

# Demian Boergadine

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## OBJECTIVE:

To work in an environment where I can use my skills and knowledge to contribute to the success of the establishment.

## SKILLS PROFILE

- \* Accustomed to working in a fast-paced environment and successfully handling several responsibilities simultaneously.
- \* Ability to work independently with good organizational and communication skills, as well as a strong team player
- \* Exceptional customer service skills
- \* High moral and professional ethics
- \* Takes pride in making sure to deliver a quality product in a fast efficient manner

## EDUCATION

- \* Hollywood High School, Hollywood
- \* American Academy of Dramatic Arts, Hollywood
- \* The EDGE Performing Arts Center, Hollywood
- \* Hypnotherapy Motivation Institute, Tarzana

## EXPERIENCE

- \* Barista/Server, The Gelato Bar, Valley Village, CA
- \* Server, Skewer's, West Hollywood, CA
- \* Server, Tony Roma's, Universal City, CA
- \* Server, Marie Calendar's, Sherman Oaks, CA
- \* Server, Marvel Mania, Universal Citywalk, CA
- \* Server, Denny's, Encino, CA

## Referrals:

Marrianne Galli- Manager, Gelato Bar  
Gail and Joel Silverton- Owner, Gelato Bar  
John Monteverde- Owner/Artistic Director, Blue Monkey Theatre Co.  
Bill Prudich- Owner, Edge Performing Arts Center,



Name

X **Demian B.** **BORGAD**

**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

**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 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

**88%**

**A**

**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

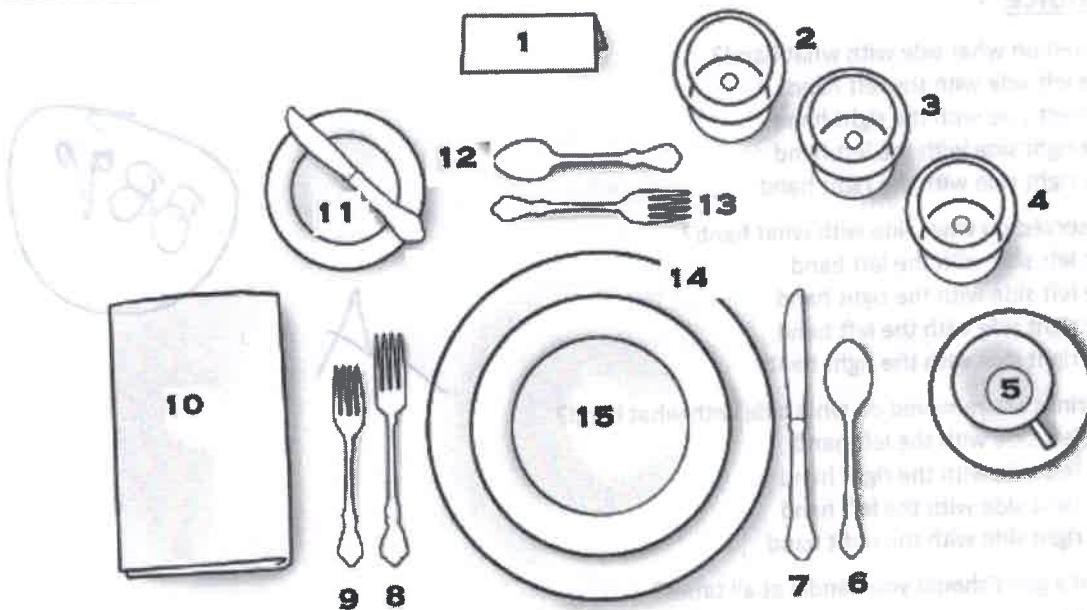
D. Area for dirty dishware and glasses

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

**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>4</u>	Water Glass		

**Fill in the Blank**

1. The utensils are placed 2 inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? CREAM + SUGAR
3. Synchronized service is when: all The items for a course come out NAME of company Meal
4. What is generally indicated on the name placard other than the name? NAME of company
5. The Protein on a plate is typically served at what hour on the clock? 8 1/2
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? Speak w/ supervisor or expedite