

Frederick Brooks
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I am a very friendly and high energy type of guy, definitely a people person. I am a natural born leader, but I also do well as a team player. I show extreme dedication to whatever I set my mind to which is what makes me a dependable hard worker. I am a very strong believer in your word being your bond; therefore, if I say I'm going to do something, I try my best to do it. I have a strong desire to help people, which I think is necessary as a human being let alone an employee. Overall, I think I am a positive person and I'm sure I'd make a great addition to any work environment.

Education:

August 2013-Present
Santa Monica College
El Camino College
September 2009-June 2013
North Hollywood High School

Experience:

Sweetie Pies

Server/Busboy/Cashier who enjoyed interacting w. customers while dishing out service with a smile, also handled cash using POS machine

Roscoe's House of Chicken & Waffles

Dishwasher turned Server who handled large amounts of customers without breaking a sweat

Jamba Juice

Cashier/Dishwasher who handled cash using a POS machine

Youth Center

Customer Service Rep./ Receptionist who interacted w. people on a regular basis while also doing extensive clerical work

Right Choice In Home Care Center

Caretaker for loving disabled child, ran errands, did housework, cooked, cleaned, etc.

Name Frederick Brooks

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
- a 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
- B 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

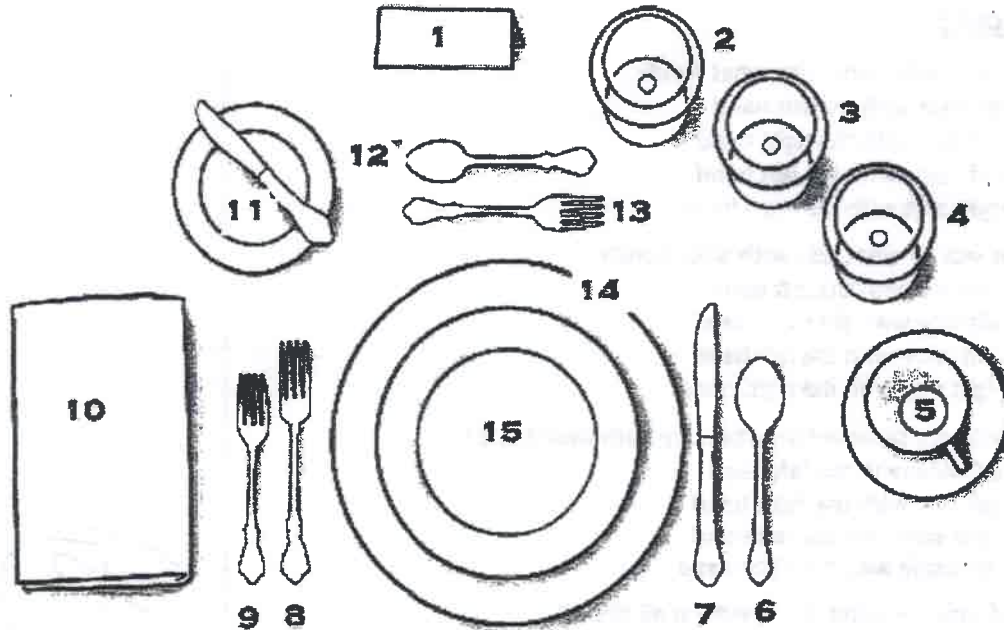
-12

Match the Correct Vocabulary

- | | |
|----------------------------|---|
| <u>✓</u> Scullery | A. Metal buffet device used to keep food warm by heating it over warmed water |
| <u>E</u> Queen Mary | 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) |
| <u>D</u> Chaffing Dish | C. Used to hold a large tray on the dining floor |
| <u>B</u> French Passing | D. Area for dirty dishware and glasses |
| <u> </u> Russian Service | E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored |
| <u> </u> Corkscrew | F. Used to open bottles of wine |
| <u>C</u> Tray Jack | 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

- | | | | |
|-----------|-----------------------|-----------|------------------------------|
| <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>3</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>4</u> | Wine Glass (White) |
| <u>7</u> | Water Glass | | |

Fill in the Blank

- The utensils are placed 5 inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? Im not sure
- Synchronized service is when: Im not sure
- What is generally indicated on the name placard other than the name? Im not sure
- The Protein on a plate is typically served at what hour on the clock? Im not sure
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?
Notify the chef staff immediately