

## **Edwin Davis**

Height: 6'1      Weight: 200bs      Current Phone: 7087317967

I have held down plenty of jobs and all have been great learning experiences. I never let life outside the workplace affect my responsibilities inside. I bring a fresh energy, perspective and drive to my job. I am currently looking for a job that will offer some sort of a challenge. I'm one that looks to improve myself now and in the long term. Clearly much of my work experience is related to customer service, and that is simply because of the flexibility and the fact that I enjoy working somewhere where my personality can shine as well as leave a lasting impression on anyone I have the pleasure of interacting. Not to mention the ability to meet plenty of new people everyday is a plus to me. In closing if there are any other questions please feel free to contact me.

### **EDUCATION:**

Elementary School: Paul Revere Elementary Grade K-7th

(71 E Dobson Chicago, Illinois 60639)

Middle School: Dirksen Middle School: Grade 8th

(3367 W. Lincoln Ave Calumet City, Illinois 60420)

High School: Thornridge High School Grade 9-12

(15000 S. Cottage Grove, Dolton, Illinois 60419)

College: South Suburban 6months(Computer Programming/Business)

(22800 162nd St. South Holland, IL 60473)

Bartending School: International Bartending School 1month

(14151 S. Hawthorne Blvd Hawthorne, CA 90250)

Acting School: Van Mar Academy 6 months

(7700 S. Hollywood Blvd Hollywood, CA)

### **SKILLS:**

California ServeSafe Certified, Computer Savvy(Word, Excel, Powerpoint,etc) 60wpm, experienced with micros systems as well as aloha, filing, organizing and book keeping. Great customer service skills and personality. No stranger to heavy lifting.



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**WORK EXPERIENCE:**

Jeepers:(Restaurant) 06/04-10/04 – cook/server/cashier/customer service/janitorial

(17677 Torrence Ave. Lansing, IL 60418)

Smiths Distributors:(Shipping Company) 10/04-06/05 - Filing, book keeping, payroll(Internship)

(5560 Sibley Blvd Suite 130 Calumet City, IL 60428)

Jewels: (Grocery Store) 10/04-02/05 - customer service/parceler/janitorial

(159 E. Cottage Grove South Holland, IL 60473)

Temperbent Glass LP: (Glass Factory) 02/05-03/06 - Machine Operator/Safety/janitorial

(12400 Laramie Ave. Alsip, IL 60483)

Grayhouse Inc:(Telemarketing) 06/05-02/06 - Cold calling

(18400 Torrance ave. Lansing, IL 60418)

Dennys:(Restaurant) 03/06-07/06 - Server/Cashier/Customer Service/janitorial

(5535 W. Century Blvd LAX, CA 90310)

Chilis: (Restaurant) 06/06-04/11 - Bartender/Server/Cashier/Customer Service/janitorial

(3490 W. Century Blvd Inglewood, CA 90135)

Exterior Solutions:(Construction Company) 04/11-06/11 - Canvasser/Door to Door help

(1000 E. Dominguez St. Carson, CA 90350)

At@t:(Communications) 05/11-07/11 - Solutions Provider

(1500 E. Lake Pasadena, CA 90642)

Cpk: (Restaurant) 08/11 - 03/12 – Server

(10758 Venice Blvd Culver City, CA 90306)

California Rehabilitation Center: (Mass Culinary Kitchen) 04/12 - 09/16 – Quality Assurance

(5th and Western Norco, Ca 92860)

Culinary staffing: (Catering Housemen) Current

(6363 Hollywood Blvd Hollywood, CA)



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**References:**

Isaac Quintas – 310-227-9847 - Manager at Hertz Rental

Jon Kushida – 310-766-0502 – Manager at Olive Garden

Juan Rodriguez – 323-377-6829 – Manager at Wolfgang Puck

Lashele Bankhead – 310-429-1126 – Manager at Allied Barton Security

Mecca Tanksley – 323-875-5952 – Manager at Bj's Restaurant



Name Edwin Davis

**Servers Test**

Score 38 / 35

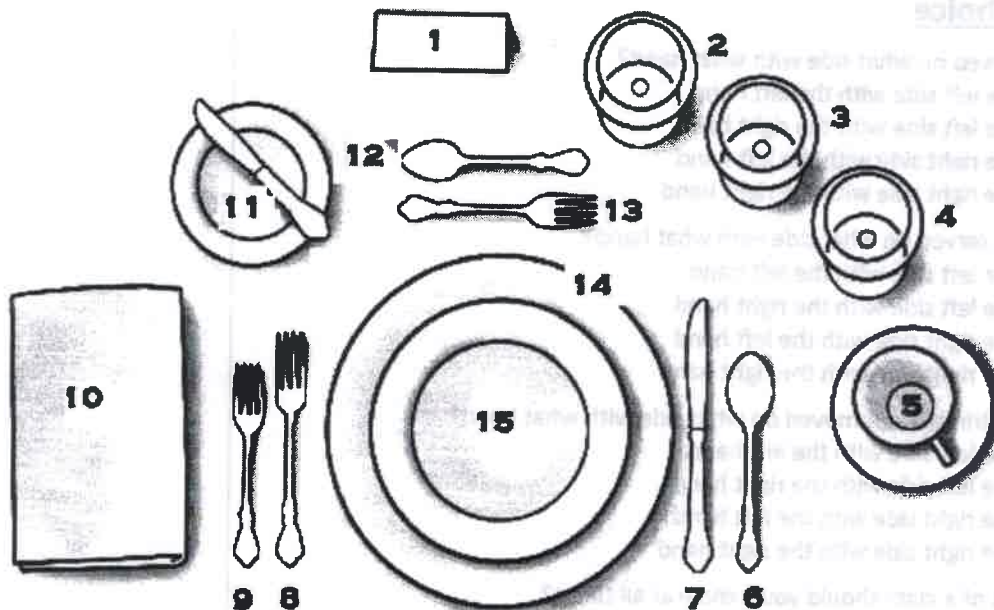
**Multiple Choice**

- a 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
- d 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**

- |                          |   |
|--------------------------|---|
| <u>d</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>a</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>g</u> Russian Service | E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored   |
| <u>f</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 Edwin Davis  
**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 7 inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? napkins
- Synchronized service is when: each course comes out at the same time
- What is generally indicated on the name placard other than the name? entree being served / special meal
- The Protein on a plate is typically served at what hour on the clock? 6 o'clock
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?  
Inform the captain and expeditor<sup>and</sup> / or chef