

## **Ethan J. Tryhubczak**

10760 Rose Avenue, Unit 206, Los Angeles, CA 90034  
401-533-3648/Tryhubczak@gmail.com

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### **Goal**

An enthusiastic, success driven individual, seeking an entry level sales position where my strong problem solving and persuasive negotiating skills will be well utilized. Sustained use of excellent presentation and communication skills together with a hunger to learn and succeed in sales, provide strong motivation for my employment. I will prove myself through integrity, a strong work ethic, and most importantly, results.

### **Skills and Achievements**

Achieved honor roll status while a student at Coventry High School. I am skilled in cultivating positive relationships with clients/customers and colleagues; particularly adept at communicating with clarity and diplomacy to individuals from diverse cultural and organizational backgrounds. I am resourceful with proven initiative, have sound decision-making skills, and am an out of the box thinker. I have been recognized as a very quick learner and a valued team member who consistently reaches beyond expectations. A review of my work history will show a consistent record of exemplary performance reviews and promotions. I believe my work ethic plays part in my athletic background. I was a tri-athlete in high school between hockey, lacrosse, and football, receiving 1<sup>st</sup> team all-state in lacrosse my junior and senior year. Sophomore year I contributed in the inaugural season of Coventry high school's lacrosse team. Senior year I led our lacrosse team to 2<sup>nd</sup> place finish in the state. Sophomore and Junior years I contributed to Coventry High Schools Hockey state championship.

### **Highlights**

***Strong Leadership Skills • Ambitious • Superior Work Ethic • Quick Learner • Strategic Planning • Operational Problem Solving • Team Player • Athlete • Intuitive • Enthusiastic • Humble • Sanguine • Optimistic • Positive***

### **Professional Experience**

#### **Capital Grill – August, 2015 to present**

- Server, bartender, wine, liquor and beer inventory
- In depth knowledge of wines and entire restaurant menu
- I can sell a \$800 dollar bottle of wine or a \$60 dollar bottle of wine with knowledge and charisma

#### **Coast Guard House – July 2015 – August 2015**

- Worked two jobs. Hired as a seasonal waiter.
- In depth knowledge of fine seafood menu and white wines

#### **1800 Water Damage – July 2013 – July 2015**

- Worked in team environment with fire and water restoration
- Recognized by senior management for my superior work ethic

#### **Hemmenways – October 2014 – July 2015**

- Youngest member of the waiters hired at 19
- Awarded fastest turn time throughout the restaurant
- Quickly fascinated management and fellow employees with my hard work ethic and demeanor



### **Boat house- June 2014 – October 2014**

- Had little knowledge of the service industry when hired, studied and picked up every shift I could to become the best
- Managers utilized me as role model for other employees, because of my hunger to work, and how cool, calm and collective I stayed under pressure

### **Ruth's Chris Steakhouse – July 2013 – June 2014**

- Expedited busy nights at age 18, very calm under intense pressure
- Trained new hires and trained to become key employee
- Promoted to Coach of starting position after working for four months
- Recognized several times as "employee of the month"

### **Horizon Bay Assisted Living – January 2011 – July 2013**

- Began culinary background working with chefs
- Server

## **Education**

Coventry High School, Coventry, RI  
Community College of Rhode Island

Graduated with Honors (2012)



Name \_\_\_\_\_

## Servers Test

Score / 35

### 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
- D 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

A Queen Mary

E Chaffing Dish

G French Passing

B Russian Service

F Corkscrew

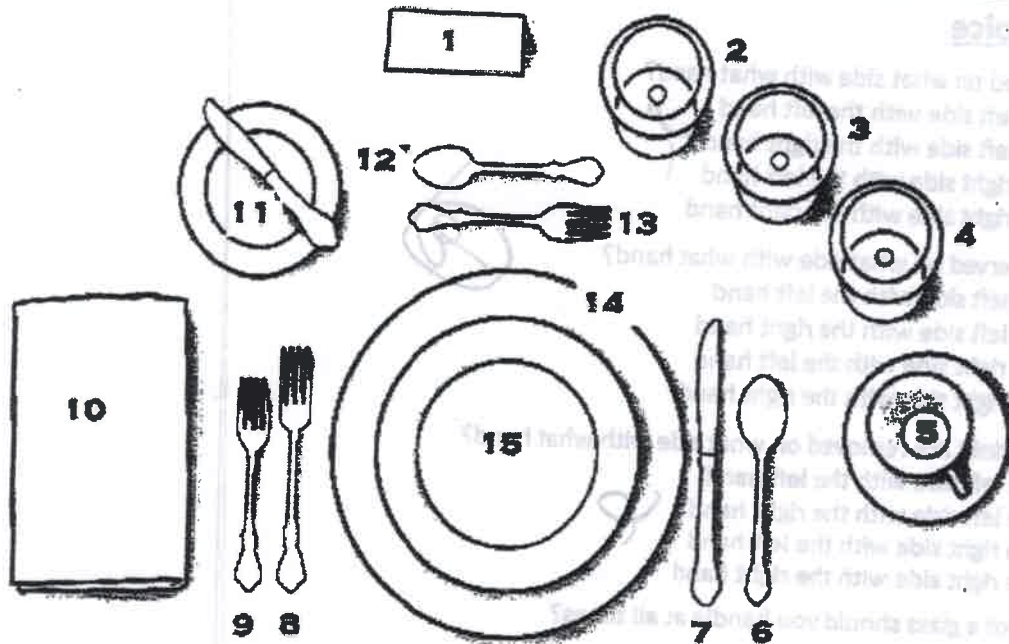
C Tray Jack

- 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 Ethan T Pyhuczo

## Servers Test

Score / 35



### 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

4 Water Glass

8 Dinner Fork

5 Tea or Coffee Cup and Saucer

7 Dinner Knife

2 Wine Glass (Red)

9 Salad Fork

14 Service Plate

3 Wine Glass (White)

### Fill in the Blank

- The utensils are placed 2 inch (es) from the edge of the table. *appro. 12 inches*
- Coffee and Tea service should be accompanied by what extras? all of nothing tray, Sugar, milk/cream
- Synchronized service is when: courses are served simultaneously
- What is generally indicated on the name placard other than the name? Occupation
- The Protein on a plate is typically served at what hour on the clock? 12:1
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? Present to expeditor