

ANTON JEFTHA

P.O BOX 7540, Beverly Hills, CA, 90212

(323) 868-2135

AntonJeftha@Yahoo.com

Objective

Looking for a restaurant server position that will benefit from my experience serving customers, to improve customer satisfaction and business performance.

Experience

Nobu Capetown **Feb 2014-Jan 2016**

Server

8001 Capetown South Africa Tel: 27 21 431 5111

Primi Platti **Mar 2011-Dec 2012**

Server

8005 Capetown, South Africa Tel: 27 21 438 9149

Tarzana Grill **May 2013 – Nov 2013**

Server

18612 Ventura Blvd, Tarzana, CA Tel: 818 281-8800

Asoka **Feb 2012 – Jan 2016**

Door Man/ Bouncer

68 Kloof Street Cape Town, South Africa Tel: +27 21 422 0909

Education

BCom Finance Degree – University of the Western Cape (South Africa)

The Settlers High School

Skills

- ❖ Microsoft office applications (Word and Excel)
 - POS Systems
- ❖ Excellent communication skills and attention to detail
 - Able to tactfully foster relationships with employees and guests
 - Demonstrated ability to learn new tasks quickly
 - Strong command over speaking, reading and writing English
- Highly skilled in greeting and fulfilling orders

ANTON TEFTHA

PO BOX 340, Foothills Blvd, CA 90213
407-340-7325
www.antonteftha.com
Opelika

Looking for a lasting relationship with my experience serving customers of
up to one quarter satisfaction and pleasure to our customers

Excellence

Major Companies
1995-1996

8001 California St., Suite A, Suite 100, San Jose, CA 95121

Family Friend
Mar 2001-Dec 2003

8002 California St., Suite A, Suite 100, San Jose, CA 95121

Executive Grill
May 2003-June 2003

18815 Antigua Blvd., Gilroy, CA 95020: 818-381-8800

Yogurt
Sept 2003-June 2004

Point Man Promotions

89 Kool Street, Suite C, The Plaza, Suite A, Suite 100, San Jose, CA 95117-6600

Education

SGCm Finance Dept - University of the Western Cape (South Africa)

The Bridges High School

Skills

Microsoft Office Applications (Word, Excel)

• PC Systems

• Excellent communication skills and attention to detail

• ABA to facilitate faster implementation with minimal staff

• Document creation and analysis, reading and writing details

• Highly skilled in designing and utilizing objects

Servers Test

Multiple Choice

- 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 3

- 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 4
 c) On the right side with the left hand
 d) On the right side with the right hand

- 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

- 4) What part of a glass should you handle at all times?
 a) The stem 1
 b) The widest part of the glass
 c) The top

- 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
3 The chairs should be centered and gently touching the table cloth
 d) All of the above

- 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 dinning room is served
2 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

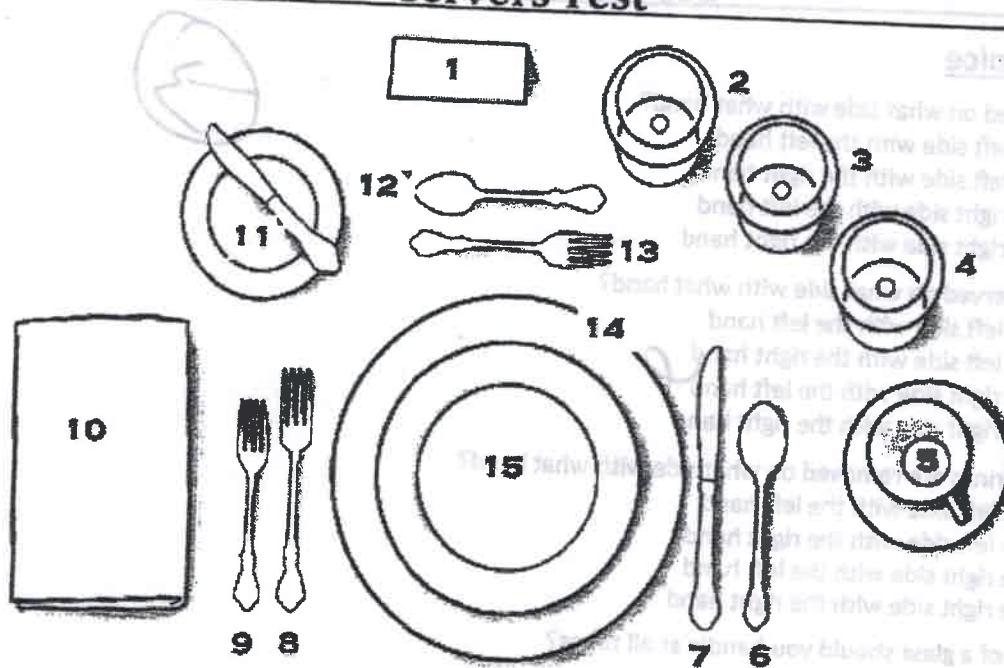
- D Scullery
- C Queen Mary
- A Chaffing Dish
- B French Passing
- E Russian Service
- F Corkscrew
- T Tray Jack

- 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 Anton Jeffha

Score / 35

Servers Test



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>6</u>	Soup Spoon	<u>14</u>	Service Plate
<u>15</u>	Salad Plate	<u>3</u>	Wine Glass (White)
<u>4</u>	Water Glass		

Fill in the Blank

1. The utensils are placed 1 inches inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? Something sweet
3. Synchronized service is when: dishes are served in unison and at exactly the same time
4. What is generally indicated on the name placard other than the name? The Table number and greeting
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? Alert the chef and other servers assigned to the table.