

TOM KENYON

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Summary

Friendly and courteous server with over twenty five years' work in a bar and restaurant setting. Proficient knowledge of food, wine and spirits. Seeking a position in an upscale restaurant, resort or country club.

Highlights

- Highly responsible and reliable
- Works well under pressure
- Exceptional interpersonal skills
- Upbeat, outgoing and positive
- Extensive hospitality background
- California Food Handlers card
- Trained in liquor, wine and food service
- High-volume dining
- Food safety understanding

Experience

Server	06/2006 to 03/2015
Nieuport 17	Tustin, CA
Server	01/2001 to 02/2006
Vie De France	Costa Mesa, CA
Server	06/1991 to 09/2000
The Cannery	Newport Beach, CA

Education

Associate of Arts: Theater	1982
Orange Coast College	Costa Mesa, CA, 92626

89% -4

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

d 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 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

A. Metal buffet device used to keep food warm by heating it over warmed water

E 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)

A Chaffing Dish

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

B French Passing

D. Area for dirty dishware and glasses

G Russian Service

E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored

F Corkscrew

F. Used to open bottles of wine

C Tray Jack

G. Style of dining in which the courses come out one at a time

Servers Test

Score / 35

Multiple Choice

1. Food is served on what side when you are seated?

- a) On the left side
- b) On the right side
- c) On the right side
- d) On the right side

2. Drinks are served on what side with what hand?

- a) On the left side with the left hand
- b) On the right side with the right hand
- c) On the right side with the left hand
- d) On the left side with the right hand

3. Food and drink 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

4. What part of a glass should you handle at all times?

- a) The rim
- b) The widest part of the glass
- c) The toe

5. When you are serving a guest, what should you do?

- a) Napkin and empty across the table

- b) The creases should all be going in the same direction

- c) The creases should be folded and gently matching the table cloth

- d) All of the above

- 10 Napkin

- 11 Bread Plate and Knife

- 12 Name Place Card

- 13 Teaspoon

- 14 Dessert Fork

- 15 Soup Spoon

- 6 Salad Plate

- 2 Water Glass

Match the Correct Vocabulary

Match the Number to the Correct Vocabulary

8 Dinner Fork

5 Tea or Coffee Cup and Saucer

7 Dinner Knife

3 Wine Glass (Red)

9 Salad Fork

14 Service Plate

4 Wine Glass (White)

Fill in the Blank

1. The utensils are placed 2 inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? SUGAR caddy & CREAM
3. Synchronized service is when: EVERYONE at the table is Served at once
4. What is generally indicated on the name placard other than the name? CHOICE OF MEAL
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 the kitchen