

Hugo Leonel

4hugoleonel@gmail.com
646.912.5301

Experience

Herb-n-Peach Catering Company *New York, NY*

Events Captain

2014 - 2016

- Provided and maintained oversight at events ranging from 10 to 350 guests
- Managed dynamic situations by adjusting to the needs and requirements of the company's diverse clientele
- Respond to service inquiries and coordinate resolutions with management team
- Directed and assisted in venue restoration including dismantling and removal of equipment and supplies

The Dairy Catering Company *New York, NY*

Private Party Captain and Server

2012 - 2016

- Lead a team of multiple servers and conducted detailed walkthrough of event service
- Monitored event space to provide optimal guest experience
- Multi-tasked tactfully as a highly productive team member in fast-paced environments, without compromising the quality of services provided

Cleaver Catering Company *New York, NY*

2013 - 2015

Lead Server

- Responsible for ensuring optimal visual appeal of event space, presenting the menu offering; including linen and table setting, food station design, and beverage service
- Kept track of availability of menu items during service
- Worked with team to set up and clear event space

Fred's @ Barneys *New York, NY*

2010 - 2012

Private Party Server

- Server for French Service, buffet and plated dinners
- Took special orders and made suggestions based on patrons' preferences
- Meticulously organized various room and table settings per vendor for in-store events

Education

Fashion Institute of Technology

Associates Degree in Visual Presentation and Exhibition Design

ANSI Food Handling Safety Certified

Multiple Choice (6 points)

A 1) Carbonation the rate of intoxication.
 a) Slows down
 b) Speeds up
 c) Does nothing to

B 2) What are the six most commonly used spirits?
 a) Sweet and Sour, Triple Sec, Grenadine, Midori, Lime Juice and Cranberry Juice
 b) Vodka, Whiskey, Gin, Bourbon, Rum and Tequila
 c) Chardonnay, Cabernet Sauvignon, Champagne, Merlot, Sauvignon Blanc, Zinfandel
 d) Kahlua, Vodka, Frangelico, Gin, Tequila, Spiced Rum

B 3) You can accept an expired ID as long as all other information is correct.
 a) True
 b) False

A 4) If someone has had too much to drink, serving them coffee will help sober them up.
 a) True
 b) False

D 5) What are the acceptable forms of ID for Alcohol Consumption?
 a) State or Government Issued ID Card or Drivers License
 b) Passport or Passport ID Card (as long as it lists the person's date of birth)
 c) School ID or Birth Certificate
 d) A & B
 e) A, B & C

B 6) If there is no shaker tin available to scoop ice for a drink, it is okay to use a glass.
 a) True
 b) False

Vocabulary (9 points)

Match the word to its definition

K "Straight Up"

F Shaker Tin

I "Neat"

A Muddler

B Strainer

E Jigger

G Bar Mat

D "Float"

H "Back"

a.) Used to crush fruits and herbs for craft cocktail making

b.) Used with the Shaker Tin to prevent solid material from entering a cocktail glass when poured

c.) To serve chilled liquor in a chilled stemmed cocktail glass with no ice

d.) To pour $\frac{1}{2}$ oz of a liquor on top

e.) Used to measure the alcohol and mixer for a drink

f.) Used to mix cocktails along with a pint glass and ice

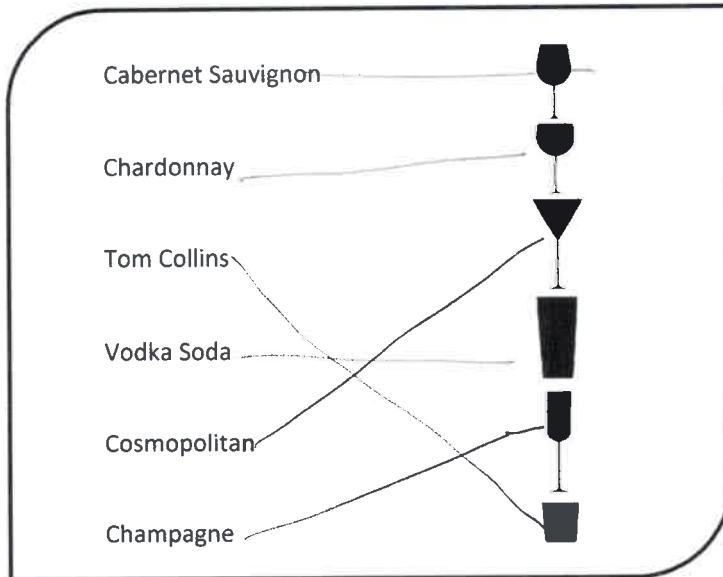
g.) Used on the bar top to gather spills

h.) Requesting a separate glass of another drink

j.) Means to serve spirit room temperature in a rocks glass with no ice

Glassware (6 points)

