

Jason Scott  
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**OBJECTIVE:** Seeking a position as a server. Offers exceptional hospitality skills and knowledge of food and beverage service to increase the ratio of recurring customers.

**KEY STRENGTHS:** Experienced in the communications field, arts and food and beverage industry. Work well with computers, MS Office, (POS) systems, MacBook etc. Recognized for excellent customer service and interpersonal skills. Attentive to detail.

- Through understanding of providing first-tier services to restaurant patrons
- Special talent for explaining menu items and performing suggestive selling
- In-depth knowledge of checking orders for accuracy and quality prior to delivery

## EDUCATION

**B.A. Degree – Communications & American Literature**  
University of Miami, Miami, Florida 2006  
Contributions to the Curriculum

## WORD OF MARCH

Power plant M 6-6

Barista Server, POS operator

**P/T Sales Department/Proposal Writer** May 2012-Jan2016

Los Angeles, CA  
Designed proposals for clients outlining contractual terms  
Cold-called between 50-100 potential customers daily

**Product Placement/Shipping Clerk** Fall 2009 - Spring 2011  
C-Art - Fine Art Collection - 100% Online

Los Angeles, CA  
Managed entities

1000

• Set up, served cocktails at weddings, events and private parties

## Bartender at Hotel Carlton

Miami Beach, FL

Summer 2008- 2009

Tended bar, made drinks and served food. Worked the cash register on POS.



**Servers Test**

**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

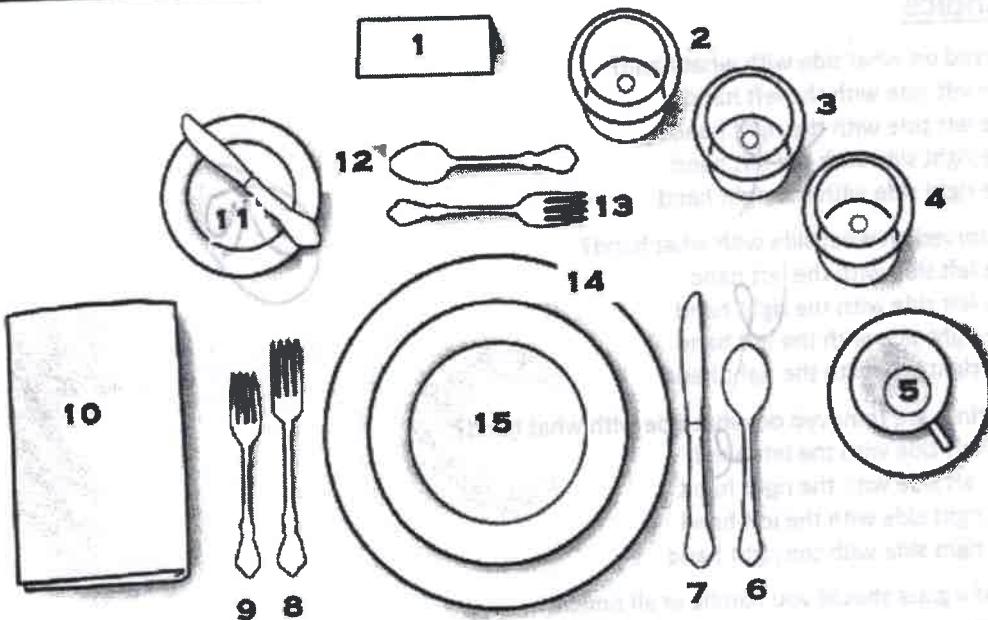
d 6) If you bring the wrong entrée to a guest what should you do?  
a) Go back into the kitchen and patiently wait in line behind the rest of the servers until it's your turn  
b) Inform the guests that you will bring the correct entrée once everyone else in the dinning room is served  
c) Try to convince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

10 Napkin

11 Bread Plate and Knife

12 Name Place Card

13 Teaspoon

14 Dessert Fork

15 Soup Spoon

16 Salad Plate

17 Water Glass

8 Dinner Fork

5 Tea or Coffee Cup and Saucer

7 Dinner Knife

3 Wine Glass (Red)

9 Salad Fork

14 Service Plate

4 Wine Glass (White)

**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? cream & sugar
3. Synchronized service is when: all food comes out in order
4. What is generally indicated on the name placard other than the name? the number of seats
5. The Protein on a plate is typically served at what hour on the clock? 12
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?  
See if we have that option with the chef