

# ANTON JEFTHA

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## 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 JEFFTHA

P.O. BOX 7340, Beverly Hills, CA, 90212  
 (310) 858-7132  
 AntonJefftha@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

**Server**  
 Noble Capetown Feb 2014-Jan 2016  
 8001 Capetown South Africa Tel: [+27 21 431 8111](tel:+27214318111)

**Server**  
 Primi Patti Mar 2011-Dec 2011  
 8005 Capetown South Africa Tel: [+27 21 438 8140](tel:+27214388140)

**Server**  
 Tazman Grill May 2013 – Nov 2013  
 18613 Ventura Blvd, Tarzana, CA Tel: [818 581-8800](tel:8185818800)

**Asoka**  
 Feb 2013 – Jan 2014  
 68 Kloof Street Cape Town, South Africa Tel: [+27 21 432 0906](tel:+27214320906)  
 Don't Mean Business

## Education

The Settlers High School  
 BCom Finance Degree – University of the Western Cape (South Africa)

## Skills

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

Name Anton Te Alva  
Score 3 / 35

## Servers Test

### Multiple Choice

3

- 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
- 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
- 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
  - 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
  - c) 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 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

C Queen Mary

A Chaffing Dish

B French Passing

G Russian Service

F Corkscrew

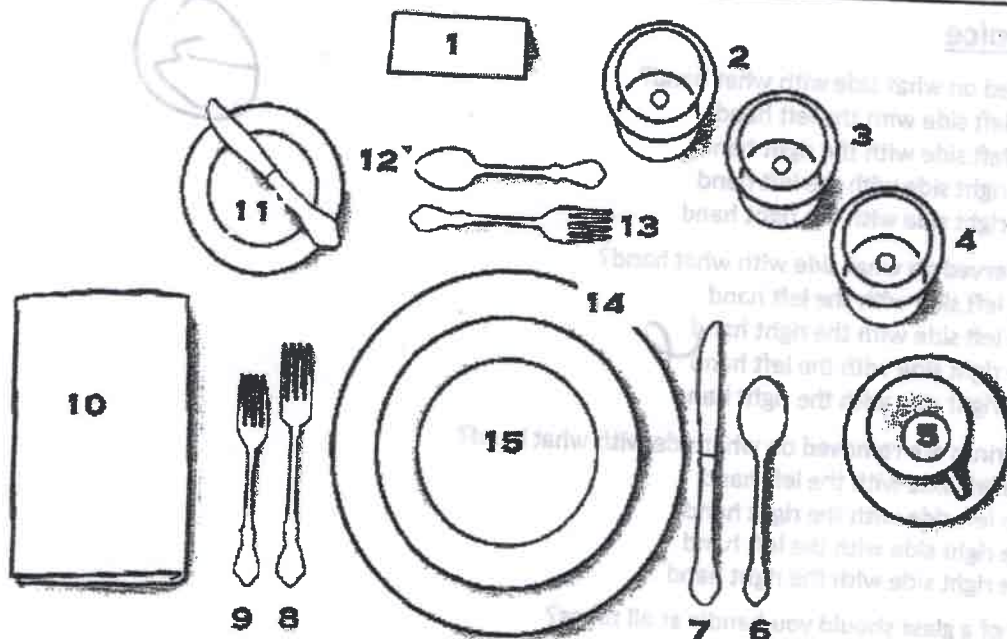
D Tray Jack

- 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 Telega

**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>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**

- The utensils are placed 12 inches inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? something sweet
- Synchronized service is when: dishes are served in unison and at exactly same time
- What is generally indicated on the name placard other than the name? The Table number and greeting
- The Protein on a plate is typically served at what hour on the clock? 6 pm
- 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.