

# **J.D. SALBEGO**

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## **OBJECTIVE**

Fine Dining and high end Catering Server with 6+ years experience, specializing in celebrity and high net-worth clientele within fine dining and event catering. From kitchen prep, to event set up, client invoicing, and organized breakdown, I am highly experienced in catering operations and providing elegant fine dining service for small to very large parties and events (100+) in restaurant, banquet, and TV/Film settings. I have strong knowledge of cuisine/wine/spirits and deliver excellent customer service and guest relations. While knowing the importance of a team, I am highly professional, accountable, and can multitask at high speeds.

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## **EXPERIENCE**

### **Server | 24hr Production Catering | Los Angeles, CA**

**2014-Oct./2016**

Provided catering and serving services to Major TV Studios and Film Sets, Music Videos, Award Ceremonies, and other celebrity and talent events (100+ guests/talent/crew). Was responsible for food delivery, set-up, carving and serving stations, customer service, invoicing and payments with client, and complete breakdown.

### **Server | Mise En Place | Tampa, FL**

**2013-2014**

Fine dining and catering service to high level political, business, and social clientele. Worked under Chef Marty Blitz, winner of the "James Beard Award". Provided excellent and timely service for parties/banquets of up to 80 clients.

### **Server | That's Amore | Harbor Island, FL**

**July/2011-2013**

Fine dining service to high level business and social clientele of the surrounding harbors and new business/commercial developments. Experience in high volume of wine sales and knowledge of the cuisine

### **Server | Foxtail, SBE | West Hollywood, CA**

**Feb./2008-Nov./2008**

Fine dining service to high profile celebrities and entertainment industry executives. Experience with a unique wine service approach to raise the level of experience and wine sales for the company within the dining room and outside events. I used Digital Dining

### **Server | Crustaceans | Beverly Hills, CA**

**March/2007-Jan./2008**

Fine dining Service. Put in charge of sections of up to 7 tables, still providing excellent customer service. Clientele ranged from celebrities to high net-worth individuals and parties. I used POS

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## **TECHNICAL HOSPITALITY SKILLS**

Digital Dining • Aloha • POS • Squirrel • Microsoft XP • Macintosh OS • Outlook • Word • PowerPoint • Excel

■ Experience with client invoicing, budget management, and setting up computer, audio, and visual systems.

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## **EDUCATION**

Major: Entertainment Business and Management |UNIVERSITY OF CALIFORNIA AT LOS ANGELES

Major: Biological Psychology/Jazz Composition/Music Business & Publishing |LOS ANGELES VALLEY COLLEGE



### Multiple Choice

- 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
  
- 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
  
- 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
  
- 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
  
- 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
  
- 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

Eb

### 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 \_\_\_\_\_

**Servers Test**

Score / 35



**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

4 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 2 inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? Cream, sugar container
3. Synchronized service is when: all servers drop dishes at same time.
4. What is generally indicated on the name placard other than the name? table number
5. The Protein on a plate is typically served at what hour on the clock? 7pm
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? notify captain and add to your order, or let Kitchen know as well