

**Al Johnson**

**Phone: 818 326 9631 Email: coachal64@hotmail.com**

**Education**

**Major In Physical Education at Pierce College, Woodland Hills, Ca  
2007**

**Physical Therapy and Sports Massage at Freemont College, Ca  
Jan 2014 - March 2014**

**Red Cross Lifeguard certification, Houston Texas  
April 2014**

**Objective**

**Interested in furthering my career in Personal training in all aspects**

**Experience**

**Master Class Johnson Swim Academy**

**Nov 2004 - present**

**Established The Johnson Swim Academy**

**Training individuals and group classes**

**Head Coach At Calabasas Swim Club**

**August 2004 - Jan 2012**

**Established Master swim program for adults and youth.**

**Created five new programs and adult learn to swim.**

**Master Swim Program at Hidden Hills, Ca**

**July 2005 - present**

**Lectured at San Bernadino Enrichment Program**

**August 2011**

**Assistant to Head Coach at Blue Triangle, Houston Texas.**

**10 week internship.**

**Presently studying Physical Therapy at Penn Foster, Scranton PA**

**Nov 2015...**

Address: 11111 Highway 101, Houston, TX 77036  
Phone: 281-462-1111 Email: info@houstonhills.org

Member in Physical Education at Houston Hills College  
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Education

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Name Al L. Johnson

**Servers Test**

Score / 35

**Multiple Choice**

- B 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
- C 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
- 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
- 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**

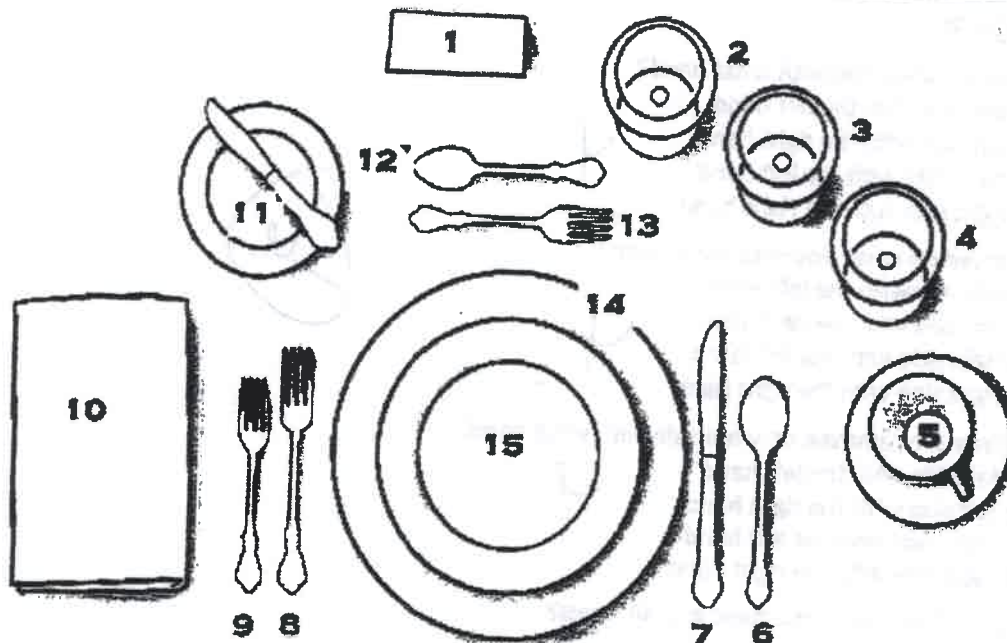
- D Scullery  
F Queen Mary  
A Chaffing Dish  
B French Passing  
DG Russian Service  
F Corkscrew  
E Tray Jack

- 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 Al. L. Johnson

**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>12</u> Soup Spoon            | <u>14</u> Service Plate               |
| <u>11</u> Salad Plate           | <u>3</u> Wine Glass (White)           |
| <u>4</u> Water Glass            |                                       |

**Fill in the Blank**

- The utensils are placed \_\_\_\_\_ inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? \_\_\_\_\_
- Synchronized service is when: \_\_\_\_\_
- What is generally indicated on the name placard other than the name? \_\_\_\_\_
- The Protein on a plate is typically served at what hour on the clock? \_\_\_\_\_
- If a guest asks for a specialty dinner (I.e. Gluten-Free or Vegetarian) you should do what immediately? \_\_\_\_\_

*knew this*