

Greg Gemin

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Relevant Qualifications

- ◆ Five years experience as a restaurant and catering server and bartender
- ◆ Manager for established Sherman Oaks restaurant
- ◆ 20 years experience as a club and event DJ
- ◆ Licensed Real Estate Agent RE#01984052

Professional Employment History

TEMPSPLUS – CORONA, CA; OPEN HOUSE HOST 2016-PRESENT

- ◆ Show new properties for contractors
- ◆ Handle aspects of new real estate transactions

KING'S FISH HOUSE – CALABASAS, CA; SERVER/BARTENDER 2014-PRESENT

- ◆ Serve guests in established Calabasas restaurant
- ◆ Tend bar and serve specialty cocktails in 300 seat restaurant

FABS CORNER CUCINA – SHERMAN OAKS, CA; FRONT OF HOUSE MANGER/TAKE OUT MANAGER/BARTENDER/SERVER 2012-2016

- ◆ Served guests in an established Italian restaurant both as server and bartender
- ◆ Managed take out department with 5 employees beneath me
- ◆ Managed front of the house operations including shift manager and scheduling

DISC JOCKEY/EMCEE

- ◆ Host musical entertainment & motivate and entertain crowds
- ◆ Act as a liaison between caterer, photographer, guests and DJ
- ◆ Can mix music and operate synchronized lighting systems
- ◆ Handle all aspects of event from beginning to end including meeting with potential clients

RADIO PRODUCTION

- ◆ Edit liners, promos, music and voice tracks & put together montages and podcasts
- ◆ Act as a liaison between affiliates, production staff & executive producer
- ◆ Handle phone calls from listeners and contest winners
- ◆ Prepare listener emails for on-air broadcasting & put together prep for in-studio guests and live broadcasts

DJ & Radio Employment History

EAST2WEST ENTERTAINMENT – Sherman Oaks, CA; Owner/DJ/Emcee, 2007 to Present

THE JOHN TESH RADIO SHOW – Sherman Oaks, CA; Production Coordinator, 2005 to 2008

KZLA – Burbank, CA; Board Op/Phone Screener, 2004 to 2006

AFTER MIDNITE W/ BLAIR GARNER – Sherman Oaks, CA; Production Assistant, 2004 to 2005

CLEAR CHANNEL – Glendale/Burbank, CA; Promotions Assistant, 2003 to 2004

Education

LOS ANGELES VALLEY COLLEGE – Valley Glen, CA

Classes in real estate and property management, 2014-Present

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

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

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

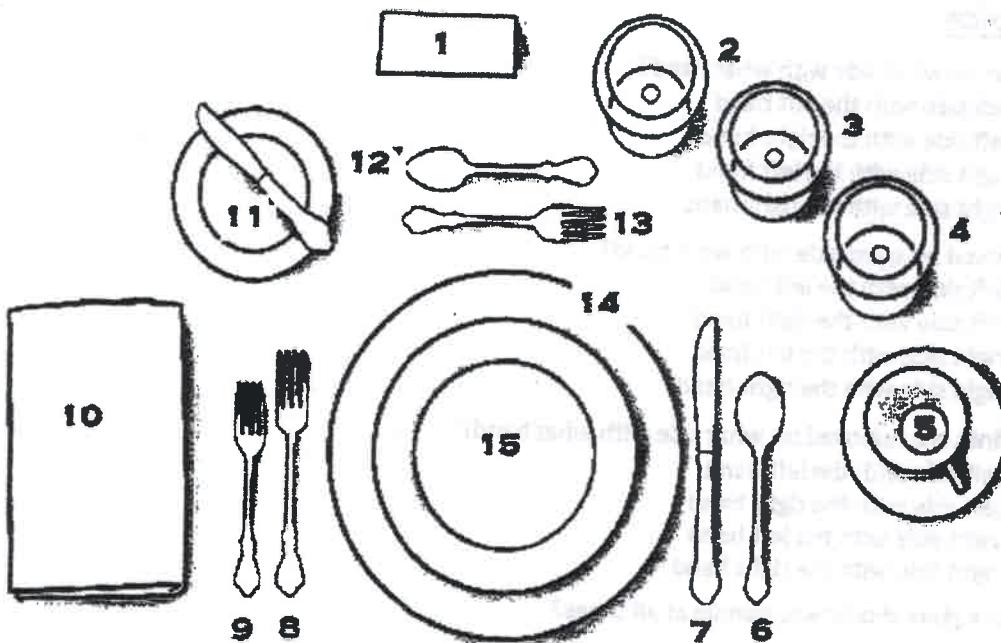
D Scullery
E Queen Mary
A ~~HD~~ Chaffing Dish
B French Passing
G Russian Service
F Corkscrew
C ~~HD~~ Tray Jack

