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Brayden Hade

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Los Angeles, CA 90027  
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Objective:

Server/Bartender

Experience:

**Dirt Candy , Amanda Cohen NYC** 2/16-8/16

*Bartender/Server; Stock bar, make signature vegetable mixed drinks and juices, as well as traditional cocktails, serve 6 course tasting menu to vegetarian and vegan diners, recommend pairings, know every ingredient to present food as well as circumvent allergies, process checks with BreadCrumb POS.*

**Casa Nonna, E-Squared NYC** 7/15-2/16

*Server; Encourage and recommend wine pairings for our unique Italian menu, ensure exquisite upscale casual dining experience through appropriate interactions with customers, have strong knowledge of regional, and specialty menus, entree menu, full wine list and cocktail specials.*

**Burnside Biscuits, Bareburger NYC** 7/15- 8/16

*Server; Encourage and recommend food pairings from our southern inspired menu, ensure entertaining and upbeat interactions with customers, have strong knowledge of specials, allergens, and southern cooking.*

**Silkstone Catering, NYC** 1/10-8/16

*Caterer; Serve at various functions, ranging from high end sit down dinners to upbeat fashion parties.*

**Pennsylvania 6, Public House NYC** 12/12-7/15

*Server; Recommend selections and pairings from our 22 draft craft beers and extensive wine bottle listing. Follow steps of service to ensure customer satisfaction.*

**Entertainment Cruises, NYC** 5/09-2/13

*Bartender, Server; Mix cocktails including specialty cocktails from our full bar. Assist guests in boarding, drink selection, entertainment, and bill processing. Multi-task in a fast paced environment, while maintaining courteous and professional customer service.*

**The Barrel, NYC** 12/09-6/10

*Server; Encourage and recommend wine pairings for elegant tapas menu, ensure exquisite upscale casual dining experience through appropriate interactions with customers, have strong knowledge of multi-ethnic tapas and entree menu as well as full wine list and cocktail specials.*

**Bar 5F, Bergdorf Goodman's NYC** 8/07-1/09

*Supervisor/Bartender/Server/Barista; Multi-task in a fast paced environment as server, barista, and bartender. Ensure quality service as well as enthusiastic conversation with patrons to give both a satisfying and entertaining experience.*



Processed all POS close-outs, made sure cafe was stocked/took care of inventory, and coordinated/created staff schedule

**Café Opaline, Great Performances, NYC      7/05-8/07**

**Server/Host/Bartender** ; Assisted guests in order selection by promoting specific menu items and specials. Coordinate with kitchen staff to assure timely and accurate order preparation. Collect payments and process orders using the MICROS system. Promptly follow-up with guest tables and ensure customer satisfaction. In addition to serving on busy weekdays, would host on the weekend brunches.

**Skills**

Proficient in MICROS, Aloha, Breadcrumb, Rebel, and FOCUS POS systems. Bar knowledge, and wine knowledge. Adept in flavor palettes. Friendly, professional, and engaging attitude.

**References**

Christina Soufo (manager Burnside Biscuits) 917) 832-7822

Melissa Stella (manager Pennsylvania 6) 212-727-3666

Rachel Simpson (manager Spirit)- 618-567-8585

Robyn Gero (manager Opaline)- 917- 710-5026

Sarah Smith (manager Promotions) 512-740-1687

Jackie Wolter (manager Bar 5F)- 516-695-7816



**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

**Match the Correct Vocabulary**

D Scullery

C Queen Mary

A Chaffing Dish

G French Passing

B Russian Service

F Corkscrew

E 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

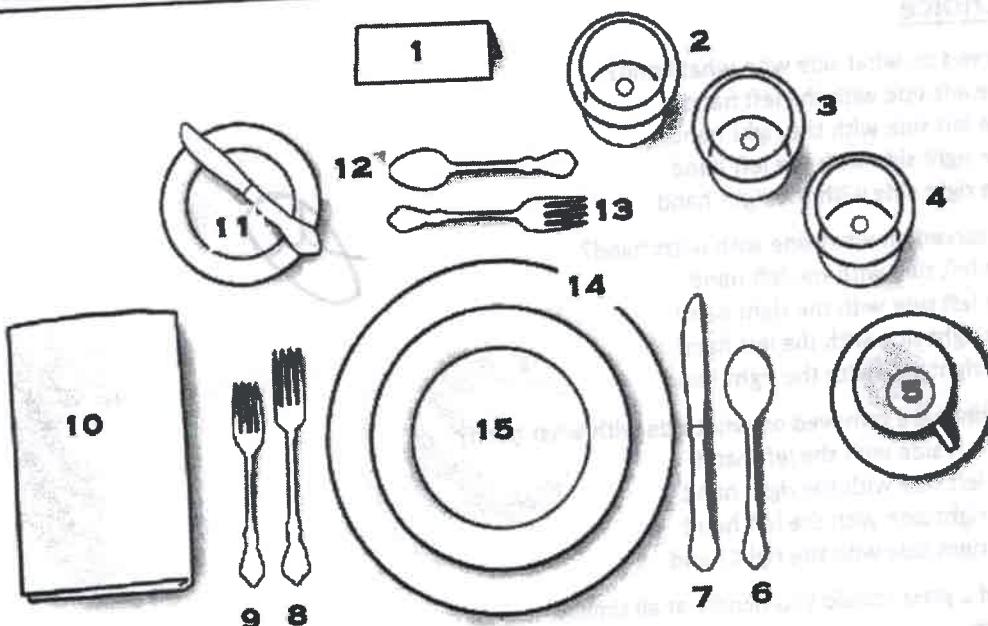
D. Area for dirty dishware and glasses

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>11</u>	Bread Plate and Knife
<u>1</u>	Name Place Card
<u>12</u>	Teaspoon
<u>13</u>	Dessert Fork
<u>10</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>3</u>	Wine Glass (Red)
<u>9</u>	Salad Fork
<u>14</u>	Service Plate
<u>2</u>	Wine Glass (White)

**Fill in the Blank**

1. The utensils are placed 4-1 (thumb nail distance) inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? sugar / milk or cream option
3. Synchronized service is when: all servers are doing same action at same time
4. What is generally indicated on the name placard other than the name? table number, sometimes position
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? Alert supervisor and chef so there are three people aware of allergy/dietary restriction.