

Acrobat

outsourcing

Your Hospitality Staffing Professionals
665 Third St., Suite 415 • San Francisco, CA 94107

First and Last Name: Marshall Andrews
Email: marshallandrews1@gmail.com
Phone number: 310 864 1844

Working Experience:

Company Name: Pappadeaux Seafood House
Dates of Employment: 3/15 - 9/16

Job Responsibility:

- - Server
- - Line Cook
- - Food Runner
- - Dine in runner

Company Name: _____

Dates of Employment: _____

Job Responsibility:

- -
- -
- -
- -

Company Name: _____

Dates of Employment: _____

Job Responsibility:

- -
- -
- -
- -

Skills

- -
- -
- -
- -

Marshall Andrews

Server

Los Angeles, CA

marshallandrews9_sbq@indeedemail.com - 3108641844

Experienced with strong leadership and relationship-building skills. Hardworking Cook with 2 years experience in

high-volume restaurant facility. Energetic culinary professional with a blend of creativity, passion for food and exceptional cooking skills. Works well as a dynamic leader in high-pressure settings.

Willing to relocate: Anywhere

Authorized to work in the US for any employer

WORK EXPERIENCE

Server

Pappadeaux Seafood House - Houston, TX - May 2015 to October 2016

Consistently provided professional, friendly and engaging service.

Skillfully promoted items on beverage lists and restaurant specials.

Followed all safety and sanitation policies when handling food and beverage to uphold proper health standards.

Displayed enthusiasm and knowledge about the restaurant's menu and products.

Set dining tables according to type of event and service standards.

Routinely cleaned work areas, glassware and silverware throughout each shift.

Demonstrated genuine hospitality while greeting and establishing rapport with guests.

Provided friendly and attentive service.

Cook

Patina Catering Group - Los Angeles, CA - April 2013 to September 2014

Los Angeles

Inventoried and restocked items throughout day.

Placed clean dishes, utensils, and cooking equipment in storage areas

Prepared daily food items, and cooked simple foods and beverages

Ensured food was stored and cooked at correct temperature

Peeled, washed, trimmed, and cooked vegetables and meats, and baked breads and pastries

Relayed food orders to cooks

ADDITIONAL INFORMATION

SKILLS

Extensive food/beverage knowledge Honest, trustworthy and punctual

Skillful menu development Management and leadership experience

Meal preparation expertise Personable and affable

Proficient in customer service

Able to handle food products frequently Retail sales experience

Experience with catering and events

Food Handler certificate

Food safety certified

Servers Test

Score / 35

Multiple Choice

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

A 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

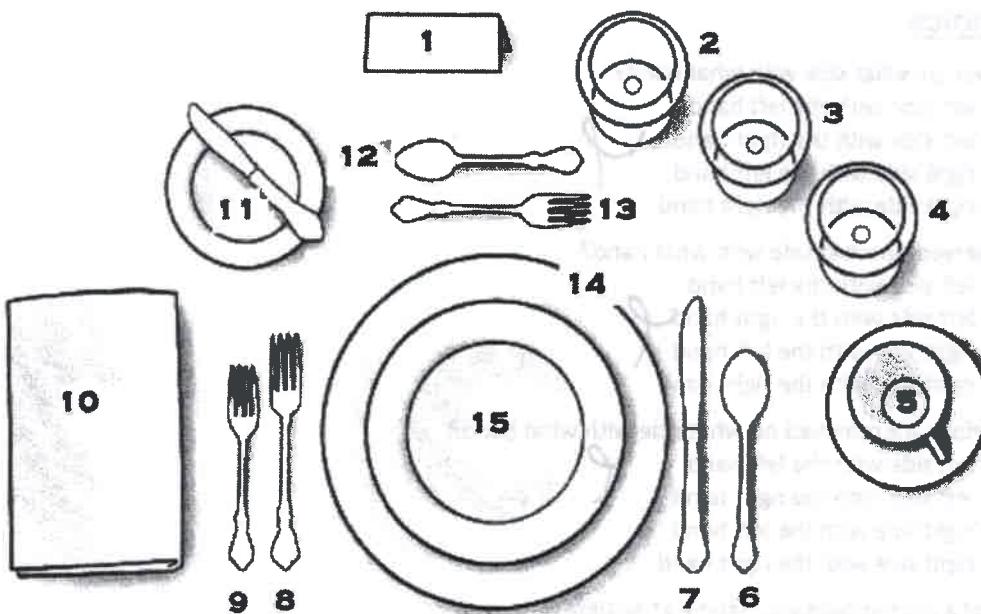
B 6) If you bring the wrong entrée to a guest what should you do?
 a) Go back into the kitchen and patiently wait in line behind the rest of the servers until it's your turn
 b) Inform the guests that you will bring the correct entrée once everyone else in the dinning room is served
 c) Try to convince 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
A Queen Mary
E Chaffing Dish
A French Passing
B 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

