

SKY WATERSEND

878-2704

• M: skywatersend@myself.com C: 323-498-9215**Objective:** To use my education with creativity and knowledge towards success.**AMMO CAFE MELROSE**

3/07-4/12

Los Angeles, CA

1. **Supervisor on sales and FOH.**
2. Trained staff in developed SOP procedures. Health Codes, Sales, Retail Packaging.
3. Worked towards re-establishing company introduction.
4. Performed general restaurant service duties, food and drink preparation.
5. Delivery procedures and order fulfillment.
6. Register maintenance and documentation. (GrubHub and SQUARE).

FARM FRESH To You

10/15- 3/03

Los Angeles, CA

7. **Consumer Health Aid**
8. **Product Knowledge and Education.**
9. Contacted past clients about updates to services.
10. Worked towards re-establishing company introduction.
11. Activated or disposition'd each client according to conditional reasons.

HARLEM TAVERN

Harlem, NY

06/12-01/14

12. **Server**
13. Handled credit card transactions and refunds.
14. Worked towards establishing restaurant appearance.
15. Timely delivery of Drinks, Wines, Cocktails, Food.

TORRANOS[ITALIAN]

Manhattan, NY

01/08-12/13

1. **Barback**
2. Restocking the bar, drinks, ice..etc
3. Worked towards establishing restaurant appearance.
4. Timely delivery of Drinks, Wines, Cocktails.
5. Closing duties such as clean up, glassware, dish washing, etc.

Vanderbilt hotel/Catering

Staten Island, NY

02/07-10/07

1. **Runner**
2. Clean up Duties
3. Drinks, Wines, Cocktails

Marre Monte Restaurant [Mediterranean Italian]

Staten Island, NY

SKY MATERSEMI

02/02-07/06

1. Server
2. Handled cash transactions and refunds
3. Maintained Restaurant Appearance
4. Suggested Drinks, Wines, Cocktails

EDUCATION

Arizona State University (2004)

Awarded: High School diploma

Tempe, AZ

SKILLS: Ability to play piano and guitar, 70-80 wpm, Writing, Playing Tennis, Basketball, Acting, Music, Martial Arts.**TRAINING:** Attended A+ certification courses that made me knowledgeable of computer systems fundamentals and application.

Servers Test

Multiple Choice

D 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

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 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

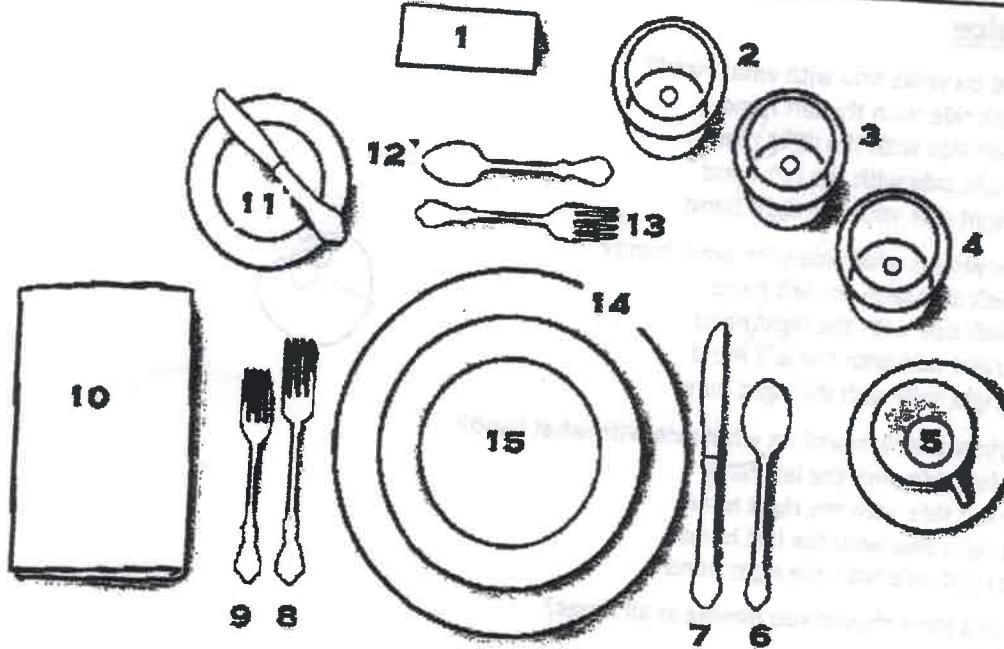
F. Used to open bottles of wine

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

Name _____

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 no less than 2 2 in 4 inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? milk, sugar
3. Synchronized service is when: time is shown on order
4. What is generally indicated on the name placard other than the name? Table #
5. The Protein on a plate is typically served at what hour on the clock? 6 o'clock
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?

Raise your hand, contact or notify Shift coordinator, no then down
6F if you find out a head of time count them in