

Anthony Esposito

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Objective

Experienced Barback, Server, Busser, seeking a demanding position using superb hospitality and customer service skills to serve patrons efficiently, maximize the number of returning clients, and increase profits.

Major Qualifications

- Over six years practical experience working as a Barback/Bartender/Server/Busser/Hospitality Associate
- Quick to providing food, beverages, and additional orders in a fast and timely manner
- Highly skilled in table service procedures, etiquette, and industry language
- Proficient in interacting with guests to provide them with pertinent information and excellent nightlife experience
- In depth knowledge of anticipating guest needs and ensuring their fulfillment accordingly

Relevant Experience

Special Events Staffing

Los Angeles, CA, April 2016-Present

- Cater and assist in serving, running, bussing, and table set up for company clients and special events.
- Deliver top tier service, review menu items, break down kitchen equipment, unload and stock food.

Savoy Event Staff

Los Angeles, CA, Summer 2015-2016

- Cater and assist in serving, running, and bussing for company clients and distinguished events.
- Deliver top tier service, review menu items, break down kitchen equipment, unload and stock food.

Education

ABC School of Bartending, Las Vegas

Los Angeles Film School

Bachelors Of Science in Entertainment Business

2015-2017

Additional Skills/Accomplishments

- Successfully completed CA Food Safety training and received a valid CA Food Handler's Card.
- Served as Shift Lead in addition to undertaking training courses geared for Team Captains.
- Worked several shifts as a Houseman for high ranking LA Country Clubs and Boutique Hotels.
- Extensive experience and creative background in teamwork on film sets, in sports, and work environments.
- Excellent guest service skills including strong written and verbal communication.

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

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

D 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

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

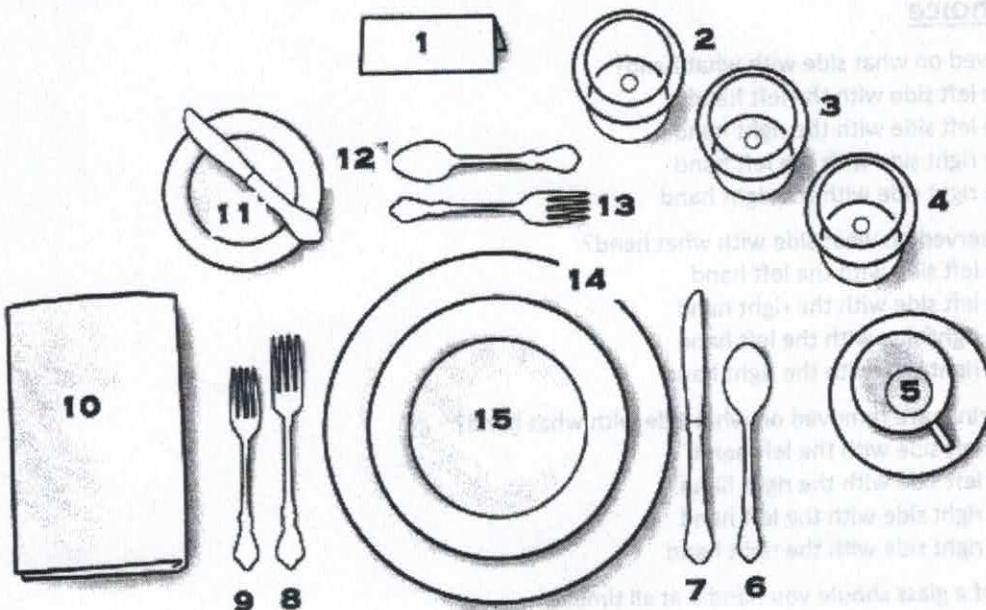
D Area for dirty dishware and glasses

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

<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>2</u>	Teaspoon	<u>3</u>	Wine Glass (Red)
<u>3</u>	Dessert Fork	<u>9</u>	Salad Fork
<u>6</u>	Soup Spoon	<u>14</u>	Service Plate
<u>15</u>	Salad Plate	<u>2</u>	Wine Glass (White)
<u>4</u>	Water Glass		

Fill in the Blank

1. The utensils are placed 1 inch inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? Sugars + milk (cream).
3. Synchronized service is when: Ballet service at the same time.
4. What is generally indicated on the name placard other than the name? table number food item they ordered.
5. The Protein on a plate is typically served at what hour on the clock? 6.
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?
 a) Tell the captain and they will have someone with that order
 Set the food down.
 b) go to the front of the line in the kitchen and ask for the special plate
 TEST_Server (rev. 2013.07.31)

Bartenders Test

Score / 35

Multiple Choice (6 points)

A 1) Carbonation _____ the rate of intoxication.

