

# Wesley Aatlo

16080 Jackson Oaks Drive Morgan Hill CA 95037

Cell : 408-430-4487: Weaa689@gmail.com

## Career Focus

Highly motivated sales associate with extensive customer service and sales experience.

## Summary of Skills

- Complex Problem Solving Skills
- Strategic Planning
- Computer Proficient
- Great at Multi-Tasking
- Communication Skills

## Accomplishments

Run my own business and start my career.. Manager of 2 store locations. Trained new Security Guards.

## Professional Experience

### Realtor

October 2015 to Present

#### Alain Pinel Realtors

Write and understand complex contracts. High level customer service and listening skills. Lead generation and follow up skills. Very professional and clean cut appearance. Continuing Education all the time to perfect myself and my business.

### Server/Expo

June 2014 to June 2016

#### LB Steakhouse - Santana Row, San Jose, CA (408)244-1180

High level of customer service. Multitask in fast paced environment. Memorize seating locations and menu items. Very professional and clean cut appearance. Read and understand food tickets.

### Store Manager

October 2011 to January 2013

#### Ghost-Armor. - Milpitas, CA (408) 221-3286

Worked with all different types of phones. Strong focus on customer service skills. Commission based pay with monthly goals. Handle deposits and manager paperwork. Work with computers everyday.

### Warehouse Worker

May 2009 to January 2010

#### Raised Flooring inc. - San Jose, CA (408) 453-0581

Worked on labor intensive job sites with different type of tools. Maintained inventory control and materials management. Use power tools with accuracy.

## Education

### San Jose City College, 2009 - 2014

San Jose, CA, USA

Business Management/Math

Presently Attending

### Ann Sobrato High School, 2004 - 2007

Morgan Hill, CA, USA

High School Diploma



**Bartenders Test**

**Score / 35**

**Multiple Choice (6 points)**

21/35 = 60%

- b 1) Carbonation \_\_\_\_\_ the rate of intoxication.  
a) Slows down  
☒ b) Speeds up  
c) Does nothing to
- C 2) What are the six most commonly used spirits?  
a) Sweet and Sour, Triple Sec, Grenadine, Midori, Lime Juice and Cranberry Juice  
☒ b) Vodka, Whiskey, Gin, Bourbon, Rum and Tequila  
☒ c) Chardonnay, Cabernet Sauvignon, Champagne, Merlot, Sauvignon Blanc, Zinfandel  
d) Kahlua, Vodka, Frangelico, Gin, Tequila, Spiced Rum
- A 3) You can accept an expired ID as long as all other information is correct.  
☒ a) True  
☒ b) False
- B 4) If someone has had too much to drink, serving them coffee will help sober them up.  
a) True  
☒ b) False
- D 5) What are the acceptable forms of ID for Alcohol Consumption?  
a) State or Government Issued ID Card or Drivers License  
b) Passport or Passport ID Card (as long as it lists the person's date of birth)  
c) School ID or Birth Certificate  
☒ d) A & B  
e) A, B & C
- B 6) If there is no shaker tin available to scoop ice for a drink, it is okay to use a glass.  
a) True  
☒ b) False

**Vocabulary (9 points)**

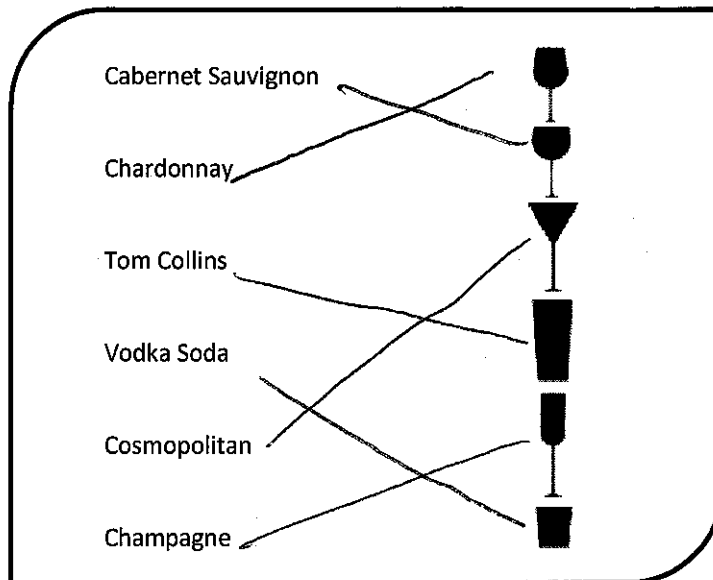
Match the word to its definition

- C I "Straight Up"  
F E Shaker Tin  
I C "Neat"  
A Muddler  
B Strainer  
E Jigger  
G Bar Mat  
D A "Float"  
H "Back"

