

# **Steve Yavorn**

6616 Barnsdale Ct San Jose, CA 95120

Phone: (669) 300-5967

yavizm@gmail.com

Position: Customer Service, Office Work, Inventory, Retail,

## **Qualifications:**

5 years experience working cashier, inventory and stocking

Trained and capable of lifting heavy boxes and equipment Advanced computer skills and programming

Extensive knowledge in music and sound engineering

Excellent communication and leadership skills

## **Work Experience:**

June 2007 – September 2009

### **Front-end Team Member** Whole Foods, Cupertino, CA

Responsible for front end Checking and Customer Service, Advised customers on Organic Foods and helped them find products. Maintained cash register account and maintenance of the front end.

Contact David McReynolds (408) 257-7000

September 2004 – December 2013

### **Gym Director**: Catholic Youth Organization, San Francisco, CA

Responsible for opening and closing gym. Supervised activities and monitored safety precautions. Managed recreational data and filing

Contact Joann Dillon (650) 344-2222

December 2005 – May 2007

### **Pre-loader**: UPS, San Jose, CA

Sorted, loaded and unloaded packages to insure their destinations. Scanned items and made sure all package data was correct. Input data into computers to track unknown packages.

Contact Mark Oty (408) 291-2936

September 2004 - 2006

**Disk Jockey:** 89.7FM KFJC, Los Altos, CA

Broadcast news and music programs for Bay Area community.

Trained in sound engineering and public relations. Publish music reviews and Interview both public speakers and local talent.

Contact Doc Pelzel (650) 949-7555

July 1999 - April 2003

**Checker/Night Crew:** Albertsons, San Jose, CA

Checked items and provided excellent customer service skills.

Worked after hours stocking shelves and counting inventory. Took on other responsibilities such as maintenance and transporting materials.

Contact Steve Radnich (408) 997-3100

**Education:**

2006 **AA General Ed.**

West Valley Community College, Saratoga, CA

1998 **High School Diploma**

Agape High School, Stockton, Missouri

**Reference:**

**Elaine Steinberg** 1290 Rodney Dr. San Jose, CA

(408) 266-9759

**Kathleen Chromicz** 352 E76th St #6FW New York, NY

[katyavorn@gmail.com](mailto:katyavorn@gmail.com)

(415) 990-4046

**Servers Test**

**Multiple Choice**

C 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

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**

E C Scullery

A C Queen Mary

A A Chaffing Dish

B B French Passing

G G Russian Service

F F Corkscrew

C E 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

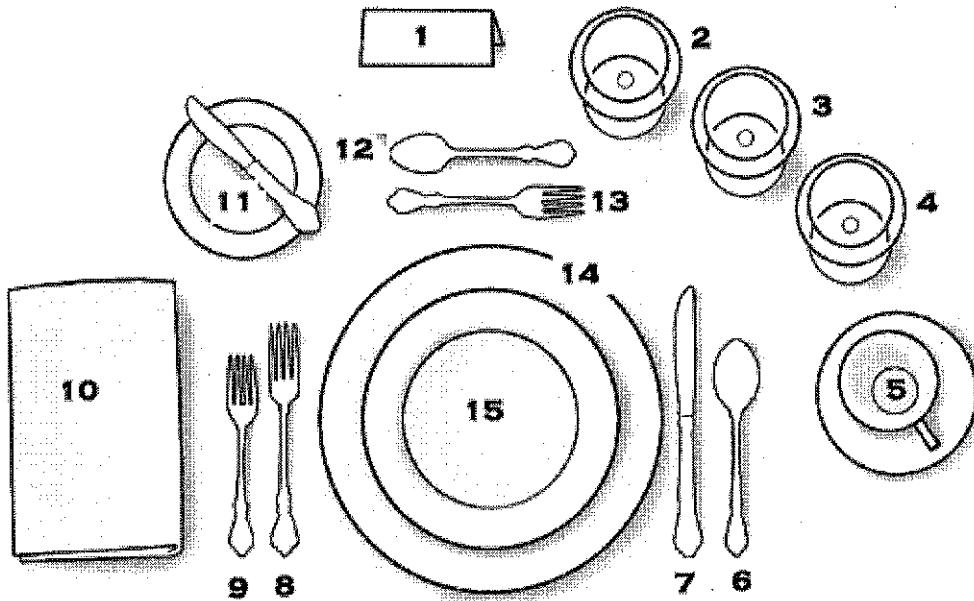
D Area for dirty dishware and glasses

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

**Servers Test**



**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> <u>3</u> <u>6</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>15</u>	Salad Plate	<u>4</u>	Wine Glass (White)
<u>4</u> <u>2</u>	Water Glass		

