

**Josue Jimenez**

Los Angeles, California 90005  
Phone: 213-949-6982 • E-Mail: [josuecarlosjimenez@gmail.com](mailto:josuecarlosjimenez@gmail.com)

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## Objective

My objective is to find a career opportunity that involves working in the restaurant/bar industry. **(Bilingual: English & Spanish)**

## Experience

## Substitute Teacher: DirectEd Agency

August 2016 – Present

Substitute teacher from K-12. Follow the lesson plan, which includes assigning tasks and teaching the specific subject; manage the classroom as a teacher.

**Host: The Cheesecake Factory**

March 2016 – August 2016

Greet both arriving and departing customers. Assist customers to their seats, provide them the menu list, and introduce them to their server. Complete all delegated tasks assigned by the management and have it completed by the end of the shift.

Campus Assistant: Synergy Charter Academy July 2015 – December 2015

Tutor first graders with their classwork, assist teachers with their office duties, and supervise students during recess and lunch.

Tutor: Alliance Richard Merkin Middle School

June 2015 – December 2015

Tutor eighth and sixth grade students with English and Mathematics.

Student Services: USC Annenberg

June 2013 – December 2013

Communicate effectively with the staff and students, monitor front desk and greet all visitors, answer phone calls, run miscellaneous errands, complete general administrative work (copies, filing, etc.)

Server & Bartender: Migueleño Restaurant & Club August 2010 – August 2012

Seat guests to their tables, manage their orders, deliver their beverages and meals, and communicate effectively between guests and kitchen. During club hours or special events, serve beverages to guests and manage the bar to ensure fluidity.

## Education

University of Southern California

Fall 2012 – Fall 2014

## Bachelor of Arts in Communication Studies: Entertainment Emphasis

Collin College – Spring Creek Campus

Fall 2010 – Spring 2012

Associates Degree in Science: Graduated with Summa Cum Laude, Dean's List, and President's List.

Name Josue Jimenez

Score / 35

**Servers Test**

**Multiple Choice**

1 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 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 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 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 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 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**

A Scullery

A. Metal buffet device used to keep food warm by heating it over warmed water

E 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)

D Chaffing Dish

C. Used to hold a large tray on the dining floor

G French Passing

D. Area for dirty dishware and glasses

B 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

C Tray Jack

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