

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.
Newark NJ

2003 to 2015

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: <u>Cesario Rubelo</u>	Interviewer: <u>Jo Balle</u>
Date: <u>12/1/2016</u>	Rate of Pay:
Position (s) Applied for: <u>Server</u>	Referred by: <u>Craig Surt</u>

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

Seeking
Full-Time
<u>Part-Time</u>

Relevant Experience & Summary of Strengths

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
- Section in LES in NYC → Latin fashion
- Has done private catering in NYC.

P.O.S. Experience: Y / N details: Digital Dining

Transportation: Car Public Transit Carpool (Rider / Driver)

Regions Available to Work: North NJ South NJ Central NJ Jersey Shore

Certifications (if any): 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: _____

Would you recommend this applicant for Acrobot Academy?

Convention Candidates?

Other Languages Spoken:

Name Cesario Rebelo

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
- 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

33/35
94%

Match the Correct Vocabulary

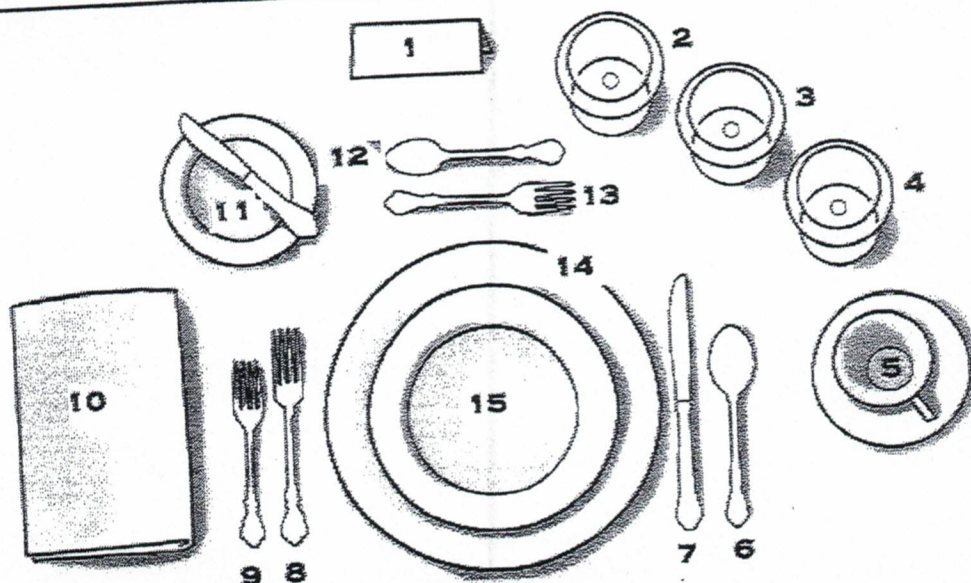
- D Scullery
G Queen Mary
A Chaffing Dish
B French Passing
G Russian Service
F Corkscrew
C Tray Jack

- 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

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