

# JAKE WEISMAN

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## WORK EXPERIENCE

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### **Jazz at the Bistro (Server)**

**November 2016- May 2017**

314-571-6000

- Fine dining restaurant & music performance venues in St. Louis
- Started as busser & ended as server during last two months
- Learned table #'s, menu knowledge, side work & expo from BOH kitchen
- Increased experience selling steaks, seafood, appetizers, pastas, wines, beer & cocktails

### **Maggiano's Little Italy (busser)**

**December 2015-November 2016**

314-824-2402

- Busser & food runner for upscale Italian family-style restaurant
- Constantly restocking service stations and carried 40+ pounds of weight
- Maintained a professional yet fun atmosphere for guests of all ages, including families
- Daily interaction with servers, barbacks, wait staff, hosts, managers working as a part of a team

### **Schlafly Bottleworks (server)**

**August 2015 - December 2015**

314-241-3372

- Server at casual restaurant & local brewery in Maplewood, MO
- Sold pizzas, sandwiches, entrees & appetizers
- Learned a lot about beer knowledge, and things like hops/grains/lagers as Schlafly offered over 70 different styles of beer at a time

### **Crushed Red Urban Bake & Chop 2015**

**September 2014-January**

314-756-8420

- Server & host at casual pizza & Italian restaurant
- Greeted hundreds of customers per day and rang in orders on POS
- Various cleaning duties, side work, and closing work
- Memorized different ingredients, preparation methods, ingredients & menu knowledge

### **Sushi Ai (server/host)**

**December 2014 - August 2015**

314-742-8674

- Waited tables at a high volume sushi restaurant in Clayton
- Sold various types of sushi rolls/shrimp/salmon/soups & more
- Built & maintained personal connections with patrons, regulars and families

### **Championship Catering, 3344 Iowa Ave, St. Louis MO**

314-606-9520

Concession/food selling: May 2012-September 2013

### **Stir Crazy, Fresh Asian Grill, 10598 Old Olive Blvd, Saint Louis, MO**

314-569-9300

Busser/host: May 2012 - September 2013

### **Racquet Club, Ladue, 1600 Log Cabin Ln, St. Louis MO**

314-993-2880

Banquet server: May 2010-May 2012

### **Additional References Upon Request**



Name Jack Weisman

## Servers Test

Score / 35

### Multiple Choice

- 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) 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) 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) What part of a glass should you handle at all times? *or place on tray*
  - ☒ a) The stem
  - ☐ b) The widest part of the glass
  - ☐ c) The top
- 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) 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 dining 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

F. Russian Service

F. Corkscrew

C. Tray Jack

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

☒ 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)

☒ Used to hold a large tray on the dining floor

☒ Area for dirty dishware and glasses

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

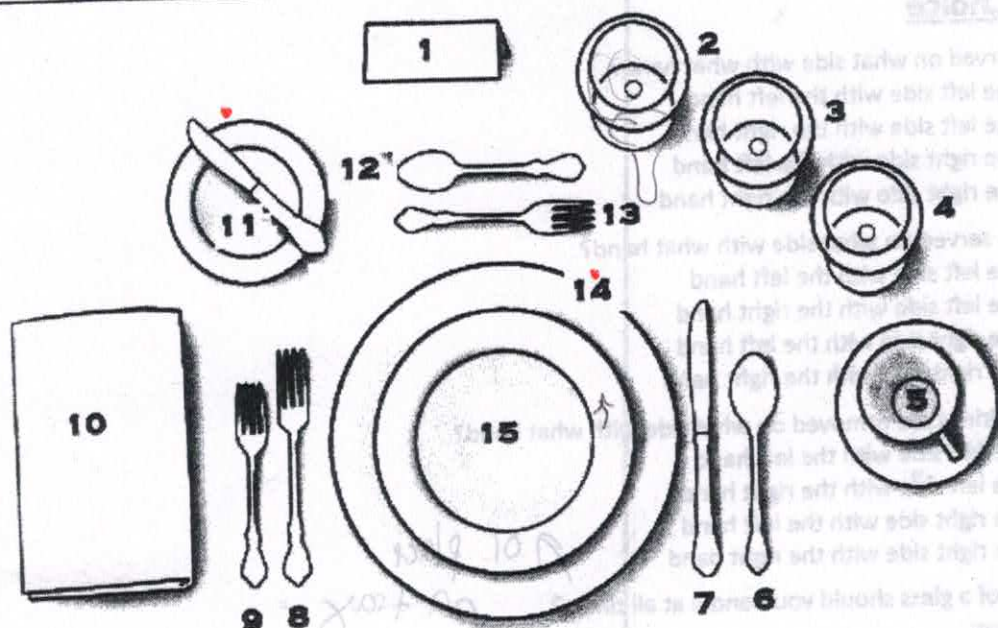
☒ Used to open bottles of wine

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

Name \_\_\_\_\_

## Servers Test

Score / 35



### Match the Number to the Correct Vocabulary

- |    |                          |    |                              |
|----|--------------------------|----|------------------------------|
| 10 | Napkin                   | 8  | Dinner Fork                  |
| 11 | Bread Plate and Knife    | 5  | Tea or Coffee Cup and Saucer |
| 1  | Name Place Card          | 7  | Dinner Knife                 |
| 12 | Teaspoon                 | 2  | Wine Glass (Red)             |
| 13 | Dessert Fork             | 9  | Salad Fork                   |
| 6  | Soup Spoon <i>bigger</i> | 14 | Service Plate                |
| 15 | Salad Plate              | 3  | Wine Glass (White)           |
| 4  | Water Glass              |    |                              |

### Fill in the Blank

- The utensils are placed 5 inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? sugar/tea/caddy/milk/cream
- Synchronized service is when: things come out in a pre-determined order, at same time
- What is generally indicated on the name placard other than the name? choice of meat
- The Protein on a plate is typically served at what hour on the clock? 6:00, (closest to customer)
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?  
notify expo, jump to front of line due to urgency