

# Mark J Mutko

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**Objective** To obtain bartender's position in high volume bar/restaurant environment

## Education

**B.S** Temple University, Entrepreneurial Studies with a minor in Accounting.

**A.A** Ocean County Community College

GPA 3.8 Relevant Courses: English, Accounting, and Business Law

**High School** Mainland Regional High School

**A.B.C Bartending School** North Palm Beach, FL

**Flair Bartending** Flair Devils Las Vegas, NV Level 2

11.30

## Key Strengths

Focused: Able to multitask, delegate, and perform all FOH jobs efficiently.

Exemplary: A continued modeled employee for new and upcoming individuals.

Creative: Successfully created cocktail and wine menus while collaborating with multiple vendors

Experience: Microsoft Office: Excel, Power Point, and Word. POS systems: Aloha, Pinnacle, Micros, Blue Genesis

Palm Pilot Inventory Control

## Professional Experience

**Tru Assets** Scottsdale, AZ, Seasonal 2012-present.

**Café Luciano** Longport, NJ Summer 2011

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**Chelsea Hotel** Atlantic City, NJ **2011**

**Vienna Inn and Banquet** Galloway, NJ **2009-2010**, bartender/banquet captain

**Dj Hayashi** North Palm Beach, FL **2008-2009**

**Club Sin Night Club** West Palm Beach, FL **2007-2008**

**Rittenhouse hotel (5 star)** Philadelphia, PA **2005-2007**

**Panama Hattie's** North Palm Beach, FL **2003 -2005**

**United States Coast Guard** St Petersburg, FL **1999 to 2003**

### **BM2/E-5**

- Coordinate and supervise all daily operations of Aids to Navigation Team
- Supervise, create schedules, and plan training for up to 30 team members.
- Source vendors, negotiate contracts for Aids to navigations and cutter needs and wants..
- Design and implement strategic law enforcement, migrant, drug, and search and rescue operations.

**Excellent References Available Upon Request**



Name Mark Mutko  
Score 29 / 35

## Servers Test

### 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 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

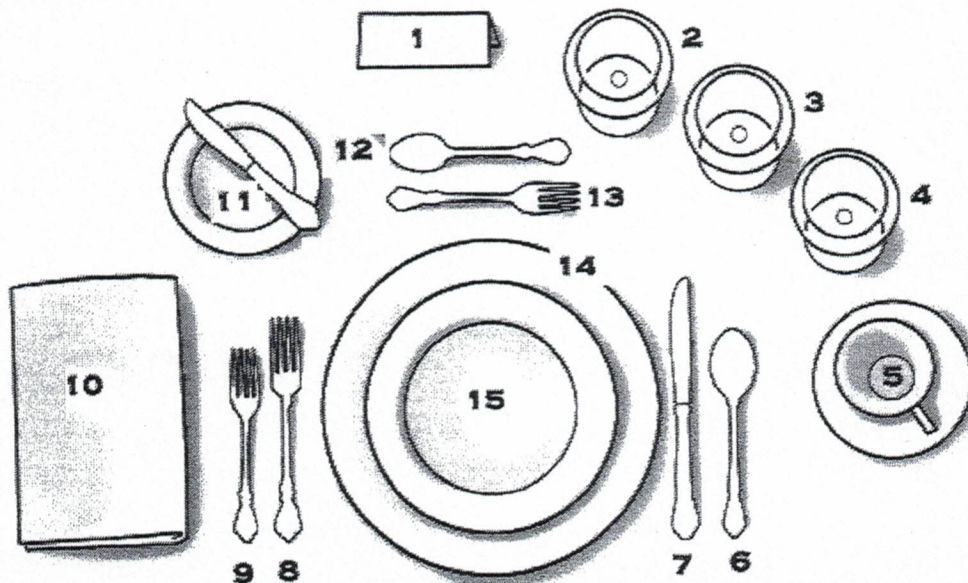
- |                        |   |
|------------------------|---|
| <u>Scullery</u>        | A. Metal buffet device used to keep food warm by heating it over warmed water   |
| <u>Queen Mary</u>      | B. Style of service where food is prepared or served individually at the dinner table to fit the customer's specific taste (i.e. providing dressing and pepper for salad or handing out bread to each patron) |
| <u>Chaffing Dish</u>   | C. Used to hold a large tray on the dining floor  |
| <u>French Passing</u>  | D. Area for dirty dishware and glasses  |
| <u>Russian Service</u> | E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored   |
| <u>Corkscrew</u>       | F. Used to open bottles of wine   |
| <u>Tray Jack</u>       | G. Style of dining in which the courses come out one at a time  |



Name \_\_\_\_\_

**Servers Test**

Score / 35



**Match the Number to the Correct Vocabulary**

10  
11  
12  
13  
14  
15  
16  
17

Napkin  
Bread Plate and Knife  
Name Place Card  
Teaspoon  
Dessert Fork  
Soup Spoon  
Salad Plate  
Water Glass

8  
9  
10  
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16  
17

Dinner Fork  
Tea or Coffee Cup and Saucer  
Dinner Knife  
Wine Glass (Red)  
Salad Fork  
Service Plate  
Wine Glass (White)

**Fill in the Blank**

- The utensils are placed \_\_\_\_\_ inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? milk + sugar
- Synchronized service is when: at same time
- What is generally indicated on the name placard other than the name? table #
- The Protein on a plate is typically served at what hour on the clock? 6pm
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?  
let the chef know asap