Servers Test



Match the Number to the Correct Vocabulary

<u>10</u>	Napkin	<u>8</u>	Dinner Fork
<u>12</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>4</u>	Wine Glass (Red)
<u>9</u>	Dessert Fork	<u>9</u>	Salad Fork
<u>1</u>	Soup Spoon	<u>15</u>	Service Plate
<u>11</u>	Salad Plate	<u>3</u>	Wine Glass (White)
<u>2</u>	Water Glass		

Fill in the Blank

1. The utensils are placed 2 inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? honey & sugar.
3. Synchronized service is when: Servers are in sync.
4. What is generally indicated on the name placard other than the name? ✓
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? inform chef

Multiple Choice (1 point each)

D 1) A gallon is equal to ____ounces
a. 56
b. 145
32
c. 128

2) Mesclun are what type of vegetable?
 a. Roots
 b. Beans
 c. Salad Greens
 d. Spices

B 3) What does the term braise mean?
 a. Sear quickly on both sides
 b. Slowly cook in covered pan with little liquid
 c. Cook on high heat and quickly
 d. Slowly cook in simmering water

B 4) At what internal temperature must chicken be cooked so that it is safe to eat?
 a. 155 degrees F
 b. 165 degrees F
 c. 175 degrees F
 d. 185 degrees F

a 5) How do you blanche vegetables?
 a. Immerse for a short time in boiling water
 b. Cook lightly in butter over med heat
 c. Soak in cold water overnight
 d. Rub with salt before cooking

C 6) Which of the following ingredients would you pack before measuring?
 a. Olive Oil
 b. Salt
 c. Brown Sugar
 d. White Sugar

A 7) What is Al Dente?
 a. Firm but not hard
 b. Soft to the touch
 c. Very hard
 d. Very soft

C 8) Food should be left out no more than
 a. 2 hours
 b. 3 hours
 c. 4 hours
 d. 5 hours

Prep Cooks Test

D 9) Which is the improper way to thaw frozen food?

- a. In the fridge
- b. In a sink with cold water
- c. On the counter
- d. In the microwave

E 10) Which of the following can you use to put out a grease fire?

- a. Baking Soda
- b. Baking Powder
- c. Flour
- d. Water

11) 11) What is the temperature range of the danger zone?

- a. 25-135
- b. 40-140
- c. 50-160
- d. 30-130

C 12) Which of the following is listed from smallest to largest?

- a. Dice, chop, mince
- b. Mince, chop, dice
- c. Chop, dice, mince
- d. Mince, dice, chop

C 13) Which direction should pan handles be turned while cooking on the stove?

- a. Over the fire at all times
- b. Turned towards you for better control
- c. Turned towards the right or left at all times
- d. Over the countertop at all times

C 14) When you poach something, you cook it with what?

- a. Noodles
- b. Vegetables
- c. Liquid
- d. Oil

a 15) Which spoon is used to remove fat from soups and stews?

- a. Basting Spoon
- b. Ladle
- c. Slotted Spoon
- d. Portion Spoon

B 16) Which of the following means to cook in a small amount of fat?

- a. Season
- b. Sauté
- c. Broil
- d. Boil
- e. Fry

B

17) What is a Julien cut?

- a. Food cut into long thin strips, matchstick
- b. Food cut into long thin strips then turned and cut into a 1/8' dice
- c. Food diced into finely chopped and uniform pieces
- d. Cutting and peeling into oblong seven sided football like shapes

a

18) To cook a food in a pan without browning over low heat until the item softens and releases moisture.

- a. Sweat
- b. Boil
- c. Roast
- d. Grill

Fill-in the Blank (1 point each)

19) Salt & Pepper are the basic seasoning ingredients for all savory recipes.

20) mince : to cut into very small pieces when uniformity of size and shape is not important.

