

# John Meyer

(818) 438.9941 cell or (818) 856.8392 home  
11218 Oxnard St. #1  
North Hollywood, CA 91606

## Education:

Wylie E. Groves High School ~ Beverly Hills, Michigan - Graduated 1990

Ferris State University ~ Big Rapids, Michigan: 1990-91 - Major: Journalism

Michigan State University ~ East Lansing, Michigan: 1991-92 - Major: Telecommunications

## Past 10 years work experience:

\*Owner/landlord 2 bedroom home ~ (bought 10/'06 - sold 3/'10) - @ 1644 Stapleton Court Keego Harbor, MI 48320 - Monthly rent collected: \$995 (+security deposit) - duties: obtain necessary city rental permits/insurance, collect rent monies each month, review prospective tenant applications, maintain all aspects of upkeep of home for occupying tenants.

\*Independant Personal Driver/Courier/Assistant ~ 1/'06 to present (set my own hours) - duties: General help to persons needing assistance in their daily schedules, drive single person and/or packages all over the tri-county area, including LAX and Burbank airports, with my personal car (Alfa Romeo Spyder Veloce) or if package, via motorcycle if desired - on call, at my discretion. base: My apartment, North Hollywood, CA

\*American Home Legal Services ~ 4/'11 - 7/'11 - (left when closed) - \$10/hr - intake underwriter - duties: field outbound & inbound calls, enter, process and send on for analysis to law firm, mortgage info from home owners facing default to banks - 15549 Devonshire St. Suite 3 Mission Hills, CA 91345

\*Harry Mahgerefteh ~ 2/'12 (temp job) - (310) 657-6717 - \$10/hr - real estate appointment overseer - duties: set up & take in "for rent" signage at street corner and in front of condo complex, maintain security while showing unit to various prospective tenants entering unit, provide with necessary paperwork for rental, show entire unit, all amenities included and specs of the unit. - 8558 Chalmers Dr. #401 Beverly Hills, CA 90035

\*MSI-West ~ 3/'12 - 6/'12 (\*laid off June 22 '12, closed in 2013) - (562) 864-7600 - \$8.50/hr - telephone surveyor - duties: outbound call customers from a list all across the U.S., take their opinions for surveys for a variety of companies and corporations - 13810 San Antonio Dr, Norwalk, CA 90650

\*Elite Marketing Solutions ~ 9/'12 - 9/'13 - (818) 760-9425 - \$200/wk + commission - online marketing consultant - duties: take inbound and outbound call select persons and website marketing departments and market SEO and Google Adword services to potential clients - 5435 Cahuenga Blvd. Suite A North Hollywood, CA 91601 (left when position became "commission only")

\*Gavrieli Plastics ~ 9/'13 to 7/'15 - (818) 982-0000 - \$9.50/hr - reception front desk/sales rep/customer service - duties: answer inbound calls and take orders over the phone and in-person at customer service counter for 1000 products, drive company vehicle to all over tri county area and visit both non using and existing customers for meet and greet, find out their concerns and answer their questions - 11733 Sherman Way North Hollywood CA 91605

\*Summit Graphics Inc ~ 3/'16 to present (currently on call, part time) (Carlos Perez President) - (818) 753-5075 - Company driver - \$15/hr duties: drive company pick-up truck all over LA country area and drop off various print jobs and materials for company using my smartphone as navigator. - 11354 Burbank Blvd # A N. Hollywood CA 91601



\*LA Night Casino Inc (Rudy Fricker, owner) ~ 3/'16 to present (part-time, select Fri/Sat/Sun nights only) - (714) 858-0636 - \$15 hr - card dealer - duties: deal 1 or 2 deck blackjack at private parties and functions for up to 7 people per table, help set-up & breakdown game tables and gaming chips, etc. - 12622 Cornuta Ave. Downey, CA 90242

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**PERSONAL REFERENCES (all known 15 years or more):**

Wayne Trask ~ Event coordinator - Burbank, CA - (626) 524-9239

Christo Knight ~ Children's book author - Manhattan Beach CA - (310) 406-9371

Sandra Crabb ~ former owner of Victorian Rose Antiques - Bel Air, CA / Washington DC - (818) 842-3201



Name Johnny Meyer  
Score 12 / 35

## Servers Test

### Multiple Choice

- B 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
- B 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
- B 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
- C 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 dining 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

