

Edward Lugo

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Objective

Seeking entry level position

Experience**Gen Korean BBQ**

[April

2015-October 2016]

- Cleaned and prepared tables for next party
- Line order cook
- Maintained hygienic standards in kitchen and in restaurant
- Served customers filled out drink and food orders
- Handled food and beverages
- Presented a professional and positive attitude towards customers

Education**Learning Works**

[June 2016]

- High school Diploma

Skills

Computer skills, bicycle mechanic, proficient in Microsoft Word, Powerpoint, Excel, adequate skills in Adobe Photoshop, works well in groups, excellent leadership skills, clean and diligent worker, works well under pressure, flexible and adaptive to most situations, focused and attentive, pallet jack skills

Servers Test

Multiple Choice

C 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

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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

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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

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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

A 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

A Metal buffet device used to keep food warm by heating it over warmed water

A 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)

D 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

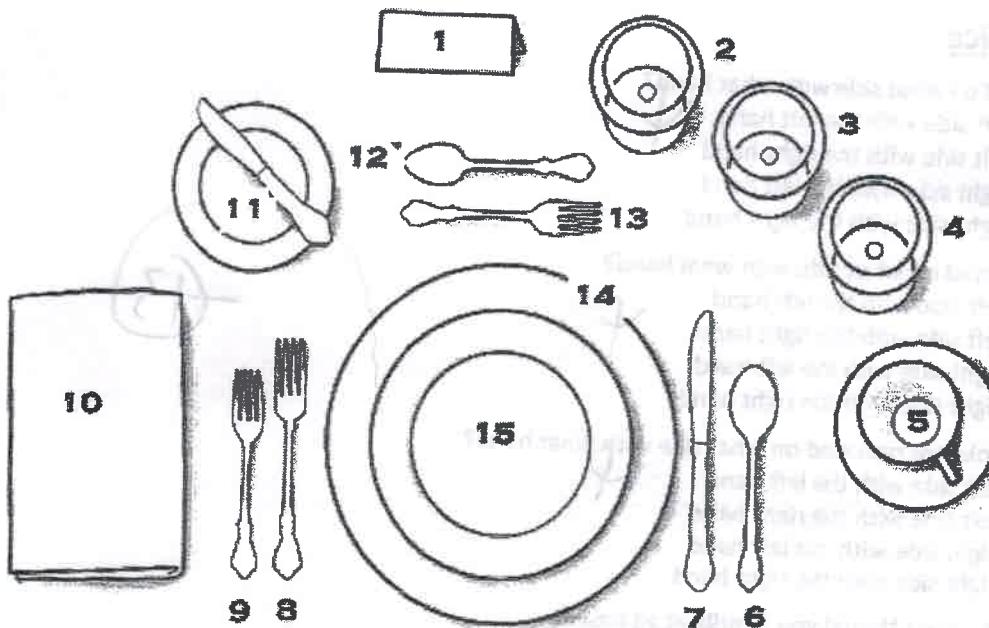
E Tray Jack

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

Name _____

Score / 35

Servers Test



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 3 inch (es) from the edge of the table.

2. Coffee and Tea service should be accompanied by what extras? Creamer and Sugar

3. Synchronized service is when: Servers bring all food/salad/drinks together

4. What is generally indicated on the name placard other than the name? Reservations

5. The Protein on a plate is typically served at what hour on the clock? 8

6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?

Speak with the chef