

STEPHEN CONLEY

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EXPERIENCE-- Extensive experience in catering/restaurants

- SPECIAL EVENTS STAFFING--**Pasadena, CA Jan 2016-present
- CONTEMPORARY CATERING--**Encino, CA May 2015-May 2016
- CULINARY STAFFING--**Los Angeles, CA May 2015-May 2016
- SEQUIOA PRODUCTIONS--**Los Angeles, CA February 2007-September 2009
Event manager at premiere events. Emmy and Oscars Governor's Ball, Australia Week, Westfield Malls. Set-up/breakdown events, manage event staff, celebrity concierge.
- FOOD FETISH CATERING--**North Hollywood, CA May 2007-September 2009
Captain duties included event prep, set-up/breakdown, staff supervision, client relations. Events ranged from private parties, USC tailgates, to crew feeds.
- LA PIAZZA--**The Grove, Los Angeles, CA 2003-2005
Waiter at fine dining, high volume property. Wine knowledge. Promoted to management team.
- IL PICCOLINO--**West Hollywood, CA 2004
Intimate Italian bistro. Waiter/manager. Opening/closing duties, ordering, sales.
- MIRABELLE--**Sunset Strip/West Hollywood, CA 2000-2002
- NICK'S FISHMARKET--**Chicago, IL 1998-2000
Back waiter, tuxedo service; filet Dover sole table-side, fine wine and cigar sales.
- KINZIE STREET CHOPHOUSE--**Chicago, IL 1995-1997
Waiter and manager at downtown steakhouse. Developed concierge relations. High volume sales, wine knowledge

Name Stephen Conley

Servers Test

Score / 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
- 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

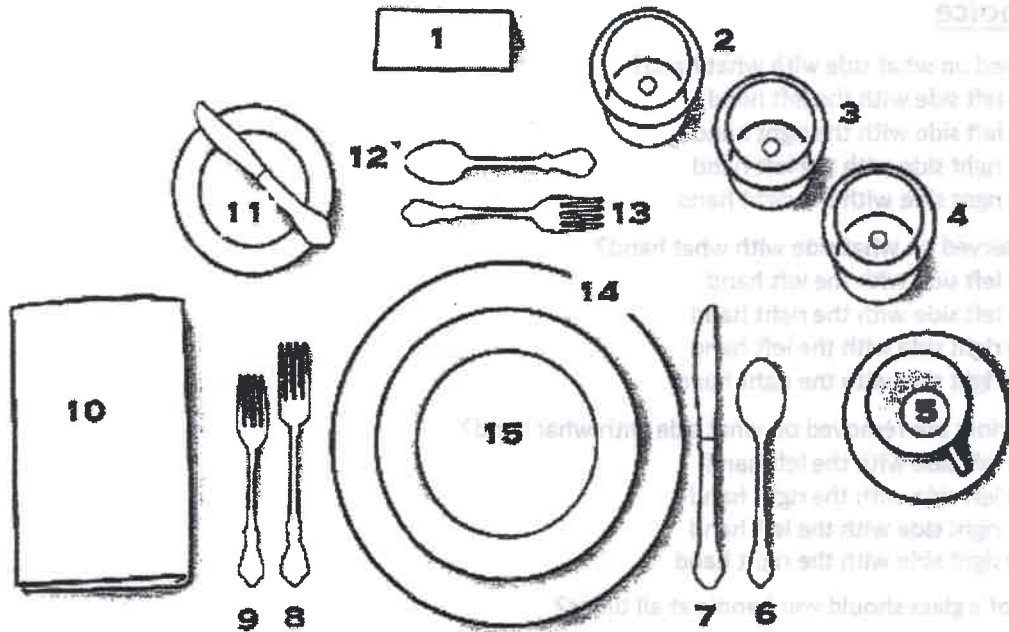
Match the Correct Vocabulary

- | | |
|--------------------------|---|
| <u>D</u> Scullery | A. Metal buffet device used to keep food warm by heating it over warmed water |
| <u>E</u> 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) |
| <u>A</u> Chaffing Dish | C. Used to hold a large tray on the dining floor |
| <u>G</u> French Passing | D. Area for dirty dishware and glasses |
| <u>B</u> Russian Service | E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored |
| <u>F</u> Corkscrew | F. Used to open bottles of wine |
| <u>C</u> Tray Jack | G. Style of dining in which the courses come out one at a time |

Name STEPHEN CONROY

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>6</u> | Teaspoon | <u>3</u> | Wine Glass (Red) |
| <u>13</u> | Dessert Fork | <u>9</u> | Salad Fork |
| <u>6</u> | Soup Spoon | <u>14</u> | Service Plate/charger |
| <u>15</u> | Salad Plate | <u>2</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
- Synchronized service is when: ALL PLATES FOR A COURSE PLACED AT ONCE / BASKET SERVICE
- What is generally indicated on the name placard other than the name? ENTREE OR TABLE #
- The Protein on a plate is typically served at what hour on the clock? 6
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?
INDICATE TO THE GUEST I'LL BE GLAD TO PROVIDE IT IF I KNOW ITS AVAILABLE) GO TO KITCHEN,

ASK EXPROPER, DENVER FOOD.