

Resume

T.J. John Rinaldi 818-671-7871 18701 Frankfort Street Northridge,Ca 91324
rinalditj@gmail.com U.S Citizen d.o.b. April 27, 1962. Pompton High School, High Honor Role Graduate, College William Paterson University Paterson,N.J. Courses in Journalism and Creative Writing. 12 Years as a Missionary, Learned and taught Sign Language to Deaf, Taught about 35-40 People to Read, and Gave Bible Lectures for up to 60,000 Seeking Full Time Employment.

Work Experience

May 2010-present 818-422-7767 John Harrington Prop Master, Warehouse, Space Management, Moving and Storage, Inventory Product Movement, Loading and Unloading Trucks, Assembly and Striking, Delivery, Made it Easy to Find Props, Labeling, Separating Stock.

Sept.2015-Apr. 2016 323-449-1848 Diana Hines Pipe Dream Event Drapery N.Hollywood,Ca Inventory, Striking, Warehouse Organization, and Space Management. Delivered, Picked up Materials for Customer Use, Flame-proofing, Cleaning, Warehouse Management. Loading, and Unloading Trucks, Drapery, Piping, Platforms, Stanchions, Lighting and Material for Events Formal and Casual. Very Large to Intimate and Small.

Mar. 2010-Oct.2015 818-824-0856 Darlynn Quillian R.M.S.I. Merchandisers Team Lead for Retail Grocery Reset Merchandising Company. Often Managed Up to 20 Associates, Did Most of the Training of New Associates. Implicated Schematic Product Placement Often Moved and Repositioned Bays of Shelving, Checked and Rotated to Date, Found Ways to put in New Items.

Apr.2001-Nov 2009 818-809-8563 Ruben Vasquez Lowe's Home Improvement Burbank,Ca Full Time Appliance Salesman. Was Often the Top Salesperson in the Nationwide Chain. My Two Best Months I Sold, Over \$300,000.oo in a Month ! ! Established a Loyal Customer Following, Did Product Placement and Product Knowledge Seminars for 1 to 250 Associates.

Personal References

Oscar Gomez--- Former Employer, Friend.....know 15 Yrs.....	818-259-7223
Sid Nicholson---Co-Worker, Studio Art Department.....	818-859-4581
"Hawke" Jason Hamilton---Studio Associate.....	703-593-3260

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
- 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 dinning 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

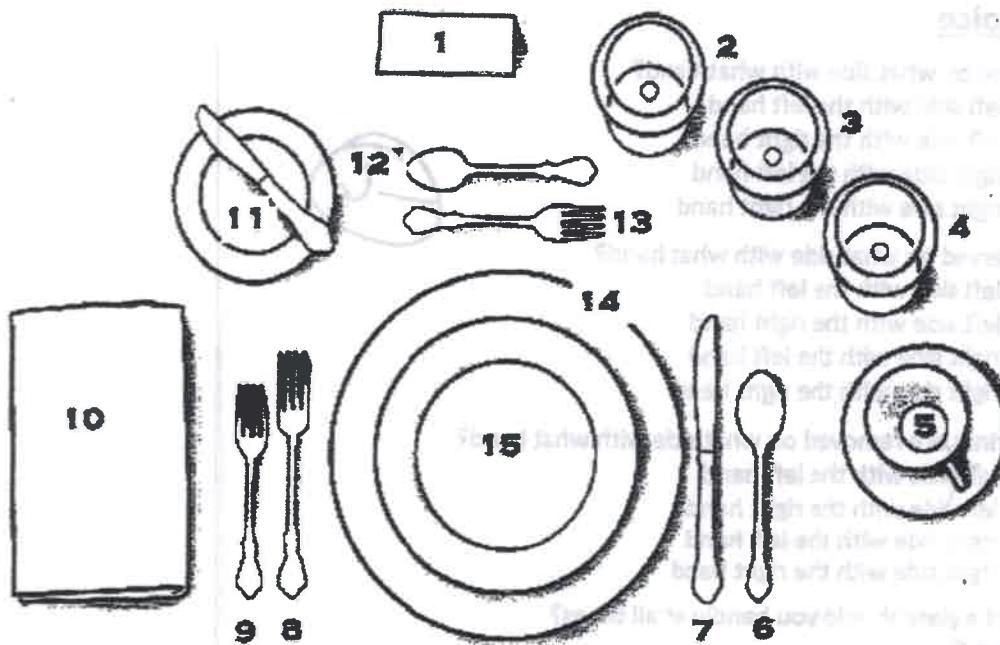
- D Scullery
- E Queen Mary
- A Chaffing Dish
- B French Passing
- G Russian Service
- F Corkscrew
- C Tray Jack

- 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

<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>4</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>24</u>	Water Glass		

Fill in the Blank

1. The utensils are placed 2 4 inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? milk cream sugar lemon honey
3. Synchronized service is when: Service proceeds in steps Service at same time
4. What is generally indicated on the name placard other than the name? entree or specialty
5. The Protein on a plate is typically served at what hour on the clock? 6:00
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? order with expediter or add to list