

Laura Chau - Server

15742 Cornuta Avenue, Bellflower, CA 90706

Phone: 562-852-1868 email: lauracchau@gmail.com

Objective

To secure a job as a server. I have almost ten years of restaurant experience, including fine dining & high volume establishments. I'm great with people and I love what I do!

Experience

Bistro Bleu

Anaheim, Ca

March 2016 – Present

Fine dining in a French restaurant.

Ebaes

Los Angeles, Ca

September 2014 – March 2016

Server in a Japanese tapas style restaurant. Very fast paced.

BJ's Restaurant and Brewhouse

Huntington Beach, Ca

November 2010 – March 2013

Cocktail waitress and trainer: learned how to work high volume at a fast pace for several hours while still providing excellent service.

Macaroni Grill

Cerritos, Ca

October 2008 – November 2010

Server: learned the dynamics of wine service.

Starbucks Coffee Company

Bellflower, Ca

October 2007 - October 2008

Barista: worked the drive-thru and the beverage bar. High volume, with many regulars. Learned how to forge strong bonds with customers.

Ralph Brennan's Jazz Kitchen

Anahiem, Ca

November 2006 – November 2007

Server: fine dining restaurant in Downtown Disney. Learned fine dining skills.

Laatste Curaçao - Sevelaer

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

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

B 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

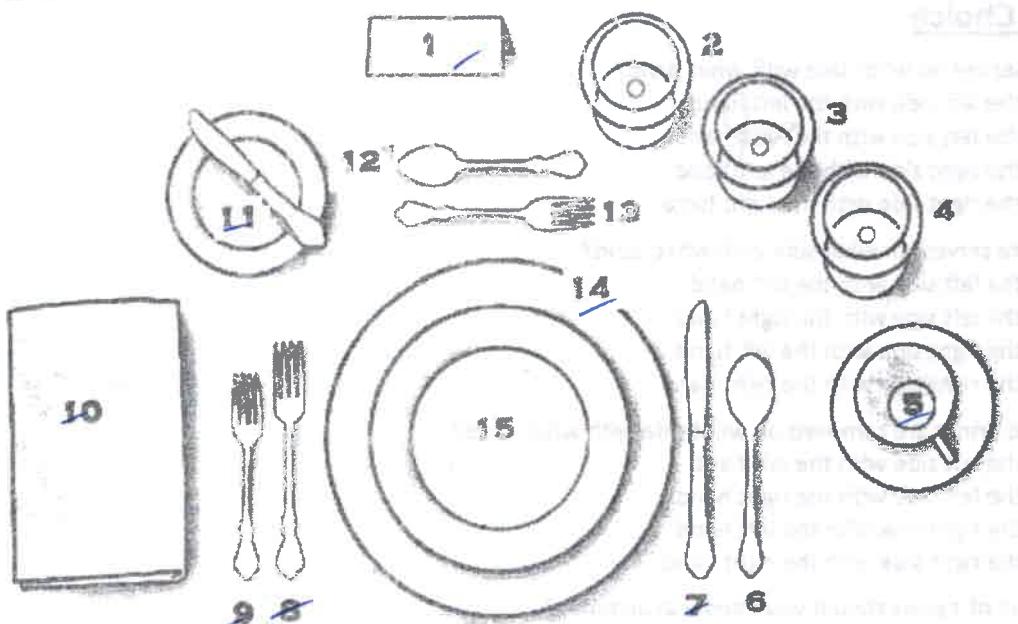
Match the Correct Vocabulary

| | |
|--------------------------|---|
| <u>E</u> Scullery | <input checked="" type="checkbox"/> A. Metal buffet device used to keep food warm by heating it over warmed water |
| <u>P</u> Queen Mary | <input checked="" type="checkbox"/> 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) |
| <u>A</u> Chaffing Dish | <input checked="" type="checkbox"/> C. Used to hold a large tray on the dining floor |
| <u>G</u> French Passing | <input checked="" type="checkbox"/> D. Area for dirty dishware and glasses |
| <u>B</u> Russian Service | <input checked="" type="checkbox"/> E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored |
| <u>F</u> Corkscrew | <input checked="" type="checkbox"/> F. Used to open bottles of wine |
| <u>C</u> Tray Jack | <input checked="" type="checkbox"/> G. Style of dining in which the courses come out one at a time |

Name _____

Score / 35

Servers Test



Match the Number to the Correct Vocabulary

| | | | |
|----|-----------------------|----|------------------------------|
| 10 | Napkin | 8 | Dinner Fork |
| 11 | Bread Plate and Knife | 5 | Tea or Coffee Cup and Saucer |
| 12 | Name Place Card | 7 | Dinner Knife |
| 13 | Teaspoon | 2 | Wine Glass (Red) |
| 14 | Dessert Fork | 9 | Salad Fork |
| 15 | Soup Spoon | 14 | Service Plate |
| 16 | Salad Plate | 3 | Wine Glass (White) |
| 17 | Water Glass | | |

Fill in the Blank

1. The utensils are placed _____ inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? sugar and ~~Half and~~ creamer
3. Synchronized service is when: All tables are served at the same time
4. What is generally indicated on the name placard other than the name? _____
5. The Protein on a plate is typically served at what hour on the clock? 6 o'clock
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?
Tell the chef/expeditor