



Amani Megginson

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Objective To obtain knowledge and skills in fine dining and hospitality.

Experience

Harold and Belles

Hostess

01/2016-10/16

Greeted customers and ascertain what each customer wants and needs. Maintaining and monitoring the open dining section for the restaurant.

PABU Izakaya

Hostess

10/15-11/15

Estimating wait times for guest through open table. Answering phones and taking reservations using open table. Gained knowledge about the history of the restaurant, as well as practicing the customs in which the restaurant goes by.

Hops and Hominy

Hostess

02/15-05/15

Ensuring that the needs of the guests are met while they are waiting. Maintaining and monitoring the dining section for the restaurant. Help servers serve food to there tables.

230 Fifth

Banquet Server

07/14-07/15

Greeted customers with trays of assorted beverages and horderves. Ensuring that the needs of the guest are met whiling attending event. Both set up and break down event set up.

Education

High School of Fashion Industries

Fashion Design

High School Diploma

09/08-06/12

Academy of the Arts

Textile Design

BA

01/15-06/19

Name Amin Megawati

Servers Test

Score 28 / 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
- B 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

E A Scullery

D Queen Mary

A Chaffing Dish

G French Passing

B Russian Service

F Corkscrew

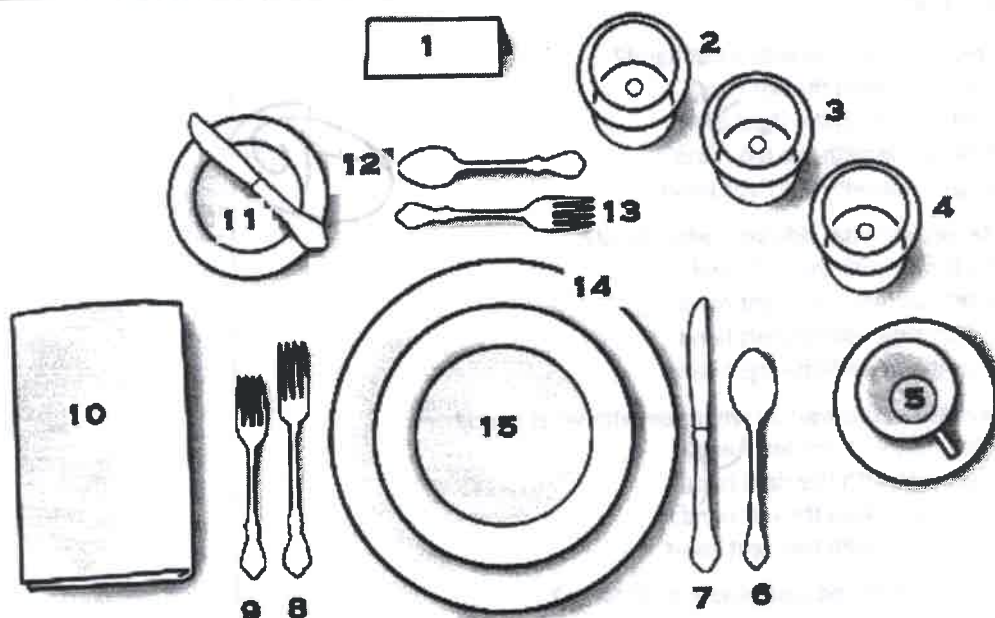
C Tray Jack

- 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 _____

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 3 4 inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? sugar and sweeteners
- Synchronized service is when: _____
- What is generally indicated on the name placard other than the name? a number for when they are being served
- The Protein on a plate is typically served at what hour on the clock? 8. 4
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?
Write down the guest number from the name placard and their food allergies