

Mark J Mutko

107 West Franklin Ave

Northfield, NJ 08225

Phone 609-705-0891

Email mmutko32@gmail.com

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

TM

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

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

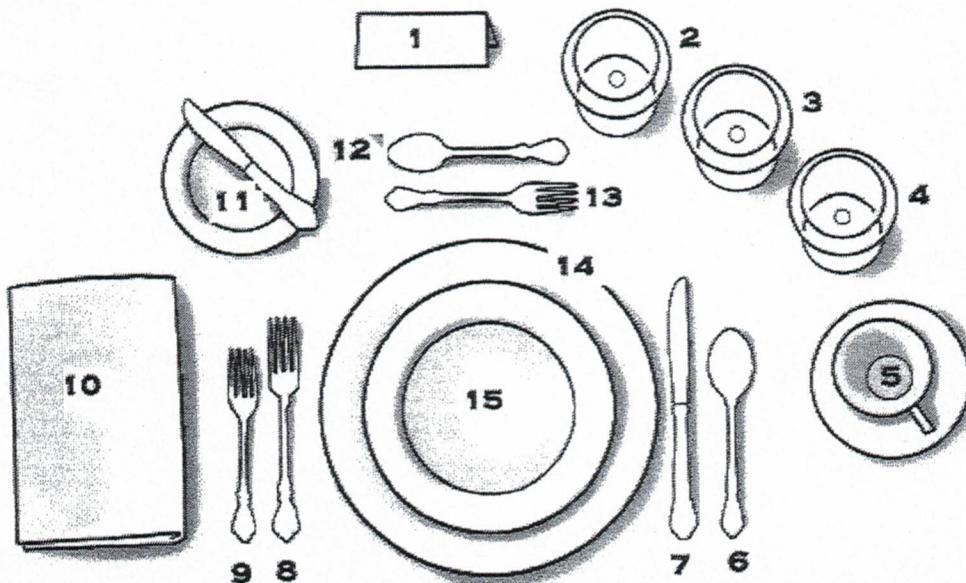
C Scullery
Q Queen Mary
C Chaffing Dish
F French Passing
R Russian Service
C Corkscrew
T Tray Jack

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

Name _____

Servers Test

Score / 35



Match the Number to the Correct Vocabulary

10	Napkin	8	Dinner Fork
11	Bread Plate and Knife	5	Tea or Coffee Cup and Saucer
1	Name Place Card	7	Dinner Knife
12	Teaspoon	2	Wine Glass (Red)
13	Dessert Fork	9	Salad Fork
1	Soup Spoon	14	Service Plate
15	Salad Plate	3	Wine Glass (White)
4	Water Glass		

Fill in the Blank

1. The utensils are placed _____ inch (es) from the edge of the table. 11
2. Coffee and Tea service should be accompanied by what extras? MILK + SUGAR
3. Synchronized service is when: At some time
4. What is generally indicated on the name placard other than the name? Table #
5. The Protein on a plate is typically served at what hour on the clock? 6pm
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? let the chef know asap