

# **Joseph Larry**

1030 West 85<sup>th</sup> St #240 Los Angeles. CA, 90044

## **Job objective**

To secure a challenging position where opportunities exist for a motivated, dedicated and trustworthy employee

## **Experience**

### **Imperial Staffing**

December 13-August 15

General server: Parties, banquets and events

### **J Lounge**

October 09-November 10

Los Angeles Barback/Service bartender

Assisted bartenders by making drinks and stocking bars with ice, glasses, liquor, beer, garnishes and other supplies,

Set-up, maintain, store away and clean 3 bars nightly

### **Rush Street**

July 07-January 08

Downtown Culver City Barback / service bartender

Assisted bartenders by running drinks, food, clean glasses and serving cocktails.

Displayed excellent service and people skills

### **Umma Grill**

January 06-January 07

Century City, CA Waiter and service bartender

Took orders, served food and cocktails. Made salads and prepared desserts. Broke down and set-up restaurant for the next shift

### **La Scala**

November 03-October 05

Beverly Hills, CA Waiter/ Service bartender

Took orders / Server food and cocktails

Cleared tables and prepared flatware for service/ filled salt and pepper

## **Education**

Kaimuki High School Diploma Honolulu, Hawaii 2001



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**Multiple Choice**

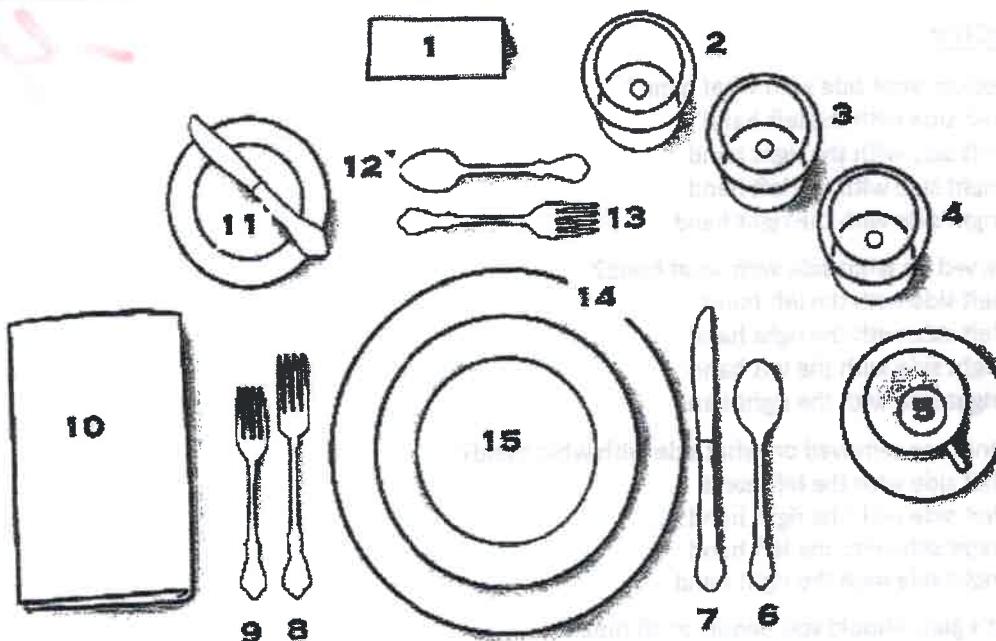
- 1) Food is served on what side with what hand?
  - a) On the left side with the left hand
  - b) On the left side with the right hand
  - c) On the right side with the left hand
  - d) On the right side with the right hand
  
- 2) Drinks are served on what side with what hand?
  - a) On the left side 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**

- D Scullery
- E Queen Mary
- A Chaffing Dish
- G French Passing
- B 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

**Servers Test**



**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**

1. The utensils are placed 1 2 inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? SUGAR, CREAMER & LEMON AT THE SAME TIME
3. Synchronized service is when: FOOD NUMBER OF GUESTS
4. What is generally indicated on the name placard other than the name? 6
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 CHEF