**Fill in the Blank**

- The utensils are placed Two Inches one inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? Sugar Creamer/Milk
- Synchronized service is when: All the Servers bring out plates/drinks first At same time, 2 working together
- What is generally indicated on the name placard other than the name? Main Course <sup>the</sup> Person is having
- The Protein on a plate is typically served at what hour on the clock? 5 or 7 depending on dish
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?  
Take note then tell chef

## NOTICE TO EMPLOYEE

*Labor Code section 2810.5*

### EMPLOYEE

Employee Name: Steven Yavorn

Start Date: 01/9/17

### EMPLOYER

Legal Name of Hiring Employer: S.E Scher

Is hiring employer a staffing agency/business (e.g., Temporary Services Agency; Employee Leasing Company; or Professional Employer Organization [PEO])?  Yes  No

Other Names Hiring Employer is "doing business as" (if applicable):

Acrobat Outsourcing

Physical Address of Hiring Employer's Main Office:

665 Third St. Suite 415, San Francisco, CA. 94107

Hiring Employer's Mailing Address (if different than above):

Hiring Employer's Telephone Number: 415-431-8826

If the hiring employer is a staffing agency/business (above box checked "Yes"), the following is the other entity for whom this employee will perform work:

Name: \_\_\_\_\_

Physical Address of Main Office: \_\_\_\_\_

Mailing Address: \_\_\_\_\_

Telephone Number: \_\_\_\_\_

### WAGE INFORMATION

Rate(s) of Pay: \$14 and \$13 Overtime Rate(s) of Pay: \$21 and \$19.50

Rate by (check box):  Hour  Shift  Day  Week  Salary  Piece rate  Commission

Other (provide specifics): \_\_\_\_\_

Does a written agreement exist providing the rate(s) of pay? (check box)  Yes  No

If yes, are all rate(s) of pay and bases thereof contained in that written agreement?  Yes  No

Allowances, if any, claimed as part of minimum wage (including meal or lodging allowances):

(If the employee has signed the acknowledgment of receipt below, it does not constitute a "voluntary written agreement" as required under the law between the employer and employee in order to credit any meals or lodging against the minimum wage. Any such voluntary written agreement must be evidenced by a separate document.)

Regular Payday: FRIDAY

## WORKERS' COMPENSATION

Insurance Carrier's Name: Integro USA Inc. dba Integro Insurance Brokers

Address: 1 State Street Plaza, 9th floor, New York, NY. 10004

Telephone Number: 212-295-5440

Policy No.: LDC4042609 AOS

Self-Insured (Labor Code 3700) and Certificate Number for Consent to Self-Insure: \_\_\_\_\_

## PAID SICK LEAVE

Unless exempt, the employee identified on this notice is entitled to minimum requirements for paid sick leave under state law which provides that an employee:

- a. May accrue paid sick leave and may request and use up to 3 days or 24 hours of accrued paid sick leave per year;
- b. May not be terminated or retaliated against for using or requesting the use of accrued paid sick leave; and
- c. Has the right to file a complaint against an employer who retaliates or discriminates against an employee for
  1. requesting or using accrued sick days;
  2. attempting to exercise the right to use accrued paid sick days;
  3. filing a complaint or alleging a violation of Article 1.5 section 245 et seq. of the California Labor Code;
  4. cooperating in an investigation or prosecution of an alleged violation of this Article or opposing any policy or practice or act that is prohibited by Article 1.5 section 245 et seq. of the California Labor Code.

The following applies to the employee identified on this notice: (Check one box)

1. Accrues paid sick leave only pursuant to the minimum requirements stated in Labor Code §245 et seq. with no other employer policy providing additional or different terms for accrual and use of paid sick leave.

2. Accrues paid sick leave pursuant to the employer's policy which satisfies or exceeds the accrual, carryover, and use requirements of Labor Code §246.

3. Employer provides no less than 24 hours (or 3 days) of paid sick leave at the beginning of each 12-month period.

4. The employee is exempt from paid sick leave protection by Labor Code §245.5. (State exemption and specific subsection for exemption): \_\_\_\_\_

## ACKNOWLEDGEMENT OF RECEIPT

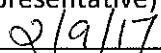
(Optional)

Erika Komatsu

(PRINT NAME of Employer representative)



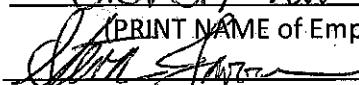
(SIGNATURE of Employer Representative)



(Date)

Steven Yavom

(PRINT NAME of Employee)



(SIGNATURE of Employee)



(Date)

The employee's signature on this notice merely constitutes acknowledgement of receipt.

Labor Code section 2810.5(b) requires that the employer notify you in writing of any changes to the information set forth in this Notice within seven calendar days after the time of the changes, unless one of the following applies: (a) All changes are reflected on a timely wage statement furnished in accordance with Labor Code section 226; (b) Notice of all changes is provided in another writing required by law within seven days of the changes.