

Hassan D. Tyler



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Overview

Experienced sever bringing enthusiasm, dedication and an exceptional work ethic. Trained in customer service with knowledge ranging from deli/bistros to Italian and french cuisine. Also obtained experience in hospitality management. High energy and outgoing with a dedication to positive guests relations. High volume dining, customer service and cash handling background.

- I am seeking a company where I can use my 7+ years of experience and education to help the company meet/surpass its goals financially and socially.
- I want to succeed in a stimulating and challenging environment, building the success of the company while I experience advancement opportunities.
- As efficient as I strive to be professionally, I vow to never let it suppress my imagination. Being apart of your company can help manifest new creative avenues.

Education

Morris Hills Regional High School, Rockaway, NJ US

Studied: High School Curriculum GPA: 3.5
Grad: 2009

County College of Morris, Randolph, NJ US

Studied: Communications GPA: 3.8
Business and Marketing Grad: 2013
Music Production

UCLA, Los Angele, CA US

Studying: Entertainment Business and Creative Writing GPA: 3.7
Grad: Current

Volunteer Work

NON-Profit Org: Missionaries of God
Founded: 2006
Founder: Joann Tyler
Years Worked with organization: 9 years
Website: <http://www.mognj.org>
Contact: (973) 442-8284

Degrees and Certificates

Associates Degree in Communications and Business Marketing

Double/Triple pallet truck and Forklift Certificate

Security(New York) License

Skills & Characteristics

- Proficient **MS Office, MS Excel, MS Word** etc..
- Extensive education in **Entertainment Business Management, Marketing and Law**
- 5+ years of experience in receptionist/managerial positions
- Trained in food, wine and liquor service.
- Master of sales techniques.
- Point of sales(**POS**) system operations.
- Highly responsible and reliable.
- Upbeat, friendly and professional.

Hobbies

- Painting
- Finding new artist
- Creating Music
- Studying Psychology and Philosophy
- Skydiving
- Stand Up Comedy
- Writing business plans

Work

Experience

The Melting Pot, Whippany, NJ US

Fondue Restaurant

03/2015 - 09/2015

Supervisor: Chris Ruben

Contact: (973)428-5400

Position:

1.Host/Server

Duties:

- 1.Seating and cash handling
- 2.Monitoring lobby for optimal guess experiences

***KOTC Tournaments, New Brunswick, NJ US**

Privately owned game tournament company.

01/2006 - 9/2014(Seasonal)

Supervisor: Rodney Lane

Contact: (201)981-8587

Position:

1. Admin, Data Entry
2. Music Coordinator

Duties:

1. Reception, Data Entry
2. Audio set ups, performances, talent recruit

***Olive Garden, Rockaway, NJ US**

Server/Host

03/2009 - 05/2011

Supervisor: Erin

Contact: (973)659-3312

Position:

1.Server/Host

Duties:

1. Trained floor staff on guess service expectations and safety procedures.
2. Monitoring lobby for optimal guess experiences.
3. Answer customer inquiries and resolve issues promptly.

***The Courtyard By Marriott, Mt Arlington, NJ US**

Receptionist

07/2011 – 02/2013

Supervisor: Sharon

Contact: (973)770-2000

Position:

1.Front Desk Customer Assistance

Duties:

1. Data Entry, Registering/booking guests in and out of their rooms
2. Accommodating any special requests.

References

Name: **Suzanne McDowell**

Job Title: Keller Williams Realtor Broker

Contact Info: (201) 602-4458

Name: **Leo Rijo**

Job Title: Administrator

Contact Info: (323)471-5585

Name: **Andrew Barrow**

Job Title: Co-Worker

Contact Info: (443)472-0549

Name: **Rodney Lane**

Job Title: Owner and founder of KOTC Tournaments

Contact Info: (201) 987-3537

Servers Test

Multiple Choice

- C 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
- b 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

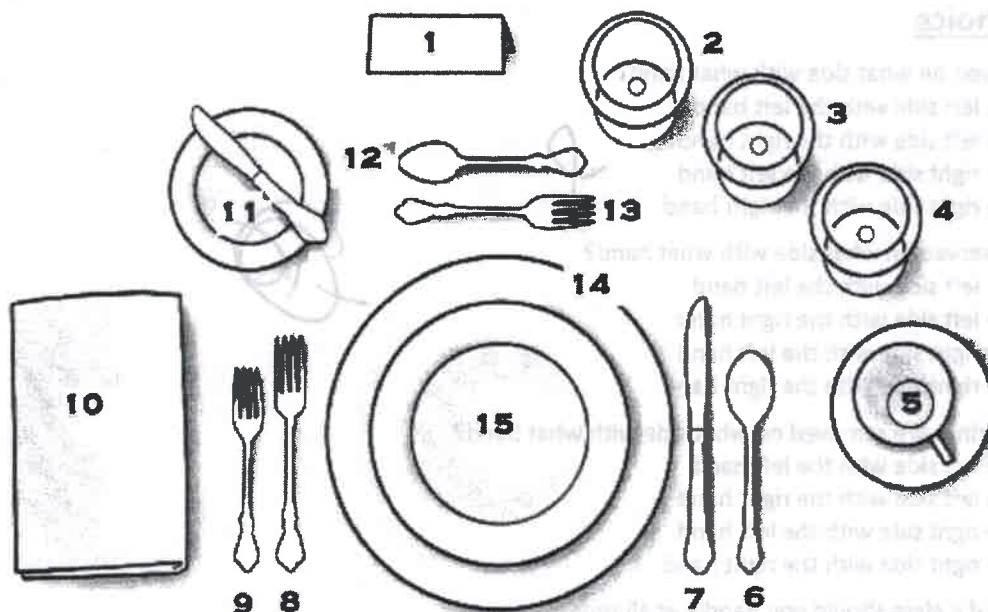
Match the Correct Vocabulary

- | | |
|--------------------------|--|
| <u>A</u> Scullery | <u>A.</u> Metal buffet device used to keep food warm by heating it over warmed water |
| <u>G</u> Queen Mary | <u>B.</u> 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>E</u> Chaffing Dish | <u>C.</u> Used to hold a large tray on the dining floor |
| <u>B</u> French Passing | <u>D.</u> Area for dirty dishware and glasses |
| <u>G</u> Russian Service | <u>E.</u> Large metal shelving unit for prepared food to be held or for dirty trays to be stored |
| <u>F</u> Corkscrew | <u>F.</u> Used to open bottles of wine |
| <u>C</u> Tray Jack | <u>G.</u> Style of dining in which the courses come out one at a time |

Name Hassan Tyler

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>6</u> | Teaspoon | <u>3</u> | Wine Glass (Red) |
| <u>13</u> | Dessert Fork | <u>9</u> | Salad Fork |
| <u>12</u> | Soup Spoon | <u>14</u> | Service Plate |
| <u>15</u> | Salad Plate | <u>2</u> | Wine Glass (White) |
| <u>4</u> | Water Glass | | |

Fill in the Blank

- The utensils are placed 3 inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? bread, butter
- Synchronized service is when: service flows smoothly
- What is generally indicated on the name placard other than the name? party, and dish
- The Protein on a plate is typically served at what hour on the clock? 1
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?
tell the cooks