

Orlando Mejia

6076 La Prada street Apt. 3

LA, Ca, 90042

Tel: (323) 384-9335 Email: o.davidm987@gmail.com

Job Objective I am a consistent hard working, highly motivated individual. I enjoy working with groups of people. Feel I am friendly, outgoing and very dependable. To me it's crucial to demonstrate the importance of my job duties and expectations. I am looking to improve my position in this work force as well as expand my knowledge and my skills. I am also looking to establish long term employment in a friendly environment.

Education	Glendale City College G.E.D	Oct 2008 ~ May 2010
Experience	9021pho Server	Aug 2014 ~ Jan 2015
	Buca Di Beppo Server	Apr 2014 ~ Present
	My duties consist of making sure my station is ready for service, then just anticipate and accommodate our guest. During the shift I must take care of my side work assigned to me for the day. Handle cash transactions as well as run food/drinks from the bar and expo line to my table. Then end with closing duties.	
	Marialsol Server	Aug 2010 ~ Jun 2014
	El Chavo Server	Apr 2007 ~ Dec 2009

Skills

- Friendly, punctual, enthusiastic team player with flexible schedule.
- Quick problem solver.
- Cash Handling Expert.
- Hardworking server who thrives under pressure and goes above and beyond to create an unforgettable guest experience.
- Strong work ethic.
- Highly effective at anticipating and accommodating customers needs.
- Courteous professional demeanor
- Excellent food runner.
- I'm organized efficient.

Language	English	Proficiency
References	Spencer Nguyen - 9021pho (818) 551-9021 General manager Tulio - El Chavo (323) 664-0871 Manage Diego Santana - Mariasol (213) 909-2874 Manager Dana Quinlan - Buca Di Beppo (818) 508-8528 General Manager	
Interests	My interests are to serve and provide a great guest experience.	

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

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

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

D/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

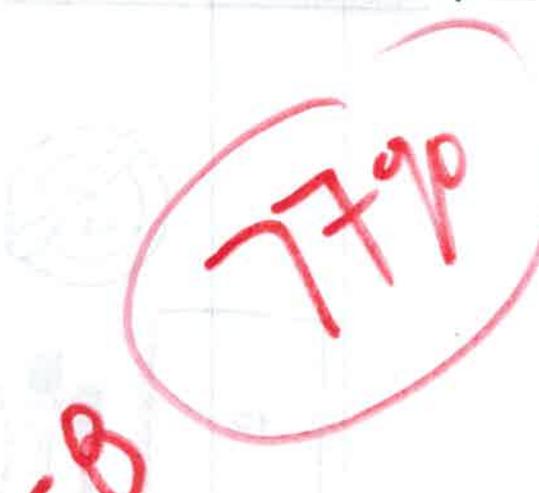
5) When you are setting a dining room how should you set up your tablecloths?

- 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

C 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

H French Passing

D. Area for dirty dishware and glasses

R 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

T Tray Jack

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

Name _____

Servers Test

Score / 35



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>2</u>	Wine Glass (Red)
<u>13</u>	Dessert Fork	<u>9</u>	Salad Fork
<u>6</u>	Soup Spoon	<u>14</u>	Service Plate
<u>5</u>	Salad Plate	<u>3</u>	Wine Glass (White)
<u>4</u>	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? _____
3. Synchronized service is when: _____
4. What is generally indicated on the name placard other than the name? Dish ordered.
5. The Protein on a plate is typically served at what hour on the clock? 6:00.
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?
Notify the captain or expo.