Match the correct glass to the drink



Answer and Question (14 points)

Provide examples of 3 brand name "top shelf" spirits (3 points): Grey Goose Vodka, Patron Tequila, Jameson Whiskey

What are the ingredients in a Manhattan? bourbon whiskey, sweet vermouth, bitters, cherry, twist

What are the ingredients in a Cosmopolitan? vodka, lime juice, triple sec, cranberry juice

What are the ingredients in a Long Island Iced Tea? vodka, tequila, rum, gin, triple sec, sweet & sour mix, Coca-Cola

What makes a margarita a "Cadillac"? orange liqueur (Grand Marnier)

What is simple syrup? equal parts sugar and water mixture

Is it legal to pour liquor from one bottle into another? What is this called? (2 points)

Marry liquors, illegal

What should you do if you break a glass in the ice? discard ice entirely

When is it OK to have an alcoholic beverage while working? never

What does it mean when a customer orders their cocktail "dirty"? with olive juice

What are the ingredients in a Margarita? tequila, triple sec, lime juice, salt optional

Servers Test

Score / 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 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

Y 1) Scullery

Y 2) Queen Mary

A 3) Chaffing Dish

B 4) French Passing

G 5) Russian Service

F 6) Corkscrew

C 7) 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

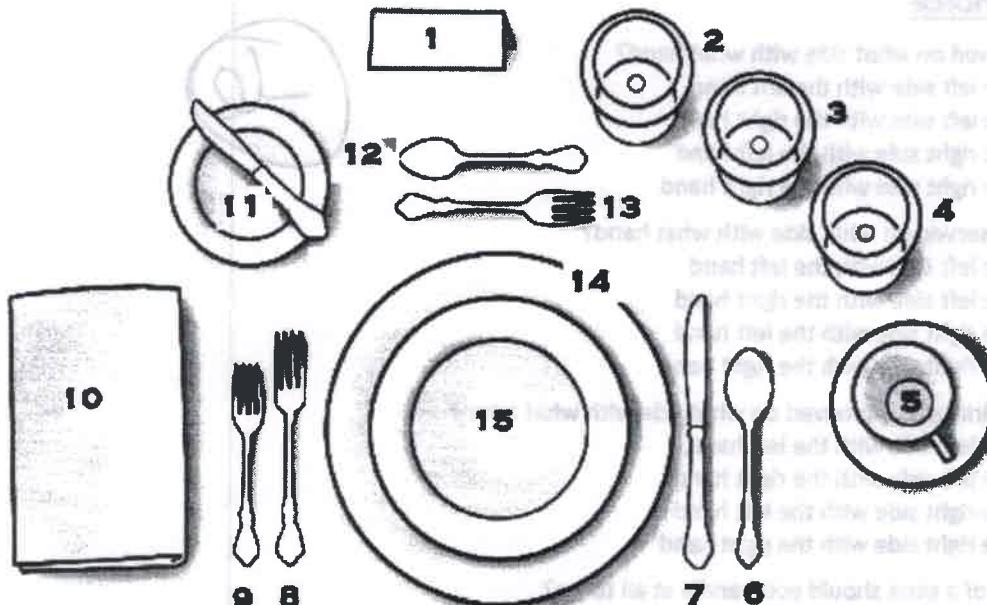
F. Used to open bottles of wine

G. Style of dining in which the courses come out one at a time

Name HV60 Lerner

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>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>1</u>	Water Glass		

Fill in the Blank

1. The utensils are placed one inch(es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? MILK / CREAMER SWEETNER
3. Synchronized service is when: 4.
4. What is generally indicated on the name placard other than the name? _____.
5. The Protein on a plate is typically served at what hour on the clock? nine.
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? 7.