

LUIS R. CASTILLO

1931 Berkeley Avenue, Los Angeles, CA 90026 • Cell 213-308-6262 • E-mail lrcastillo2012@yahoo.com

OBJECTIVE

Highly motivated and energetic individual looking for an opportunity to demonstrate how my work experience and skill set can contribute to the successful day-to-day operations of your establishment.

QUALIFICATIONS

- Computer literate: Excel, Word, Power Point, SQUIRREL, ALOHA, TEAC, NCR and MICROS POS systems
- Management ServSafe Certified and ABC (*California Department of Alcohol Beverage Control*) L.E.A.D.

WORK EXPERIENCE

- | | | |
|--|--------------------------|--------------------|
| ➤ Staft • Los Angeles , CA | Server/Bartender | 02/2014 to present |
| ➤ Roosevelt Hotel • <i>Thompson Hotels Inc.</i> • Hollywood, CA | SA/Barback/banquets | 04/2013 to 11/2014 |
| ➤ Rock Sugar Pan-Asian Kitchen • <i>TCF Co.</i> • Century City, CA | Back server/Barback | 05/2011 to 08/2013 |
| ➤ MDBS • <i>DOD/USA Air Force</i> • El Segundo, CA | Clerk | 02/2009 to 09/2011 |
| ➤ Steak and Ale Restaurant • <i>S&A Corp.</i> , Richmond, VA | Server | 08/2007 to 02/2009 |
| ➤ Liberty Grill/Camachos • <i>Camacho's Inc.</i> • Los Angeles, CA | Server/Bartender | 03/2003 to 07/2007 |
| ➤ Black Angus Steak House • <i>BAC Co.</i> • Alhambra, CA | Server Trainer/Bartender | 01/2002 to 07/2007 |
| ➤ El Torito Restaurants • <i>Real Mex Corp.</i> • Northridge, CA | Server Trainer | 10/1992 to 12/2002 |
| ➤ Additional Experience Holiday Part-Time Work : | | |

- Soho House (*FBS*)2014
- Project Angel Food (volunteer)2009-2010

- Avalon Hotel Beverly Hills (*IRD*)2014
- Starbucks (*Barista*)2007

LANGUAGES Fluent knowledge of English and Spanish

EDUCATION	Belmont High School, Los Angeles, CA	General Ed	1989-1993
	Santa Monica College	General Ed	1993-1995
	Los Angeles Trade-Tech College	Culinary Arts	2009-2012

REFERENCE	COMPANY	CONTACT	Position/Yrs Known
Bill Cowan	Staft	323-839-7685	Owner
Sergio Salazar	Roosevelt Hotel	323-559-2474	Manager-02
Priscilla Johansen	Black Angus Steak House	626-233-6505	Manager-13
Diego Santana	Camacho's Restaurants Inc.	213-909-2874	Manager-18
Raul Monzon	Black Angus Steak House	626-975-6497	Manager-13
Efren Vargas	Rock Sugar Pan Asian Kitchen	213-703-7934	

Name Luis R. Castillo

Servers Test

Score 3 / 35

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
- B 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

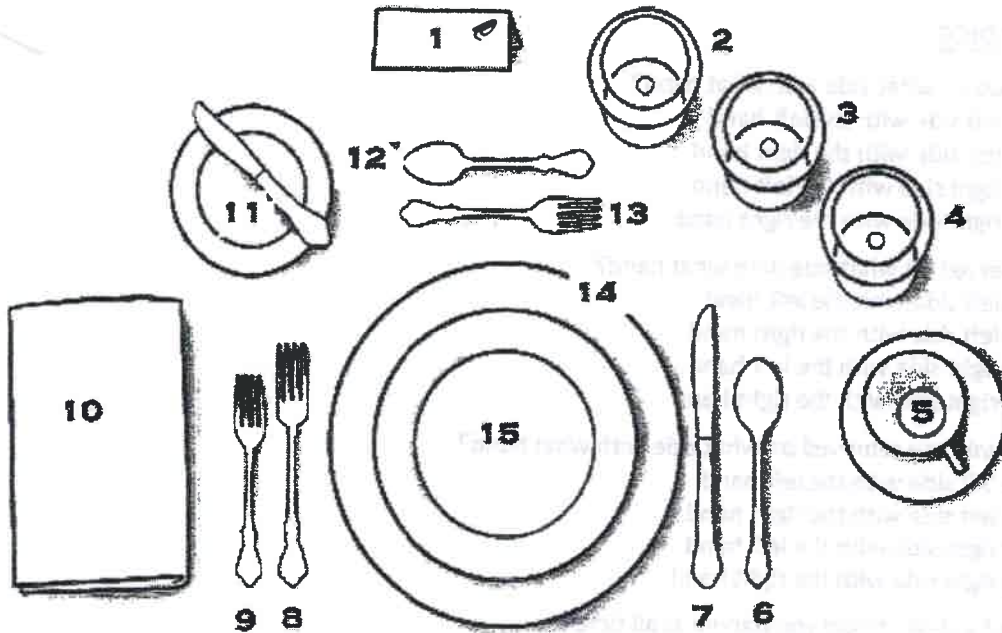
- D Scullery
E Queen Mary
A Chaffing Dish
G French Passing
B Russian Service
F Corkscrew
C Tray Jack

- 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

Name Luis Roberto Castillo

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>3</u> | Service Plate |
| <u>15</u> | Salad Plate | <u>14</u> | Wine Glass (White) |
| <u>4</u> | Water Glass | | |

Fill in the Blank

- The utensils are placed 1" inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? cream / sugar / Honey
- Synchronized service is when: Ballot service, all entree are delivered at once
- What is generally indicated on the name placard other than the name? allergy, allergen
- The Protein on a plate is typically served at what hour on the clock? 6 C / 0 C V
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?
inform captain and chef