

Cesario Rebelo

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OBJECTIVE: To obtain a challenging position, in which I would be able to effectively utilize my prior professional experience, training and skills.

WORK EXPERIENCE:

Garden State Food Group LLC.

2003 to 2015

Newark NJ

Restaurant Manager

- Responsible for operational efficiency and creating a relaxed environment where service delivery and product quality is second to none
- Leading from the front and in charge of maintaining high levels of hygiene and enforcing strict compliance with all health and safety legislation
- Being highly visible and the face of the business, ensuring the correct use of cleaning materials and equipment
- Responsible for menu plans by consulting with chefs, and estimating costs and profits by adjusting menus
- Avoid legal challenges by conforming to the regulations of the alcoholic beverage commission
- Supervising the shifts of kitchen, waiting and cleaning staff, meeting and greeting customers
- Maximize on a daily basis bar profitability by ensuring portion control, and monitoring accuracy of charges
- Responsible for recruiting, training, managing and developing a team

Banquet Captain

- Supervised the floor prior, during, and after the function
- Ensure that food is presented neatly, served on time and that all functions are coordinated properly
- Assisted in conducting training of banquet staff in proper set up, serving and clean up procedures
- Oversaw and managed banquet events and staff

Server

- Assisted guest in order selection by promoting specific menu items and specials. Respond to inquiries regarding meal preparation and service.
- Regularly follow-up with guest tables and promptly fulfill additional request.
- Responsible for delivering and serving food and beverage items to guests in a timely, friendly and efficient manner
- Retrieve checks, set tables according to specifications, retrieve food and beverage orders from the kitchen and bar and deliver food to guest rooms and meeting rooms

SKILLS:

People management, Accurately planning, Excelled Customer Service, Self-Motivated, and Self Motivated Individual.

EDUCATION:

School of Hospitality and Tourism, (Portugal) (December 2002)
Restaurant

Professional School of Agriculture in Vagos (Portugal), (January 1999)
Technical Environmental Course.

Firefighter : 24 hrs on, 72 off.

Interview Note Sheet

Name: Cesario Rubelo

Interviewer: Jo Park

Date: 12/1/2016

Rate of Pay:

Position(s) Applied for:

Referred by:

Server

Craigslist

Last Stores					
Server	/35	% Bartender	/30	%	
Prep Cook	/15	% Barista	/10	%	
Grill Cook	/40	% Cashier	/10	%	
Dishwasher	/10	% Housekeeping	/15	%	

Seeking:

Full-Time

Part-Time

Relevant Experience & Summary of Services

Total of _____ in Food Service

- Currently on Elizabeth Firefighter.
24 hrs on, 72 hrs off
- Worked as a server, banquet captain, to a manager for The Garden State Food Group. They are part of the Ramada Hotel which owns many restaurants and food shops. 2003-2015
- Selected in LES in NYC → Latin fusion
- Has done private catering in NYC.

P.O.S. Experience details: Digital Dining

Car

Public Transit

Carpool (Rider / Driver)

Regions Available to Work:

North NJ

South NJ

central NJ

Jersey Shore

Certifications:

TIPS

Serv-Safe

LEAD

Other _____

Will Submit

Availability:

Open

AM only

PM only

Weekdays only

Weekends only

Details:

Open → Rotation. Will know his schedule ahead of time

Uniforms Desired:

Bistro

Black Bistro

Tuxedo

1/2 Tuxedo

Black Vest

Long Black Tie

Chef Coat

Chef Pants

Knives

Black Pants

Non-Slip Shoes

Bow Tie

Other: _____

Other Languages Spoken:

Would you recommend this applicant for Acrobat Academy?

Conversion Candidate?

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 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

33/35

94%

Match the Correct Vocabulary

D Scullery

A. Metal buffet device used to keep food warm by heating it over warmed water

G 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)

A Chaffing Dish

C. Used to hold a large tray on the dining floor

B French Passing

D. Area for dirty dishware and glasses

G Russian Service

E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored

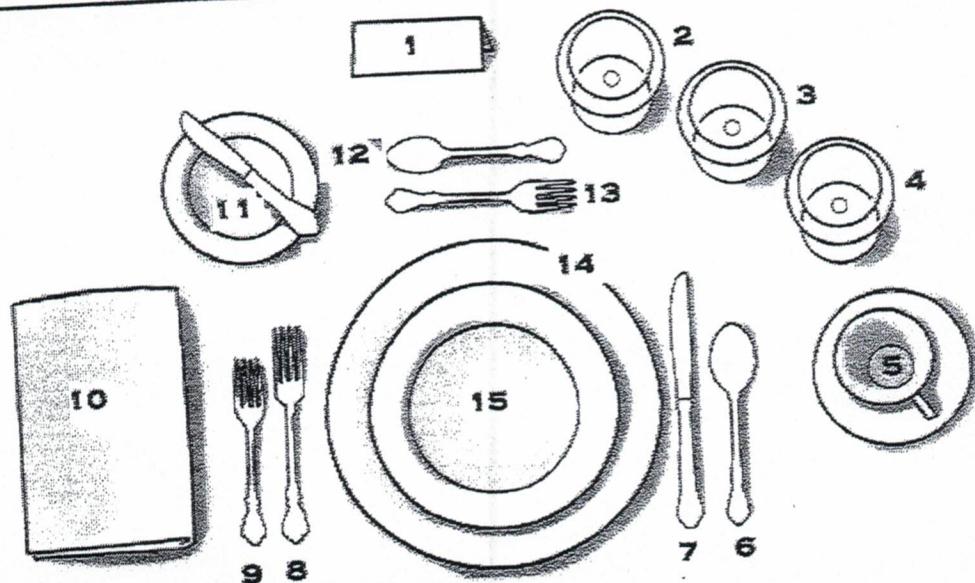
F Corkscrew

F. Used to open bottles of wine

C Tray Jack

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>11</u>	Bread Plate and Knife
<u>1</u>	Name Place Card
<u>12</u>	Teaspoon
<u>13</u>	Dessert Fork
<u>6</u>	Soup Spoon
<u>15</u>	Salad Plate
<u>4</u>	Water Glass

<u>8</u>	Dinner Fork
<u>5</u>	Tea or Coffee Cup and Saucer
<u>7</u>	Dinner Knife
<u>2</u>	Wine Glass (Red)
<u>3</u>	Salad Fork
<u>14</u>	Service Plate
<u>1</u>	Wine Glass (White)

Fill in the Blank

1. The utensils are placed 1 inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? DESSERT
3. Synchronized service is when: SERVENS LAY THE PLATES DOWN ALL AT THE SAME TIME
4. What is generally indicated on the name placard other than the name? TABLE NUMBER
5. The Protein on a plate is typically served at what hour on the clock? 6
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?
NOTIFY THE CK PGDTOR ON CHEF