

# JOHN MIROSWKY

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## OBJECTIVE

Experienced server seeks a restaurant position with potential for advancement

## QUALIFICATIONS

- Excellent salesman skills
- Charismatic and outgoing personality and customer service oriented
- Advanced working knowledge of wine, liquor, and various types of cuisines
- Excellent speaking, writing, and reading skills in Spanish

## RELEVANT SKILLS

- Excellent menu presentation skills, providing a good understanding of the restaurant concept and vision
- Consistently exceeding sales goals
- Great at problem solving in a kind and effective manner upon guest dissatisfaction
- Team player with positive attitude

## TECHNICAL SKILLS

- Proficiency in Microsoft Office, Aloha, digital dining, Itouch, and Restaurant Manager POS systems
- Familiarity and knowledge of restaurant machinery and equipment
- Knowledge of proper service standards of health and safety regulations

## WORK HISTORY

- **CARBONARA TRATTORIA**, Jan 2016 - Nov 2016, Atlanta, GA – *SERVER*
- **PASTA DA PULCINELLA**, July 2015 - December 2015, Atlanta, GA – *SERVER*
- **THE LAWRENCE**, Jan 2015 - Sep 2015, Atlanta, GA – *SERVER*
- **TAVERN ON THE GREEN**, June 2014 - Dec 2014, New York, NY – *SERVER*
- **BASTA PASTA**, Jan 2014 - Oct 2014, New York, NY – *SERVER*
- **BERNINI**, Jan 2013 - Nov 2013, Honolulu, HI – *SERVER*
- **SAKURA TERRACE**, Nov 2011 - Nov 2012, Honolulu, HI – *BARTENDER/MANAGER*
- **CHEF MAVRO**, July 2011 - May 2012, Honolulu, HI – *BARTENDER*
- **JIMMY BUFFETT'S**, Jan 2009 - June 2011, Honolulu, HI – *SERVER*
- **TAORMINA SICILIAN CUISINE**, Jan 2007 - Dec 2008, Honolulu, HI – *SERVER/BARTENDER*
- **ARANCINO DI MARE**, Feb 2004 - May 2008, Honolulu, HI – *SERVER*

## EDUCATION

- **INFINITY YOGA** - 200 HR YTT, May 2016, Dunwoody, GA
- **KAPIOANI COMMUNITY COLLEGE** - Liberal Arts, May 2006, Honolulu, HI
- **STATE UNIVERSITY OF NEW YORK** - High School Diploma, June 1999, New York, NY



**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

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

a 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

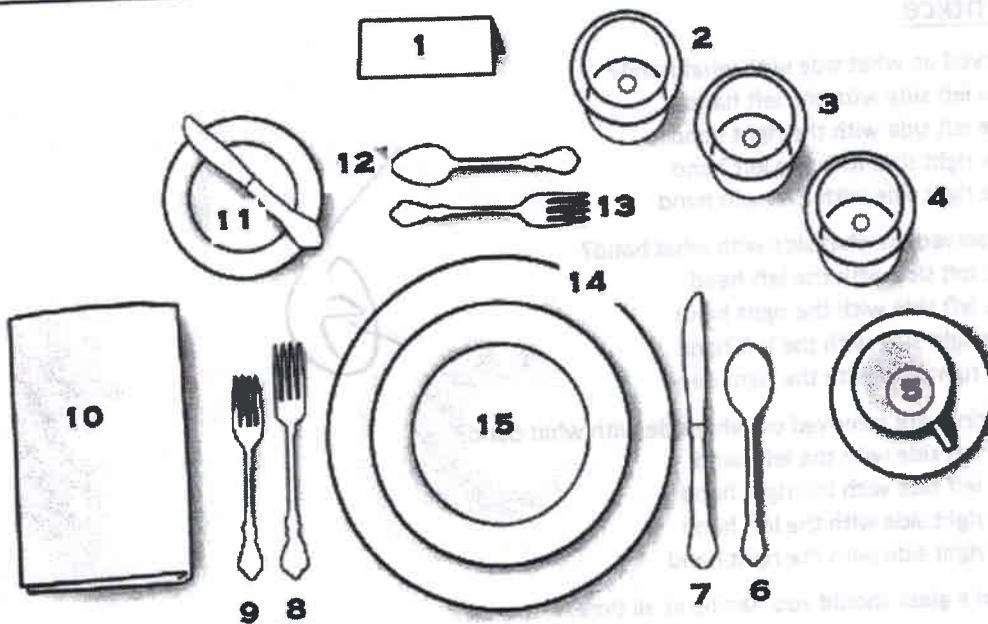
a 6) If you bring the wrong entrée to a guest what should you do?  
a) Go back into the kitchen and patiently wait in line behind the rest of the servers until it's your turn  
b) Inform the guests that you will bring the correct entrée once everyone else in the dinning room is served  
c) Try to convince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

