

Edgar Montalvo

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Experience:

Gauchos Village Restaurant- Server

Dates Employed: Jan 2016- June 2016

- Exceptional communication skills
- Maintain pleasant demeanor all times
- Knowledge of different glasses used for different beverages
- Mixed house cocktails

Acapulco Mexican Restaurant- Server

Dates Employed: May 2015- Jan 2016

- Delivered excellent, friendly, and fast service.
- Accurately recorded orders and partnered with team members to serve food and beverages.
- Regularly checked on guests to ensure satisfaction with each food entrée and beverage.
- Keeping stations fully stocked and clean.

Bj's Restaurant & Brewhouse-Server

Dates Employed: July 2012- April 2015

- Great attitude/ Outgoing Personality, Master of Small Talk
- Cash Out Orders in (POS)Point-of-Sale System
- Full Hands in, Full Hands Out
- Time Management, Multi-Tasking, and People Skills

Education:

Glendale High School: Graduated class 2009

Glendale College: Currently Attending

Skills:

Bilingual in Spanish

Power Equipment Certified

General computer knowledge - Type 50wpm

Food Handlers Certificate

Servers Test

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

ET

Match the Correct Vocabulary

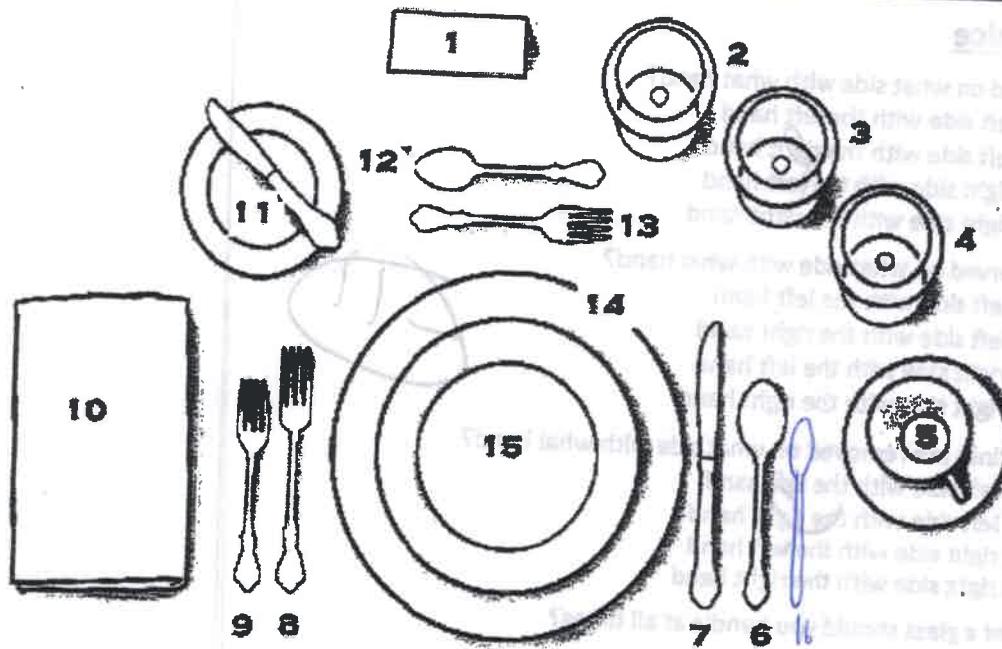
- E Scullery
- D Queen Mary
- A Chaffing Dish
- G French ~~Passing~~
- B Russian Service
- F Corkscrew
- C Tray Jack

- 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 Edgar Montalvo

Score / 35

Servers Test



Match the Number to the Correct Vocabulary

10 Napkin

11 Bread Plate and Knife

1 Name Place Card

16 ~~15~~ Teaspoon

13 Dessert Fork

6 Soup Spoon

15 Salad Plate

2 Water Glass

8 Dinner Fork

5 Tea or Coffee Cup and Saucer

7 Dinner Knife

3 Wine Glass (Red)

9 Salad Fork

14 Service Plate

4 Wine Glass (White)

Fill in the Blank

1. The utensils are placed 3 inches  inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? Honey, Sugar, Cream,
3. Synchronized service is when: to work, move, operate etc. at the same time.
4. What is generally indicated on the name placard other than the name? Table #
5. The Protein on a plate is typically served at what hour on the clock? 12 o'clock at Guest.
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? Tell the chef to edit her plate.