- a) Slows down
- b) Speeds up
- c) Does nothing to

B 2) What are the six most commonly used spirits?

- a) Sweet and Sour, Triple Sec, Grenadine, Midori, Lime Juice and Cranberry Juice
- b) Vodka, Whiskey, Gin, Bourbon, Rum and Tequila
- c) Chardonnay, Cabernet Sauvignon, Champagne, Merlot, Sauvignon Blanc, Zinfandel
- d) Kahlua, Vodka, Frangelico, Gin, Tequila, Spiced Rum

B 3) You can accept an expired ID as long as all other information is correct.

- a) True
- b) False

B 4) If someone has had too much to drink, serving them coffee will help sober them up.

- a) True
- b) False

D 5) What are the acceptable forms of ID for Alcohol Consumption?

- a) State or Government Issued ID Card or Drivers License
- b) Passport or Passport ID Card (as long as it lists the person's date of birth)
- c) School ID or Birth Certificate
- d) A & B
- e) A, B & C

B 6) If there is no shaker tin available to scoop ice for a drink, it is okay to use a glass.

- a) True
- b) False

Vocabulary (9 points)

Match the word to its definition

C "Straight Up"

- a.) Used to crush fruits and herbs for craft cocktail making

E Shaker Tin

- b.) Used with the Shaker Tin to prevent solid material from entering a cocktail glass when poured

I "Neat"

- c.) To serve chilled liquor in a chilled stemmed cocktail glass with no ice

A Muddler

- d.) To pour $\frac{1}{2}$ oz of a liquor on top

B Strainer

- e.) Used to measure the alcohol and mixer for a drink

E Jigger

- f.) Used to mix cocktails along with a pint glass and ice

G Bar Mat

- g.) Used on the bar top to gather spills

D "Float"

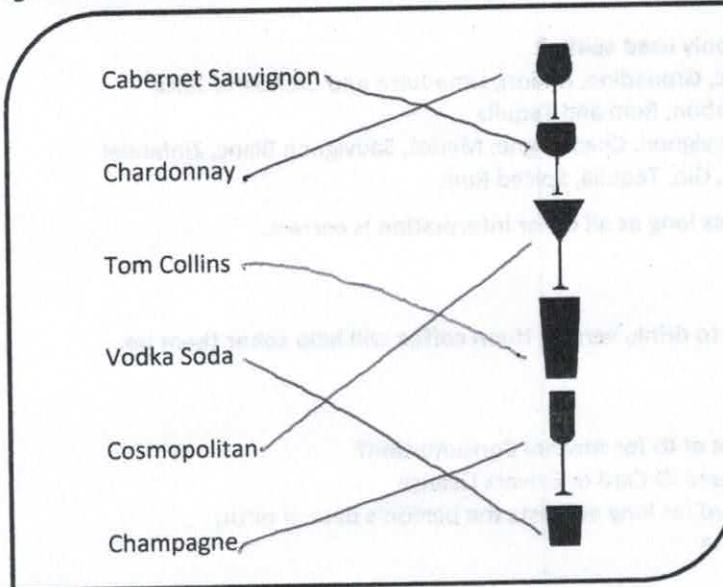
- h.) Requesting a separate glass of another drink

H "Back"

- i.) Means to serve spirit room temperature in a rocks glass with no ice

Glassware (6 points)

Match the correct glass to the drink



Answer and Question (14 points)

Provide examples of 3 brand name "top shelf" spirits (3 points): Sky, Jameson, Don Julio

What are the ingredients in a Manhattan? cherry, bitters, whiskey, sweet vermouth

What are the ingredients in a Cosmopolitan? Vodka, cranberry, lime juice & triple sec

What are the ingredients in a Long Island Iced Tea? vodka, gin, rum, tequila, triple sec, sweet & sour, lime juice

What makes a margarita a "Cadillac"? _____

What is simple syrup? Sugar & Hot water

Is it legal to pour liquor from one bottle into another? What is this called? (2 points)

No, it's called marrying.

What should you do if you break a glass in the ice? Throw out all ice and refill it

When is it OK to have an alcoholic beverage while working? Never

What does it mean when a customer orders their cocktail "dirty"? With olive juice

What are the ingredients in a Margarita? Tequila, triple sec, sweet & sour, shake & pour over ice