

Dan Goldberger

949 W Adams Blvd
Apt 9
Los Angeles, CA 90007
Cell: 571 262 1285
E-mail: daniel.w.goldberger@gmail.com



Objective

To obtain a position in the food service & hospitality industry and go above & beyond expectations

Service Skills

- 7+ years restaurant, bar, catering & event experience, including high volume in NYC
- Comfortable in the fast paced environment of a packed bar, restaurant or event space
- Reliable and punctual
- Outgoing, friendly, and patient with all guests
- Able to internalize specials & menu items quickly and effectively, and describe dishes in detail
- Knowledge of wine and beer, can make suggestions for food pairing
- Knowledge of liquor and ability to make basic mixed drinks
- Keeps tables and server stations neat and well manicured
- Experience with a variety of POS systems, including PixelPoint, RPower, Aldelo, Micros, et al.
- Completes all required sidework in an efficient manner
- Able and eager to assist with all set-up and breakdown responsibilities
- Valid driver's license, car owner, & experience driving large vans

Relevant Work Experience

- Rizzo's Fine Pizza Co. • Gourmet Pizza Kitchen and Bar • Lower East Side • Manhattan, New York
Bartender & Server • Manager: Amber Sasse • April 2014 - July 2016
- Virage • Mediterranean Bar and Grill • East Village • Manhattan, New York
Server & Bartender • Manager: Guy Martin • January 2013 - April 2014
- Café Minerva • West Village Café/Coffee & Wine Bar • West Village • Manhattan, New York
Server • Manager: Matthew Periatore • September 2012 – January 2013
- Mitchel London's Fairway Café and Steakhouse • Traditional American Cuisine • Upper West Side • Manhattan, NY
Server • Manager: Kayshwar Mohan • September 2011- September 2012
- Pardes Restaurant • French Progressive Kosher Bistro • Boerum Hill • Brooklyn, New York
Server • Manager: Pat White • May 2011-August 2011
- San Vito Italian Ristorante • Italian Fine Dining Restaurant • Herndon, Virginia
Server • Manager: Mitchell Kordella • June 2006-January 2007
- Freelance Catering & Event Work 2011-2016, including:
 - *Team Enterprises • Bombay Sapphire, Bacardi, Grey Goose • Production assistant, bartender, barback, driver
 - * Sagaponack • Catering
 - * Robot Heart Halloween Ball • Production Assistant
 - * Governor's Ball Music Festival • Bartender, barback, beer vendor
 - * Meadows Music Festival • Driver

Education

- George Mason University – Fairfax, VA Fall 2007-Spring 2009
· Jazz Studies Major – Guitar
- Oakton High School – Vienna, VA Sept 2003 – June 2007
· Graduated Class of 2007, Advanced Diploma

References

Dara Sayet (Team Enterprises): (305) 924-0530
Amber Sasse (Rizzo's): (754)246-2054
Guy Martin (Virage): (651) 783-2038

additional references available upon request

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

(10)

B

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

B

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

D

Scullery

A

Queen Mary

E

Chaffing Dish

C

French Passing

B

Russian Service

F

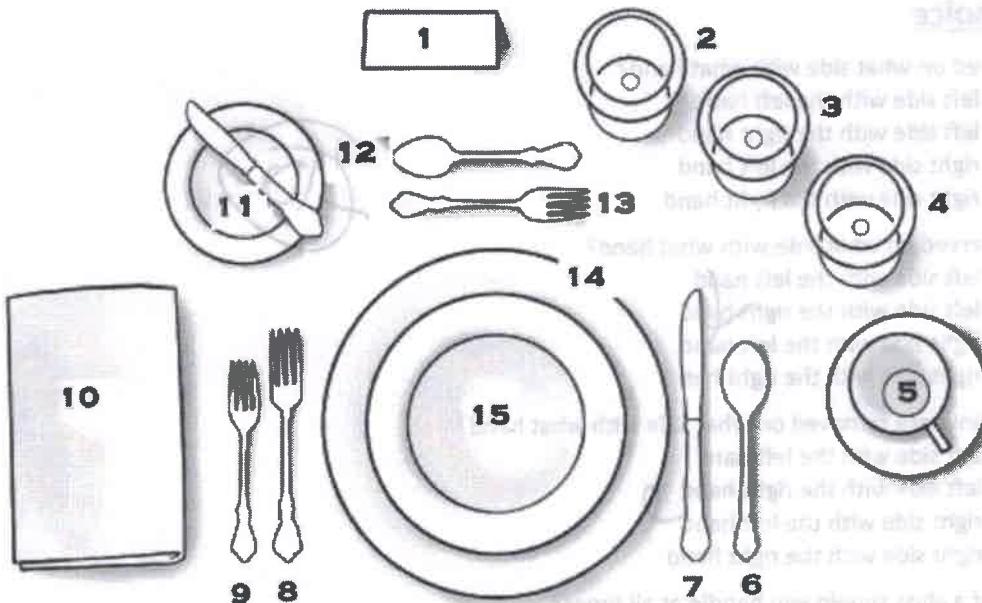
Corkscrew

G

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>3</u>	Tea or Coffee Cup and Saucer
<u>1</u>	Name Place Card	<u>7</u>	Dinner Knife
<u>12</u>	Teaspoon	<u>4</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>5</u>	Wine Glass (White)
<u>2</u>	Water Glass		

Fill in the Blank

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