

**Aaron R Baugh
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**Seeking a challenging position in an organization
that will take full advantage of my strong interpersonal
communication skills and provide opportunities for growth.**

- Customer Service: Experienced assisting a variety of guests/clients in a friendly and efficient manner
- Highly motivated self-starter who takes initiative with minimal supervision
- Excellent customer service, exceptional communication, interpersonal, and organizational skills • Attentive to detail • Positive attitude/energy/passion
- Strong work ethic • Problem Solving • Creativity • Calm under pressure
- Provide services beyond customer expectations • Photography

Experience

Vucacious Catering

On-Call Catering Server/Bartender

**Santa Monica, CA
October 2016- Present**

Assist to private Chef Kim Vu in set up, break down

Serving orderbs, drinks, scullery, problem solving, customer service skills

Bartending, mixing various drinks, stocking, cleaning, entertaining banter

Valet-It Parking Services

**Los Angeles, CA
July 2016 -Present**

Lead Valet

Construct, organize and secure a valet facility for high end clientele

Handle money, problem solving, quick thinking and acting in a responsible safe manner for the well-being of high end vehicles for clients

Culinary Staffing Services

**Los Angeles, CA
March 2016 - Present**

Banquet Server

Assisted foreman in preparing and organizing of special events and private parties

Prepared and served drinks and/or food

Check with customers to ensure that they are enjoying their meals and take action to correct any problems

Assisted in closing functions, as outlined by supervisor for removing linen, busing glasses and all table items.

Uber Technologies**Independent Contractor/Driver****Los Angeles, CA****November 2015 – Present**

To efficiently and safely navigate clients to their destinations.

Provide excellent and customer service with sense of urgency, safety and kindness

Congenial, mature and professional demeanor

Imperial Staffing Services**Banquet Server/Bartender****Santa Monica, CA****October 2013 – Present**

Provided excellent customer service and maintained knowledge of menu and ingredients

Assisted foreman in preparing and organizing of special events and private parties

Prepared and served drinks and/or food

Stephan Pyles Catering**Chef Assistant/Driver****Dallas, TX****January 2012 – June 2012**

Knowledge of menu and ingredients. Consolidated and prepared dishes and equipment for offsite events. Prepared and precooked food for chef, assisted chef with plate presentation, kept a steady flow for maximum efficiency, cleaned and broke down equipment.

Hellanbach Inc**Driver/Sales Associate****Dallas, TX****February 2004 – October 2011**

Provided excellent customer service

Drove company vehicle to various events in the U.S.

Managed the set up and break down of events

Stocked, entered and managed inventory of merchandise

Computer

MS Office (Word, Excel, Outlook and PowerPoint)

Education**Millcreek Academy High School****Dallas, TX****High School Diploma****June 1996****References Upon Request**

Servers Test

Multiple Choice

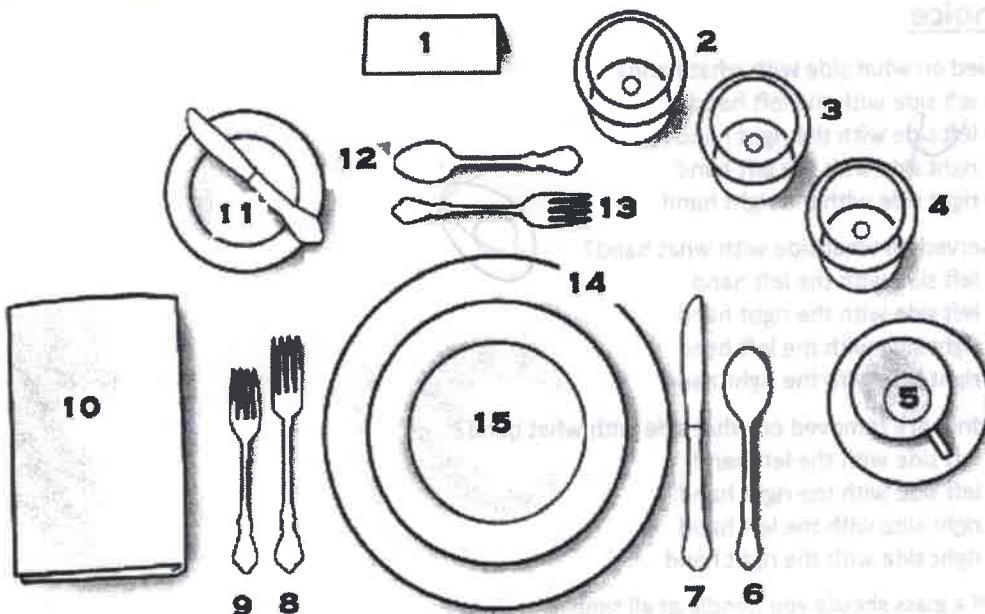
- 1) Food is served on what side with what hand?
 - a) On the left side with the left hand
 - b) On the left side with the right hand
 - c) On the right side with the left hand
 - d) On the right side with the right hand
- 2) Drinks are served on what side with what hand?
 - a) On the left side with 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
- 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
- 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
- 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
- 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
- E Queen Mary
- A Chaffing Dish
- G 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>11</u>	Bread Plate and Knife	<u>9</u>	Tea or Coffee Cup and Saucer
<u>12</u>	Name Place Card	<u>7</u>	Dinner Knife
<u>13</u>	Teaspoon	<u>2</u>	Wine Glass (Red)
<u>14</u>	Dessert Fork	<u>1</u>	Salad Fork
<u>6</u>	Soup Spoon	<u>15</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 one inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? cream and sweetners
3. Synchronized service is when: Pass entrees table by table?
4. What is generally indicated on the name placard other than the name? Type of meat or Vegetarian
5. The Protein on a plate is typically served at what hour on the clock? Sixty
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? Inform supervisor or chef.