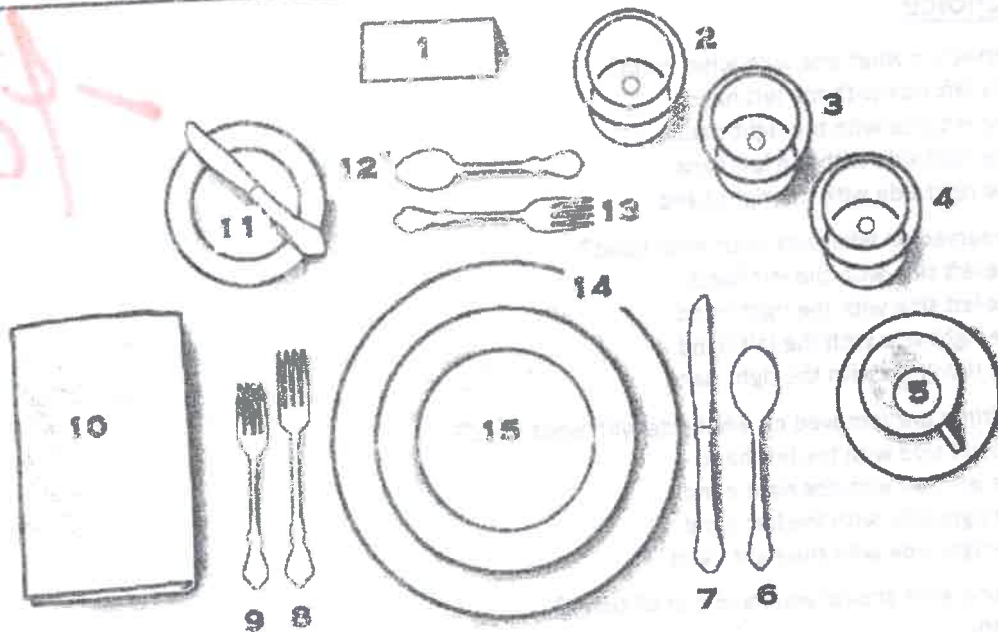
- D Scullery  
E Queen Mary  
A Chaffing Dish  
G French Passing  
B Russian Service  
F Corkscrew  
C Tray Jack

- 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

Name Johnny Meyer

Score / 35

**Servers Test**



**Match the Number to the Correct Vocabulary**

10 Napkin

11 Bread Plate and Knife

1 Name Place Card

12 Teaspoon

13 Dessert Fork

6 Soup Spoon

15 Salad Plate

2 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 4 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 entree's are served to all
4. What is generally indicated on the name placard other than the name? Mr or Mrs
5. The Protein on a plate is typically served at what hour on the clock? 4 o'clock
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?  
Find out if what they want is available.

guest  
at the  
same  
time



**Bartenders Test**

**Score / 35**

**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

-2.5

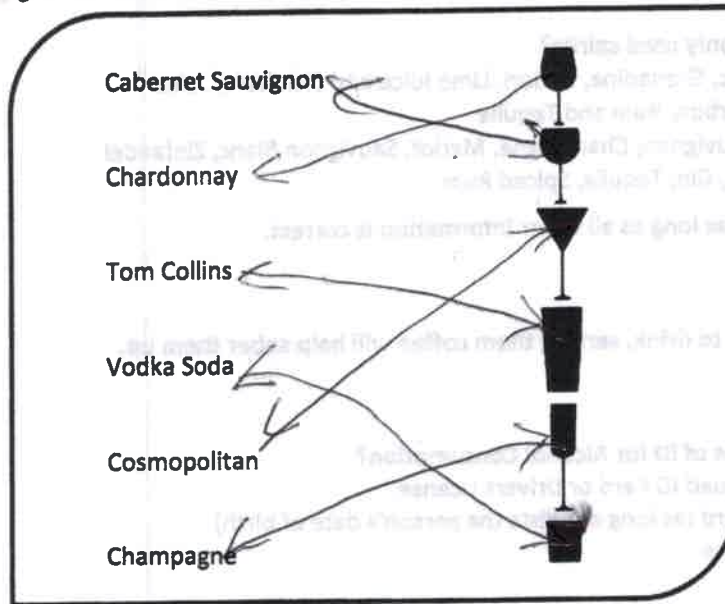
**Vocabulary (9 points)**

Match the word to its definition

- |                        |   |
|------------------------|---|
| <u>C</u> "Straight Up" | a.) Used to crush fruits and herbs for craft cocktail making                                      |
| <u>E</u> Shaker Tin    | b.) Used with the Shaker Tin to prevent solid material from entering a cocktail glass when poured |
| <u>I</u> "Neat"        | c.) To serve chilled liquor in a chilled stemmed cocktail glass with no ice                       |
| <u>A</u> Muddler       | d.) To pour 1/2 oz of a liquor on top   |
| <u>B</u> Strainer      | e.) Used to measure the alcohol and mixer for a drink   |
| <u>E</u> Jigger        | f.) Used to mix cocktails along with a pint glass and ice   |
| <u>G</u> Bar Mat       | g.) Used on the bar top to gather spills  |
| <u>D</u> "Float"       | h.) Requesting a separate glass of another drink  |
| <u>H</u> "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): Kettle One, Belvedere, Jameson
- What are the ingredients in a Manhattan? Vermouth, Cherry Whiskey
- What are the ingredients in a Cosmopolitan? Vodka, Cranberry, Lime
- What are the ingredients in a Long Island Iced Tea? Sweet & Sour, Coca-Cola, Vodka, Tequila, Gin, Rum, Triple Sec
- What makes a margarita a "Cadillac"? Grand Marnier
- What is simple syrup? Water + Sugar
- Is it legal to pour liquor from one bottle into another? What is this called? (2 points)  
It's illegal. Called marrying
- What should you do if you break a glass in the ice? Throw all ice out
- When is it OK to have an alcoholic beverage while working? NO
- What does it mean when a customer orders their cocktail "dirty"?
- What are the ingredients in a Margarita? Tequila

1/2