

Chris Elam

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Objective

My goal is to bring my pleasant personality and strong work ethic to the workplace while performing my job efficiently and responsibly. I aim to please my customers and co-workers with a cheery disposition and drive for excellence.

Education

Burr and Burton Academy

2006

- Graduated in 2010
- Earned several Academic Achievement awards

Philadelphia University of the Arts

2010

- Completed Sophomore year: Major; Acting

Experience

Server/Banquet Captain

2007-2011

Stratton Mountain Resort

- Served at events from 25 to 600 people
- Served private events ie. Weddings, fundraisers, corporate parties, etc.
- Bar-back, Dishwashing, Macro
- Lead teams from 5 to 25 servers
- Matched room arrangements to floor plans
- Assigned servers to sections/tables
- Oversaw food distribution

Grillmaster

2008-2010

Stratton Mountain Resort

- Register, BBQ, Food Prep
- Heavy lifting, general clean-up

Stockroom Manager/Line Cook

2013-2014

Vail Resorts at Northstar California

- Supplied kitchen and bars in the lodge with product throughout the day
- Inventory, stockroom organization, loading/unloading of product
- Kitchen and Cashier floater on busy days

Server/Bartender

2014

The Club at Arrowcreek

- Fine dining table service in a country club restaurant
- Catering events such as weddings, tournaments, private clubs events, etc.
- AM Bartender in the clubhouse
- Full kitchen inventory and deep clean every shift

2016

Line Cook

Ammo To Go

- Short order cooking of locally sourced organic meals
- Grill, Range, Fryer, Oven, Sandwich/Salad Stations
- Prep for our restaurant and our sister restaurant
- FOH/BOH Communication, expediting, deep cleaning

Activities

- Vermont Youth Conservation Corps, 1 month building and restoring hiking trails in central and northern Vermont
- Peer Leadership Training, a program that informs elementary and middle school kids about the dangers of drinking and drugs through trust-building group activities and informative presentations.

References

· Monica Lara-Yanez, Clubhouse Operations

MLARA@THECLUBATARROWCREEK.COM

Phone: 775-850-4471 ext. 202

· Sue Ewens: Event Planner at Stratton Corp.

Phone: 802-379-2192

· Launie McRoberts: Shift lead/manager at Northstar California

Phone: 775-378-3133

Mike Garber: Head Chef at Ammo

Phone: 562-480-4267

Multiple Choice

d

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

Y

—

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

a

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

Y

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

Y

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

80%

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

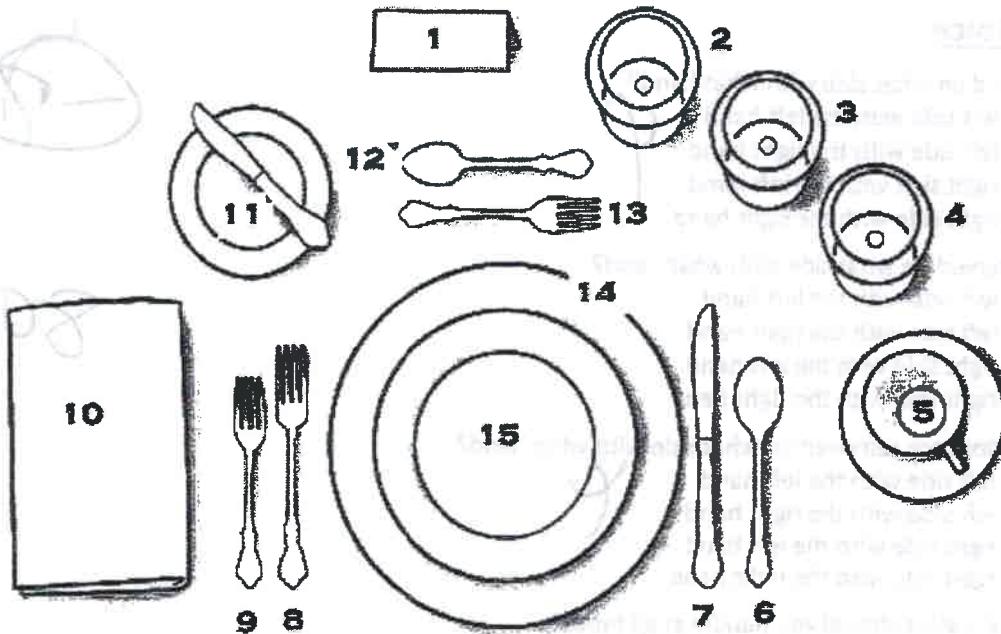
F. Used to open bottles of wine

C Tray Jack

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

Servers Test

Score / 35



Match the Number to the Correct Vocabulary

- 10 Napkin
- 11 Bread Plate and Knife
- 1 Name Place Card
- 12 Teaspoon
- 13 Dessert Fork
- 6 Soup Spoon
- 15 Salad Plate
- 2 Water Glass

- 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? Cream and sugar
3. Synchronized service is when: EVERY GUEST IS SERVED AT THE SAME MOMENT
4. What is generally indicated on the name placard other than the name? POSITION OR RELATION
5. The Protein on a plate is typically served at what hour on the clock? 7
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? INFORM A SUPERVISOR, THE CHEF, AND OTHERS IN THE SAME SECTION