

Michael Wesley Rose

ADDRESS

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Long Beach, CA 90804

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On-Air Radio Talent

DUTIES

- Viewed and selected top, up-to-date community and world news, to inform listeners with
- Compiled a live read on the most pressing or important stories; disasters, accidents, weather, etc.
- Reported each update with the proper emotion, depending on the story

On- Air Talent- KBPK Radio

- Pre-loaded commercials, PSAs and current and new songs for the show
- Back-announced after every song set, usually consisting of five songs, and announced the next song
- Spoke with personality, zeal, and flavor, in an effort to cause listeners to stay tuned-in.

Audio Production- KBPK Radio

- Created timed audio- commercials with sound effects, using the software: Sound Forge
- Made commercials, advertising food products, vacation spots, etc., set to a musical background
- Presented each work with the proper enthusiasm needed to make the commercial appealing

Radio Industry Software- KBPK Radio

- 129 Broadcast News Class- Wire Ready
- 122 Audio Production Class- Sound Forge
- 235 On- Air Class- ENCO

EDUCATION

2005-2007

Grambling University: Grambling, LA

2007-2009

Fullerton Junior College: Fullerton, CA

CERTIFICATES

Radio broadcasting certificate for on air talent (2yr program obtained at Fullerton Jr. College)

EXPERIENCE

CSC Contemporary Services Corporation (Orange, Ca)

January 2012- 2015

Security Supervisor

Responsible for providing security and great customer service to a large variety of cliental.

Greenfield's Brazilian Steakhouse: Server (Long Beach, CA)

February 2013-2014

- Providing excellent customer service for small to large groups of patrons, while serving delicious food
- Cleared tables and replaced table settings

Liberty Tax: Marketing Representative (Fullerton, CA)

January 2012 - April 2012

- Entice patrons into our location for tax preparation and consultations
- Gained nearby business cliental by providing brochures explaining our services, and building substantial rapport with managers
- Participated in daily meetings to produce ideas and scenarios for marketing strategies

Panera Bread: Server (Brea, CA)

May 2010 - August 2010

- Prepared food for customers to provide speedy service for our guests
- Efficiently clean tables so every customer was able to dine in if desired
- Update coffee every hour to ensure guests were buying fresh beverages
- Provide conversation throughout the dining room so customers felt they were in a place bigger than a fast food restaurant

Custom Comfort Mattress: Cashier (Fullerton, CA)

November 2009 - March 2009

- Fill out paperwork for mattress orders via computerized documentation (approximately 10 per day)
- Communicate delivery details and care instructions if customer was taking the merchandise themselves
- Processed transactions through a register by credit card and cash
- Assisted in creating additional volume for the store by suggesting extra units
- Physically move merchandise for delivery
- Properly closed the store in preparation for business the following day (duties: count money and secure in deposit bag, vacuum/dust, and set alarm)

Knott's Berry Farm: Ride Operator (Buena Park, CA)

Jun 2006-Aug 2006; January 2008 - July 2007

- Responsible for safe operation of up to 5 different rides in the park
- Manage crowds of hundreds of guest each shift
- Resolve conflicts within lines to ensure safety of all guests
- Test rides in the morning before opening to ensure it was running smoothly before guests were allowed on
- Make sure guests' belongings were still there when ride was over

- Entertain guest to make sure individuals in line were having a great time while waiting

Radio References

Kathy Moses- 714.609.2408

Ed Ford- eford@fullcoll.edu

Margaret Berger M.B.A. - MBerger@fullcoll.edu or PDonahoe@fullcoll.edu

Name Michael Rose

Servers Test

Score 28 / 35

Multiple Choice

- B 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
- B 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
- B 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
- B 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

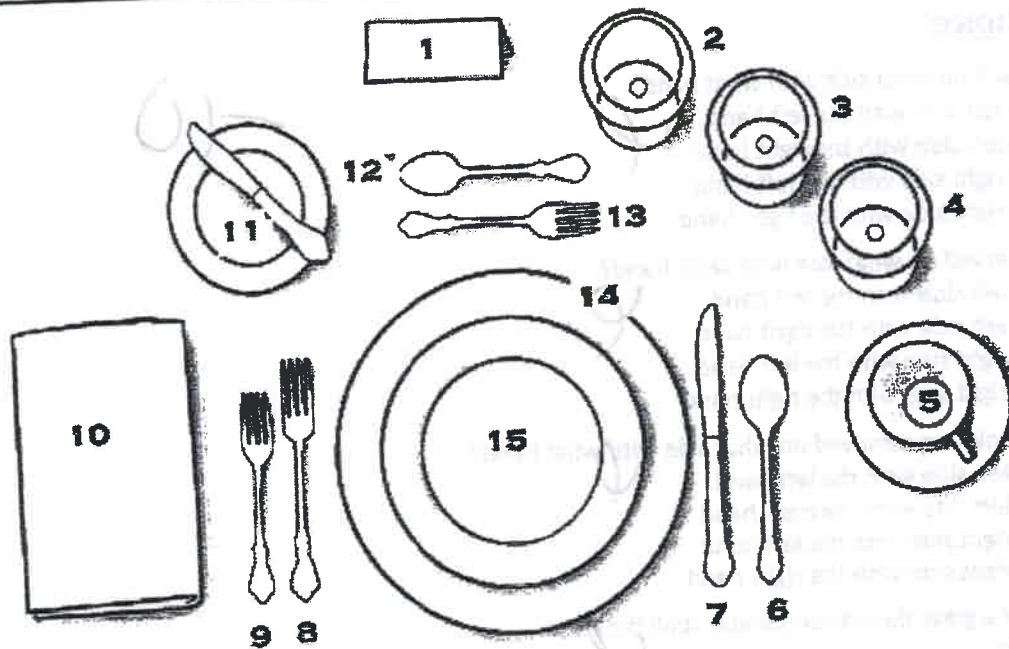
Match the Correct Vocabulary

- | | |
|--------------------------|---|
| <u>D</u> Scullery | A Metal buffet device used to keep food warm by heating it over warmed water |
| <u>A</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>E</u> Chaffing Dish | R Used to hold a large tray on the dining floor |
| <u>G</u> French Passing | B Area for dirty dishware and glasses |
| <u>B</u> Russian Service | <u>P</u> 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 |

Name Michael Rose

Servers Test

Score / 35



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

- The utensils are placed three inches inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? cream and sugar
- Synchronized service is when: Things are served at the same time
- What is generally indicated on the name placard other than the name? table number
- The Protein on a plate is typically served at what hour on the clock? 9 o'clock
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?
write it down and let the chef know