- ☒ Used to crush fruits and herbs for craft cocktail making  
☒ Used with the Shaker Tin to prevent solid material from entering a cocktail glass when poured  
☒ To serve chilled liquor in a chilled stemmed cocktail glass with no ice  
☒ To pour 1/2 oz of a liquor on top  
☒ Used to measure the alcohol and mixer for a drink  
☒ Used to mix cocktails along with a pint glass and ice  
☒ Used on the bar top to gather spills  
☒ Requesting a separate glass of another drink  
☒ Means to serve spirit room temperature in a rocks glass with no ice

**Glassware (6 points)**

Match the correct glass to the drink



**Answer and Question (14 points)**

Provide examples of 3 brand name "top shelf" spirits (3 points): Ciroc, Grey Goose, Hennessy

What are the ingredients in a Manhattan? vermouth, whiskey, bitters (cherry garnish)

What are the ingredients in a Cosmopolitan? Vodka, Triple Sec, Cran Juice, Lime

What are the ingredients in a Long Island Iced Tea? Vodka, rum, lemon juice, gin, tequila, triple sec,

What makes a margarita a "Cadillac"? SUGAR on the Rim grand marnier float syrup, splash of

What is simple syrup? Water and Sugar mixed together Cola

Is it legal to pour liquor from one bottle into another? What is this called? (2 points)

-1 No its illegal. Merging of Liquor

What should you do if you break a glass in the ice? Burn the Ice and Replace it all

When is it OK to have an alcoholic beverage while working? Never

What does it mean when a customer orders their cocktail "dirty"? they want olive Juice

What are the ingredients in a Margarita? tequila, sweet, sour, & conintreau

Name Wesley Arto  
**Servers Test** **Score / 35**

**Multiple Choice**

25/35 = 71%

- D 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
- A 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

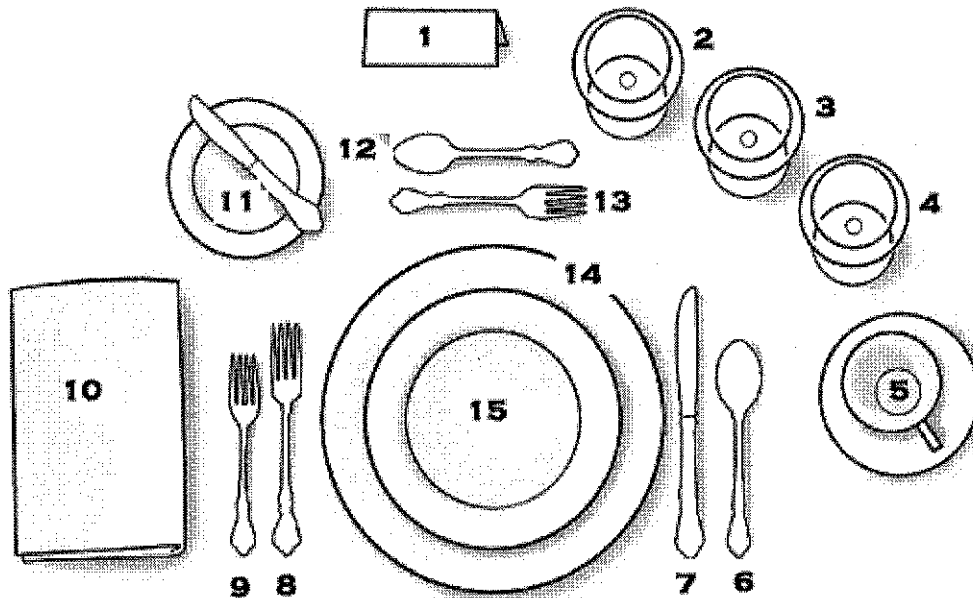
**Match the Correct Vocabulary**

- |                                            |                                                                                                                                                                                                                         |
|--------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <u>D</u> Scullery                          | <del>A</del> Metal buffet device used to keep food warm by heating it over warmed water                                                                                                                                 |
| <u>E</u> Queen Mary                        | <del>B</del> 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                     | <del>C</del> Used to hold a large tray on the dining floor                                                                                                                                                              |
| <u>B</u> <u>G</u> French Passing           | <del>D</del> Area for dirty dishware and glasses                                                                                                                                                                        |
| <u>G</u> <u>B</u> <u>M</u> Russian Service | <del>E</del> Large metal shelving unit for prepared food to be held or for dirty trays to be stored                                                                                                                     |
| <u>F</u> Corkscrew                         | <del>F</del> Used to open bottles of wine                                                                                                                                                                               |
| <u>C</u> Tray Jack                         | <del>G</del> 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              | 2 <u>3</u> | Wine Glass (Red)             |
| <u>13</u>                  | Dessert Fork          | <u>9</u>   | Salad Fork                   |
| <u>6</u>                   | Soup Spoon            | <u>15</u>  | Service Plate                |
| 15 <u>14</u> <del>13</del> | Salad Plate           | 3 <u>2</u> | Wine Glass (White)           |
| <u>4</u>                   | Water Glass           |            |                              |

