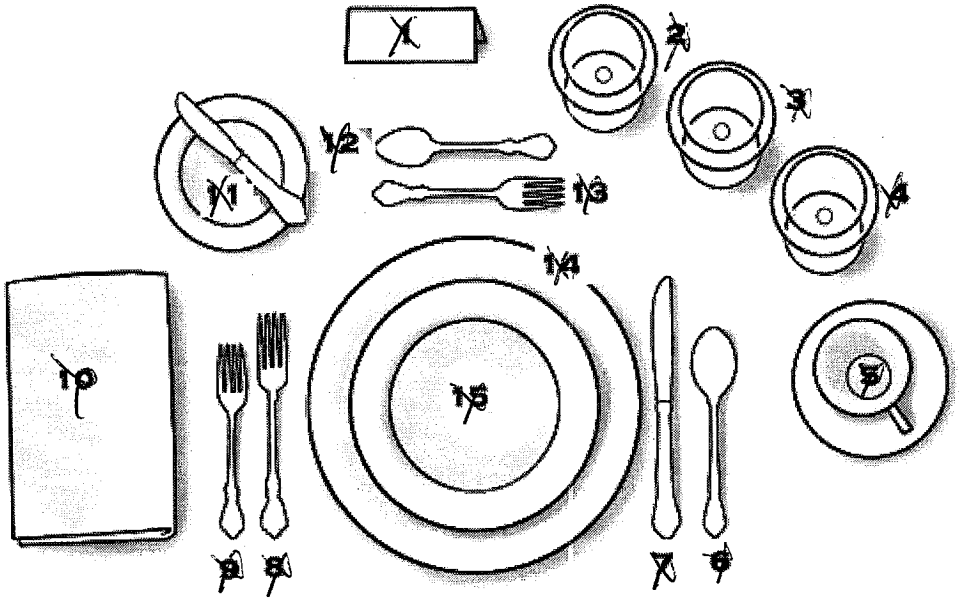
~~C. Used to hold a large tray on the dining floor~~

~~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~~



Score / 35

Match the Number to the Correct Vocabulary

8 9 Dinner Fork
5 Tea or Coffee Cup and Saucer
7 Dinner Knife
2 Wine Glass (Red)
9 8 Salad Fork
14 Service Plate
3 Wine Glass (White)

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

Fill in the Blank

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