

B

Garland Beech

3236143429

Garlandleebeech@gm
ail.com5448 Franklin Ave
Los Angeles, CA, 90027

SUMMARY

Looking for a new fun experience where i can utilize my management skills, and learn new ones while elevating others along the way.

HIGHLIGHTS

- Performing inventory Counts
- Managing cash handling
- Maintaining Facility and Equipment
- Crew Development
- Creating Great Customer atmosphere
- Catering specialist

ACCOMPLISHMENTS

Servsafe Manager Food Certificate
Food Handler Certificate

EXPERIENCE

Line Cook

Hollywood, CA
La Poubelle/Jun 2016 to Dec 2016
I was responsible for prepping ingredients and assembling dishes according to restaurant recipes and specifications.
I was also made the Brunch Chef creatively serving delicious food.

Kitchen Manager

Hollywood, CA
Chipotle Mexican Grill/Nov 2013 to Jun 2016
My job was to help create a team of top performing crew members who are empowered to achieve high standards every day. Ensuring that ownership of the equipment and facility are taking place. Food safety policies and procedures are followed.

Attractions/Events Host

Hollywood, CA
Universal Studios/Mar 2011 to Oct 2013
Here i focused on executing ride operations for the "Revenge of the Mummy" attraction. Issued work orders for any broken equipment or safety hazards. Trained crew in crisis management. Assist with coordinating special events, as well as placing the media & press in order.

EDUCATION

Associate of Arts: Marketing

Los Angeles City College
Los Angeles, CA, USA
Current studies are general education seeking to transfer to obtain a Bachelors.

Servers Test

Multiple Choice

A

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

B

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

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

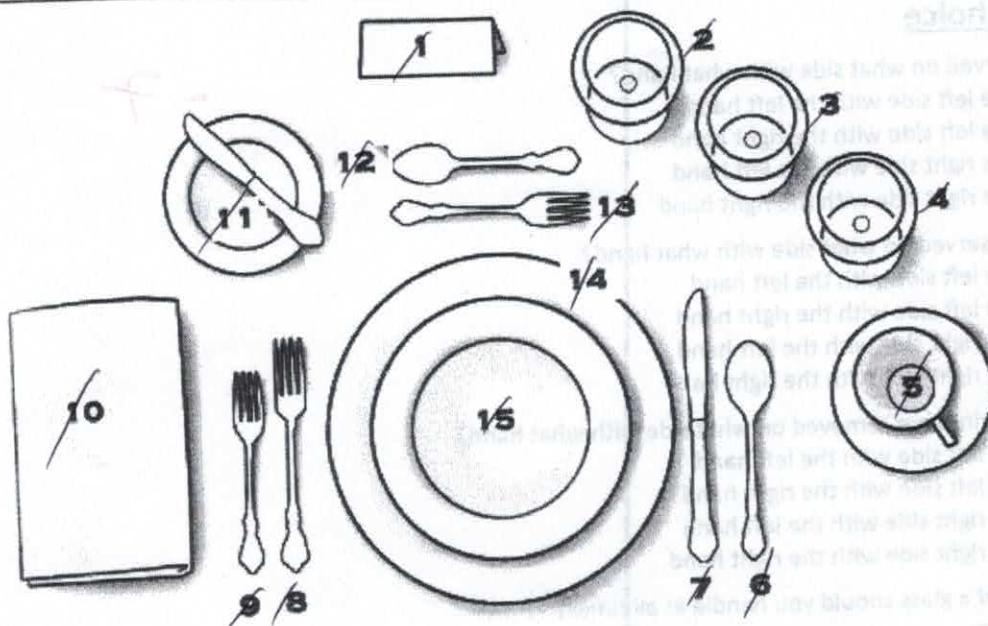
F

Used to open bottles of wine

G

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

Servers Test



Match the Number to the Correct Vocabulary

10 Napkin
11 Bread Plate and Knife
1 Name Place Card
6 Teaspoon
15 Dessert Fork
12 Soup Spoon
15 Salad Plate
2 Water Glass

8 Dinner Fork
5 Tea or Coffee Cup and Saucer
7 Dinner Knife
2 3 Wine Glass (Red)
9 Salad Fork
11 Service Plate
3 4 Wine Glass (White)

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? Dessert utensils.

3. Synchronized service is when: _____ table number on last name.

4. What is generally indicated on the name placard other than the name? 4 60 o'clock.

5. The Protein on a plate is typically served at what hour on the clock? 4 60 o'clock.

6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?
Listen carefully to the guest then go to the kitchen.
and speak with the expeditor. See what we can
do for the guest.