**Servers Test**



**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>9</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**

1. The utensils are placed 1 INCH inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? 10
3. Synchronized service is when: All Food comes out IN COURSES AT SAME TIME
4. What is generally indicated on the name placard other than the name? 4
5. The Protein on a plate is typically served at what hour on the clock? 4:00
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? Inform CAPTAIN, CHEF, OR MANAGER.

Multiple Choice (6 points)

c 1) Carbonation \_\_\_\_\_ the rate of intoxication.  
 a) Slows down ✓  
 b) Speeds up ✓  
 c) Does nothing to

b 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

b 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 "Straight Up"

a.) Used to crush fruits and herbs for craft cocktail making

F Shaker Tin

b.) Used with the Shaker Tin to prevent solid material from entering a cocktail glass when poured

I "Neat"

c.) To serve chilled liquor in a chilled stemmed cocktail glass with no ice

A Muddler

✓ d.) To pour  $\frac{1}{2}$  oz of a liquor on top

b Strainer

✓ e.) Used to measure the alcohol and mixer for a drink

E Jigger

f.) Used to mix cocktails along with a pint glass and ice

G Bar Mat

✓ g.) Used on the bar top to gather spills

d "Float"

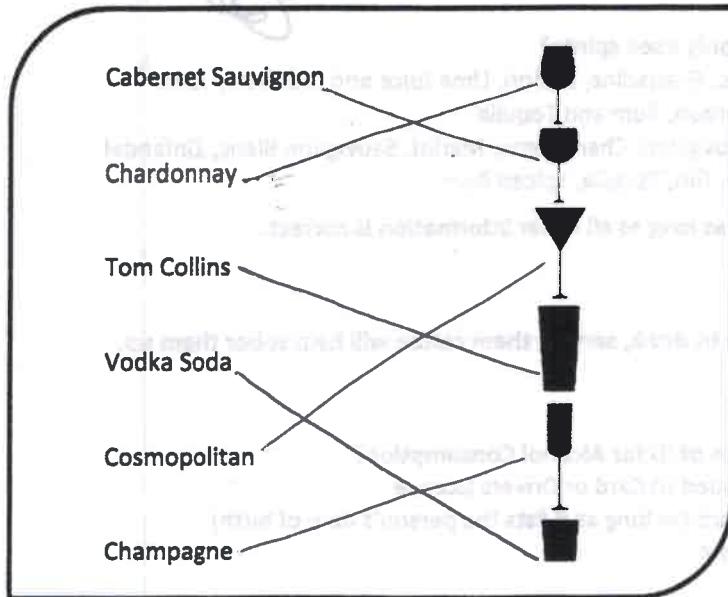
✓ h.) Requesting a separate glass of another drink

h "Back"

✓ i.) 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): glenlivet, Macallan, Four Roses.

What are the ingredients in a Manhattan? Bourbon, sweet vermouth, bitters, cherry

What are the ingredients in a Cosmopolitan? VODKA, TRIPLE SEC, CRANBERRY, LIME WEDGE

What are the ingredients in a Long Island Iced Tea? VODKA, GIN, RUM, TEQUILA, LIME, LEMON

What makes a margarita a "Cadillac"? GRAN MARNIER

What is simple syrup? Liquid SUGAR

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

MARSH. DEPENDS ON STATE

What should you do if you break a glass in the ice? BURN ALL THE ICE

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

What does it mean when a customer orders their cocktail "dirty"? OLIVE JUICE FOR MARTINIS

What are the ingredients in a Margarita? Tequila, TRIPLE SEC, SOUR MIX, LIME, SALT