

Pedro Rosado

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Highlight of Qualifications

- Catering and Banquet Services
- Event Production
- Food Preparation and Handling
- Food and Equipment Inventory
- Marketing and Social Media
- Food and Beverage Restaurant Management
- Customer Relations & Community Liason
- Personnel Hiring and Employee Training
- Safety and Sanitation Adherence (HACCP)
- Event Setup and Strike

Professional Experience

RESTAURANT PROJECT PLANNER

1/7/16—11/15/16

Downey and 2nd, LLC, Downey, California

- Setup POS registers and setup catering/banquet services for restaurant.
- Created all legal documents for hiring, performance, and dismissal.
- Trained new hires for lunch/dinner service, etiquette, table service, and protocols.
- Oversaw parts of construction of restaurant and purchased equipment for restaurant as needed.

SERVER/HOST/SHIFT LEADER IN TRAINING

10/1/14—9/30/16

Norms Restaurant, Huntington Park, California

- Provided exceptional customer service and assisted guests with menu selection in an informative fashion.
- Effectively worked with management and kitchen staff to serve meals in an accurate and timely manner.
- Served food and beverage in order and anticipated customers needs including giving accompaniments.
- Adhered to all quality expectations and speed of service and set up tables and serving stations as needed.
- Routinely did side-work to its completion and assisted as needed in other departments.

CATERING SERVER/SUPERVISOR

12/15/15—PRESENT

Pruebalo Catering, Downey, California

- Scouted event site for event setup and worked with clients to created menu and plan scope of event.
- Inventoried all equipment to be delivered for food preparation and setup of event.
- Worked with vendors for table, linen, décor rentals and booked entertainment as needed.
- Supervised waitstaff and served food as prepared by owner/chef including dinner and hors d'oeuvres.
- Provided buffet service, wait service, upscale wait service and cake cutting type ceremonial services.
- Broke down event and dismissed staff as needed and worked with staff to have rentals picked up.

2013-2015

Campaign Staff, Robert Garcia for Mayor, Long Beach, California.

2011-2013

Statewide Campaign Manager, California Proposition 36. San Francisco, California

2011-2011

Campaign Manager, Mario Trujillo for Los Angeles County District Attorney 2012. Los Angeles, California

2008-2011

District Representative, California State Senator Loni Hancock, 9th District. Oakland, California

2005-2008

Administrative Assistant, Berkeley Roundtable on the International Economy. Berkeley, California

2004-2005

Director, Restaurants and Bars, Millennium Biltmore Hotel. Downtown Los Angeles, California

2003-2004

Director, Food and Beverage Operations and Special Events, Aquarium of the Pacific. Long Beach, California

2000-2003

Assistant Director, Auxiliary Services and Events, University of California, Los Angeles. Los Angeles, California

1997-2000

General Manager, Event Production, Restaurants, Catering & Carafe Services, Sony Pictures Entertainment, Inc. Culver City, California

1993-1997

Food Service Manager, Corporate Food Service, Toyota Motor Sales, USA, Inc Headquarters. Torrance, California

1991-1993

Lead Cashier, Campton Place Hotel and Campton Place Restaurant, 5-Star. San Francisco, California

Education

University of California, Berkeley. Berkeley, California.

Bachelor of Arts: Double Major in Political Science and Sociology. Minor in International and Area Studies.

Additional Skills

- Servsafe certified.
- Computer skills: All of Microsoft Office and Internet applications and research.
- Training: Supervisory, Leadership Training Effective Communication and Human Relations, and Time Management (Dale Carnegie Training).
- Cal/OSHA Compliance Training
- Languages: Fluent in Spanish, read and write

References available upon request

Name Pedro Rosado
Score / 35

Servers Test

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

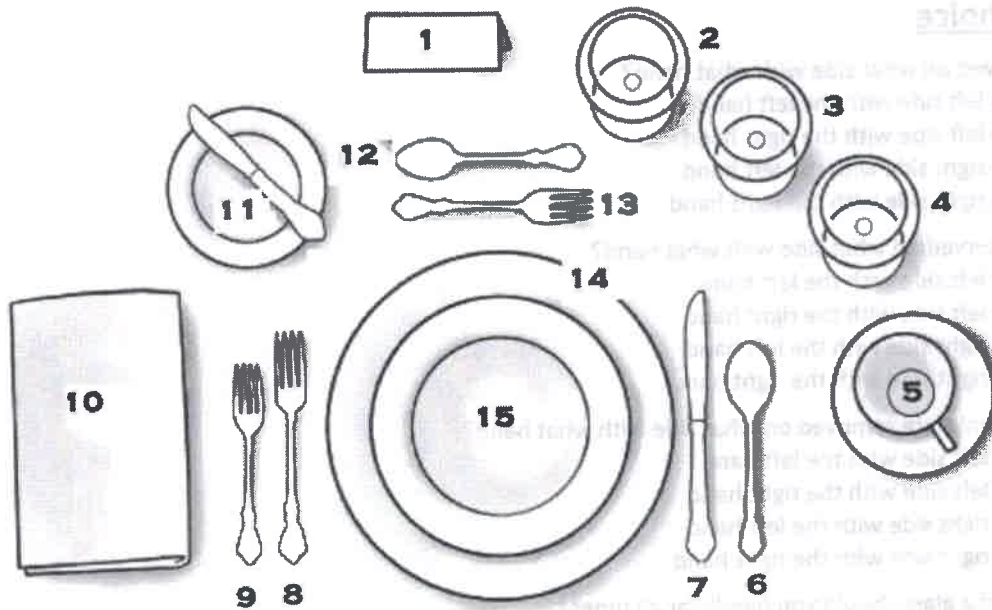
Match the Correct Vocabulary

- | | |
|--|---|
| <u>D</u> Scullery | A. Metal buffet device used to keep food warm by heating it over warmed water |
| <u>E</u> A 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>VS</u> <u>B</u> A French Passing | D. Area for dirty dishware and glasses |
| <u>G</u> <u>B</u> C 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 |

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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 1/2 inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? cream + sugar
- Synchronized service is when: all plates are served at once
- What is generally indicated on the name placard other than the name? position # or indicator of dish
- 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?
go to the back of the house or chef and request a ~~dis~~ Vegetarian dish.