

Adam Lebowitz-Lockard

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<u>Education</u>	University of Southern California Masters of Fine Arts in Acting Boston University Bachelor of Arts in English	Los Angeles, CA 2013-2016 Boston, MA 2006-2010
<u>Related Experience</u>	Mazal'rella Server <ul style="list-style-type: none">▪ Greet guests, complete and deliver food and beverage orders, communicate food and cocktail specials.▪ Communicate the restaurant's message of a "share plate concept" and Kosher and Modern Italian concepts.▪ Manager: Karen Attias. 310-890-3288 Laurel Point Server <ul style="list-style-type: none">▪ Greet guests, complete and deliver food and beverage orders, communicate food and cocktail specials.▪ Ensure guest satisfaction and take responsibility for the guest experience from start to finish at this upscale seafood restaurant.▪ Manager: Meghan Lynch. 818-769-6336 Blue Label Crew Banquet Server <ul style="list-style-type: none">▪ Set up and take down tables, furniture, food, and seating for events.▪ Serve food and beverages to event patrons. Bus empty plates and glasses from tables.▪ Manager: Brandon Laurisella. 716-573-2967 Rock'n Fish Server <ul style="list-style-type: none">▪ Greet and serve guests, order, pre-set and pre-bus food and drink items, and ensure guest satisfaction.▪ Run food and beverages from kitchen to indoor and outdoor seating.▪ Food preparation duties on salads, appetizers, cold dishes and desserts.▪ Manager: Michael Orlandi. 917-572-5936. The Flea Theater Concession Booth / Front of House <ul style="list-style-type: none">▪ Worked concessions booth, served alcohol and snacks, and performed Front of House and box office duties.▪ Wrote correspondence for The Flea via Twitter, Facebook, and Instagram.▪ Office duties involving copying, packaging, and sending out mass mailings.▪ Helped build and take down professional theater sets. Off-Square Theatre Company Acting Teacher <ul style="list-style-type: none">▪ Taught 10-16 year olds Shakespeare, movement, voice, and text analysis.▪ Wrote and directed a children's production of <i>A Midsummer Night's Dream</i>. Additional Experience Comedy Writer Sketch Comedy / TV-Internet / Poet <ul style="list-style-type: none">▪ Wrote three comedy sketches for the comedy website FunnyOrDie.com▪ Regularly wrote and performed sketch comedy with the group Desperate Times.▪ Wrote correspondence for Desperate Times via Twitter, Facebook, and website.▪ Poetry published in <i>146 Poems of Love</i>, ed. Amber Morris.▪ Wrote humorous articles about film and television for The Daily Contributor dot com. (June 2011-July 2011) Professional Skills Mac OS X, Win XP/Win 7, HTML, Weebly Website Design, Copywriting, Social Media, MS Office, PowerPoint, Celtx, Tweetdeck, Blogging, Comedy, iMovie.	Los Angeles, CA October 2016 — Current Los Angeles, CA July 2016 — November 2016 Los Angeles, CA July 2016 — Current Los Angeles, CA July 2015 — June 2016 New York, NY October 2011 – August 2013 Jackson, WY June 2015 — July 2015 New York, NY

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 ~~B~~ Russian Service

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

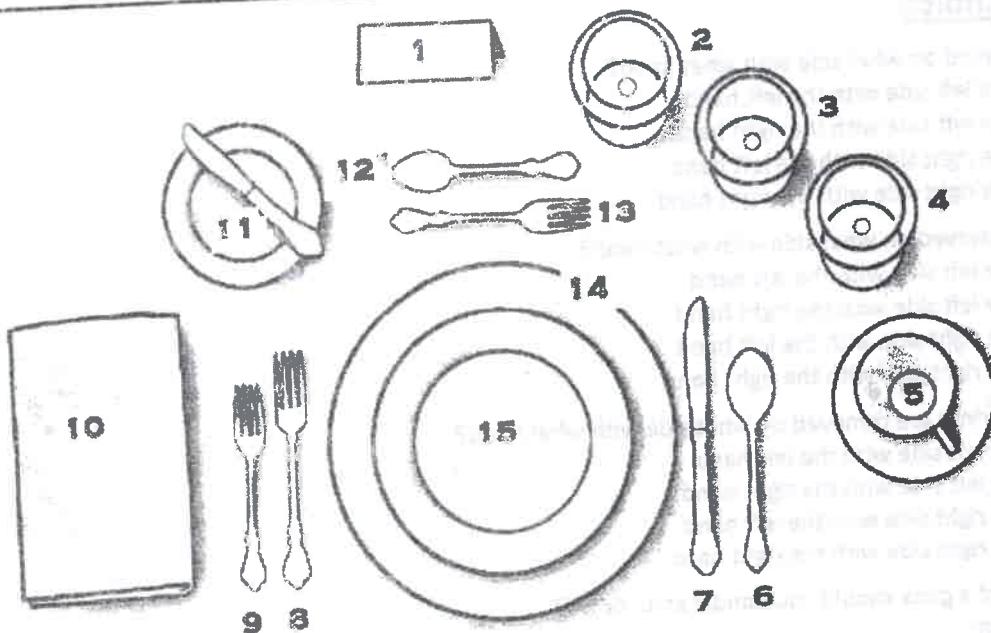
F Corkscrew

F. Used to open bottles of wine

C Tray Jack

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

Servers Test



Match the Number to the Correct Vocabulary

<u>10</u>	Napkin
<u>11</u>	Bread Plate and Knife
<u>1</u>	Name Place Card
<u>12</u>	Teaspoon
<u>13</u>	Dessert Fork
<u>6</u>	Soup Spoon
<u>15</u>	Salad Plate
<u>24</u>	Water Glass

<u>8</u>	Dinner Fork
<u>5</u>	Tea or Coffee Cup and Saucer
<u>7</u>	Dinner Knife
<u>3</u>	Wine Glass (Red)
<u>9</u>	Salad Fork
<u>14</u>	Service Plate
<u>4</u>	Wine Glass (White)

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? Sugars, cream for coffee, & a spoon
3. Synchronized service is when: several tables are served at the same time.
4. What is generally indicated on the name placard other than the name? Relation to the host.
5. The Protein on a plate is typically served at what hour on the clock? six o'clock.
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? Notify the Kitchen