**Fill in the Blank**

1. The utensils are placed 4 1 inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? Sugar, Cream, Spoons
3. Synchronized service is when: food comes in courses
4. What is generally indicated on the name placard other than the name? table # meal choice
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?  
ask for allergies inform the kitchen or chef

# NOTICE TO EMPLOYEE

Labor Code section 2810.5

## EMPLOYEE

Employee Name: Wesley Aatto

Start Date: 12/7/16

## EMPLOYER

Legal Name of Hiring Employer: S.E Scher

Is hiring employer a staffing agency/business (e.g., Temporary Services Agency; Employee Leasing Company; or Professional Employer Organization [PEO])? ☐ Yes ☐ No

Other Names Hiring Employer is "doing business as" (if applicable):

Acrobat Outsourcing

Physical Address of Hiring Employer's Main Office:

665 Third St. Suite 415, San Francisco, CA. 94107

Hiring Employer's Mailing Address (if different than above):

Hiring Employer's Telephone Number: 415-431-8826

If the hiring employer is a staffing agency/business (above box checked "Yes"), the following is the other entity for whom this employee will perform work:

Name: \_\_\_\_\_

Physical Address of Main Office: \_\_\_\_\_

Mailing Address: \_\_\_\_\_

Telephone Number: \_\_\_\_\_

## WAGE INFORMATION

Rate(s) of Pay: \$15.00 Overtime Rate(s) of Pay: \$22.50

Rate by (check box): ☒ Hour ☐ Shift ☐ Day ☐ Week ☐ Salary ☐ Piece rate ☐ Commission

☐ Other (provide specifics): \_\_\_\_\_

Does a written agreement exist providing the rate(s) of pay? (check box) ☒ Yes ☐ No

If yes, are all rate(s) of pay and bases thereof contained in that written agreement? ☐ Yes ☐ No

Allowances, if any, claimed as part of minimum wage (including meal or lodging allowances):

\_\_\_\_\_  
(If the employee has signed the acknowledgment of receipt below, it does not constitute a "voluntary written agreement" as required under the law between the employer and employee in order to credit any meals or lodging against the minimum wage. Any such voluntary written agreement must be evidenced by a separate document.)

Regular Payday: FRIDAY

## WORKERS' COMPENSATION

Insurance Carrier's Name: Integro USA Inc. dba Integro Insurance Brokers

Address: 1 State Street Plaza, 9<sup>th</sup> floor, New York, NY. 10004

Telephone Number: 212-295-5440

Policy No.: LDC4042609 AOS

☐ Self-Insured (Labor Code 3700) and Certificate Number for Consent to Self-Insure: \_\_\_\_\_

## PAID SICK LEAVE

Unless exempt, the employee identified on this notice is entitled to minimum requirements for paid sick leave under state law which provides that an employee:

- a. May accrue paid sick leave and may request and use up to 3 days or 24 hours of accrued paid sick leave per year;
- b. May not be terminated or retaliated against for using or requesting the use of accrued paid sick leave; and
- c. Has the right to file a complaint against an employer who retaliates or discriminates against an employee for
  1. requesting or using accrued sick days;
  2. attempting to exercise the right to use accrued paid sick days;
  3. filing a complaint or alleging a violation of Article 1.5 section 245 et seq. of the California Labor Code;
  4. cooperating in an investigation or prosecution of an alleged violation of this Article or opposing any policy or practice or act that is prohibited by Article 1.5 section 245 et seq. of the California Labor Code.

The following applies to the employee identified on this notice: *(Check one box)*

- ☒ 1. Accrues paid sick leave only pursuant to the minimum requirements stated in Labor Code §245 et seq. with no other employer policy providing additional or different terms for accrual and use of paid sick leave.
- ☐ 2. Accrues paid sick leave pursuant to the employer's policy which satisfies or exceeds the accrual, carryover, and use requirements of Labor Code §246.
- ☐ 3. Employer provides no less than 24 hours (or 3 days) of paid sick leave at the beginning of each 12-month period.
- ☐ 4. The employee is exempt from paid sick leave protection by Labor Code §245.5. (State exemption and specific subsection for exemption): \_\_\_\_\_

## ACKNOWLEDGEMENT OF RECEIPT

*(Optional)*

Erika Komatsu

(PRINT NAME of Employer representative)

(SIGNATURE of Employer Representative)

(Date)

12/7/16

Wesley Cui

(PRINT NAME of Employee)

(SIGNATURE of Employee)

(Date)

12/7/16

The employee's signature on this notice merely constitutes acknowledgement of receipt.

Labor Code section 2810.5(b) requires that the employer notify you in writing of any changes to the information set forth in this Notice within seven calendar days after the time of the changes, unless one of the following applies: (a) All changes are reflected on a timely wage statement furnished in accordance with Labor Code section 226; (b) Notice of all changes is provided in another writing required by law within seven days of the changes.