



Quinton Oehlman

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Profile

Skilled and detail oriented server with 16 years of restaurant and formal banquet service. Trained in liquor, wine and food service as well as food and wine pairing. Highly responsible and reliable with extensive fine dining knowledge. Looking to join a team where I can utilize these skills. Bringing with me dedication and an exceptional work ethic.

Experience

SERVER – MADE BY MEG – 2017 TO PRESENT

Responsible for formal table set up and break down for large events. Able to set up multiple buffet stations as well as beverage stations. Full bar set up and break down. Oversee work of junior team members and train to improve performance.

BANQUET SERVER – PRIMAL ALCHEMY CATERING – 2018 TO PRESENT

Accurately record orders and assist guests in menu selections. Partner with server and kitchen team members to serve food and beverage that exceeded guest expectations. Read and execute BEO set up.

BANQUET SERVER – PATINA RESTAURANT GROUP – 2018 TO PRESENT

Responsible for off site set up of multiple buffet stations as well as formal table set up for large events. Keep tables clean and perfectly bussed while paying close attention to guests personal dining needs. Able to lead a team of servers to quickly and quietly bus a room of 500 plus guests.

Education and Credentials

University of Phoenix , Fairfield, California 2006 to 2008

California Food Handlers Certificate, TIPS certified, extensive POS system knowledge including Aloha and Micros.

Skills

Resourceful. Creative problem solver. Ability to multi task while paying close attention to detail. Trained in Russian Service, French Service, Ballet Service and high volume fine dining.

Servers Test

-2

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

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

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

A. Metal buffet device used to keep food warm by heating it over warmed water

E Queen Mary

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)

A Chaffing Dish

C. Used to hold a large tray on the dining floor

B French Passing

D. Area for dirty dishware and glasses

G Russian Service

E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored

F Corkscrew

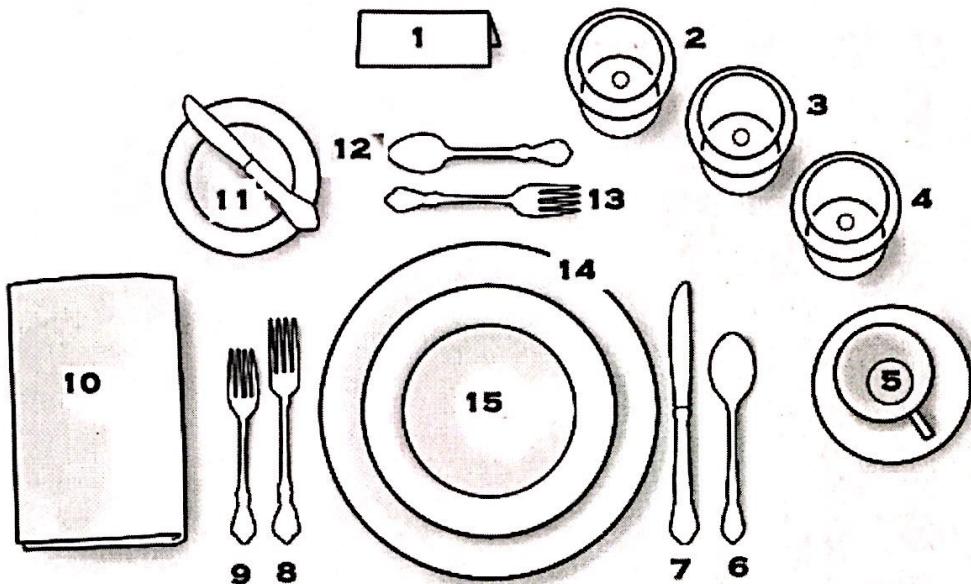
F. Used to open bottles of wine

C Tray Jack

G. Style of dining in which the courses come out one at a time

Name Quinton Score / 35

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>3</u>	Wine Glass (Red)
<u>13</u>	Dessert Fork	<u>9</u> <u>13</u> <u>1</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

- The utensils are placed 1 1/2 inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? Cream & Sugar
- Synchronized service is when: Servers set food 1 table at a time completing the whole tables order at once.
- What is generally indicated on the name placard other than the name? Entree
- The Protein on a plate is typically served at what hour on the clock? 6 o'clock
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? Notify the kitchen or chef/expeditor, or just grab it for them quickly.