

Keenan M Sowells
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Summary

Friendly and courteous Server on catering events in the San Francisco area and current California Food Handlers Card. Proficient knowledge of food, wine, and spirits. Seeking an entry level position in a temp agency servicing hotels, conventions in the food service/hospitality industry.

Highlights

- Money handling experience
- Detailed orientated
- Sales proficient
- Team player
- Reliable and dependable
- Customer/guest focused

Experience

Express Employment Professionals
Santa Rosa, CA

2016 to Present

Temp Catering

- Demonstrate genuine hospitality while greeting and establishing rapport with guests.
- Proactively prepare for large parties, anticipating planning and staffing needs.
- Bus, clear, clean and set tables

Michael Fiumara
Santa Rosa, CA

2016 to Present

Care Provider

- Care provider to a eighty-four year old Alzheimer's client
- Provide a tasty and nutritious lunch
- Drive to all scheduled medical appointments and activities
- Instruct in daily movement and exercises while at local gym

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Tuxedo Gallery
Santa Rosa, CA
2014 to 2015

General Manager

- Processed an average of 100 transactions each day in a timely manner
- Recruited, hired trained, developed and retained retail talent for the company
- Managed the business during the owners absence due to illness

Gardner's Guild
Richmond, CA
03/2014 to 08/2014

General Labor

- Landscape demolition and construction on a long term construction site with multiple contractors and other trades.
- Responsible for the inventory and daily watering and care of approximately 1000 trees, plants, and shrubs
- Designated dump truck driver in picking up and delivering landscape materials

Labor Ready Temporary Agency
Santa Rosa, CA
2013 to 20014

勞工

- Completed inventory using computer assisted program
- Loading of office furniture using a palate jack
- General facility maintenance

Tuxedo Gallery
Santa Rosa, CA
2012 to 2013

Retail, Assembly and Production

- Assisted customers to select products that best fit their personal needs and style
- Maintained visually appealing and effective displays for the entire store
- Assembly and production of thirty different styles of suits and tuxedos

Labor Ready Temporary Agency
Santa Rosa, CA
2011 to 2012

General Labor

- Warehouse Inventory
- Event set up and removal

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

C

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

C

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

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

B French Passing

D. Area for dirty dishware and glasses

E Russian Service

E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored

F Corkscrew

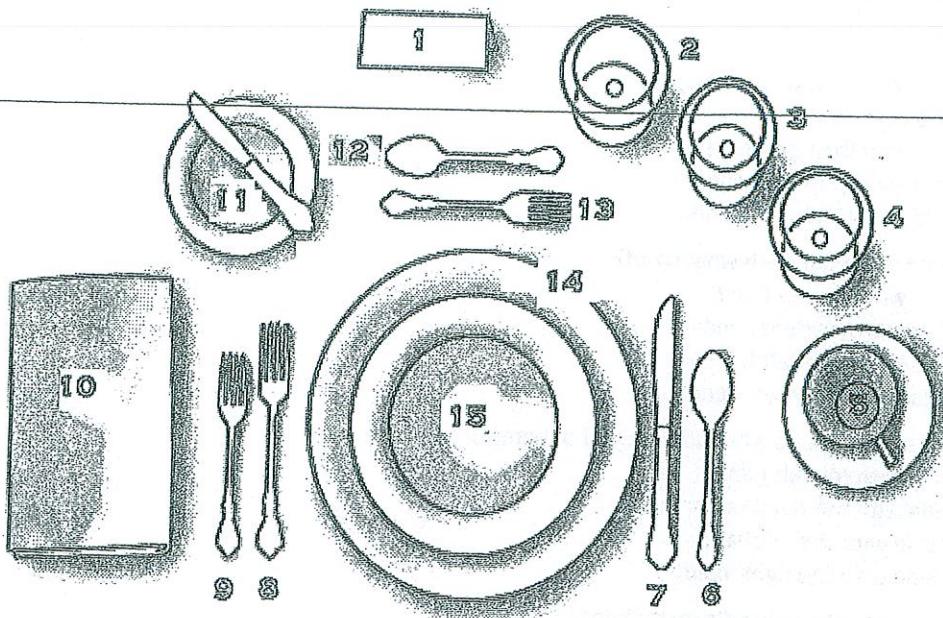
F. Used to open bottles of wine

G Tray Jack

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

Name Kenan Sowels
Score / 35

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>	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>3</u>	Wine Glass (White)
<u>4</u>	Water Glass		

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.
3. Synchronized service is when: Banquet.
4. What is generally indicated on the name placard other than the name? Organization.
5. The Protein on a plate is typically served at what hour on the clock? 9:00.
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? Inform the chef.