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 Greg Gernim

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

4 Water Glass

8 Dinner Fork

5 Tea or Coffee Cup and Saucer

7 Dinner Knife

2 Wine Glass (Red)

9 Salad Fork

14 Service Plate

3 Wine Glass (White)

Fill in the Blank

1. The utensils are placed _____ 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: All servers work at the same time
4. What is generally indicated on the name placard other than the name? Table number
5. The Protein on a plate is typically served at what hour on the clock? 6
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? Ask the kitchen if it is available

Multiple Choice (6 points)

b 1) Carbonation _____ the rate of intoxication.
 a) Slows down
 b) Speeds up
 c) Does nothing to

b 2) What are the six most commonly used spirits?
 a) Sweet and Sour, Triple Sec, Grenadine, Midori, Lime Juice and Cranberry Juice
 b) Vodka, Whiskey, Gin, Bourbon, Rum and Tequila
 c) Chardonnay, Cabernet Sauvignon, Champagne, Merlot, Sauvignon Blanc, Zinfandel
 d) Kahlua, Vodka, Frangelico, Gin, Tequila, Spiced Rum

b 3) You can accept an expired ID as long as all other information is correct.
 a) True
 b) False

b 4) If someone has had too much to drink, serving them coffee will help sober them up.
 a) True
 b) False

d 5) What are the acceptable forms of ID for Alcohol Consumption?
 a) State or Government Issued ID Card or Drivers License
 b) Passport or Passport ID Card (as long as it lists the person's date of birth)
 c) School ID or Birth Certificate
 d) A & B
 e) A, B & C

b 6) If there is no shaker tin available to scoop ice for a drink, it is okay to use a glass.
 a) True
 b) False

Vocabulary (9 points)

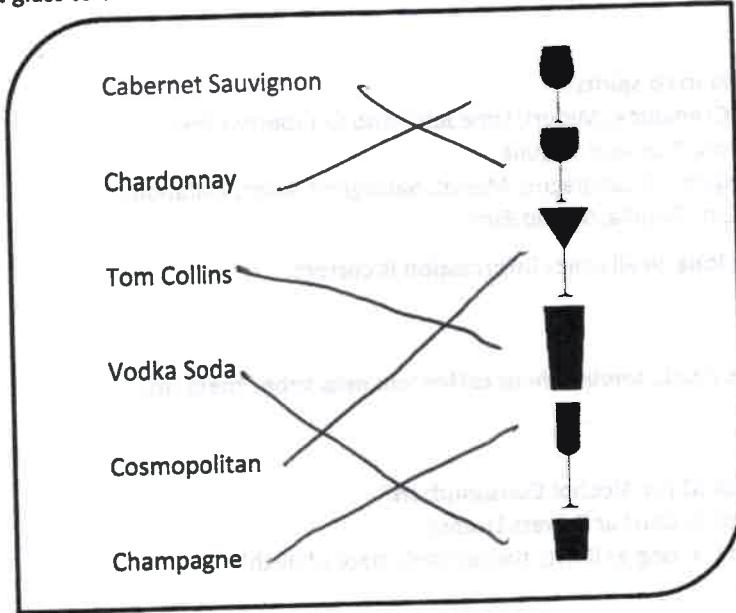
Match the word to its definition

C "Straight Up"
F Shaker Tin
i "Neat"
M Muddler
S Strainer
J Jigger
B Bar Mat
F "Float"
B "Back"

a) Used to crush fruits and herbs for craft cocktail making
b) Used with the Shaker Tin to prevent solid material from entering a cocktail glass when poured
c) To serve chilled liquor in a chilled stemmed cocktail glass with no ice
d) To pour $\frac{1}{2}$ oz of a liquor on top
e) Used to measure the alcohol and mixer for a drink
f) Used to mix cocktails along with a pint glass and ice
g) Used on the bar top to gather spills
h) Requesting a separate glass of another drink
i) Means to serve spirit room temperature in a rocks glass with no ice

Glassware (6 points)

Match the correct glass to the drink



Answer and Question (14 points)

Provide examples of 3 brand name "top shelf" spirits (3 points):

Absolut, Bacardi, Tanqueray

What are the ingredients in a Manhattan?

Bourbon, bitters, orange, cherry, simple

What are the ingredients in a Cosmopolitan?

Vodka, lime juice, simple, cranberry

What are the ingredients in a Long Island Iced Tea?

Vodka, gin, rum, triple sec, lemon juice, coke

What makes a margarita a "Cadillac"?

Grand Marnier

What is simple syrup?

1 part sugar, 1 part water

Is it legal to pour liquor from one bottle into another? What is this called? (2 points)

No

What should you do if you break a glass in the ice?

Burn the ice

When is it OK to have an alcoholic beverage while working?

No

What does it mean when a customer orders their cocktail "dirty"?

Olive juice

What are the ingredients in a Margarita?

Tequila, lime juice, simple syrup, triple sec