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#### PROFILE:

I'm an Artist, Actor and Creative Director. As a people person and lover of humanity, I love to create experiences. I'm always seeking opportunities that will allow me to create, learn, grow and be the best at everything I do.

#### EDUCATION:

- Maggie Flanigan Acting Studio 2-Year Conservatory Program  
New York, NY Jan 2014- Jan 2016

#### EXPERIENCE:

- Artist January 2017- Present  
Pursuing entrepreneurial and creative ventures in acting, creative directing, photography, styling and other art forms
- SoHo House West Hollywood, Soho House Malibu February 2016- December 2016  
Server: Creating personal experiences for members and guests through my unique personality in addition to: taking food/drink orders, up selling, running food/drinks, leading the team, delegating, maintaining house cleanliness, bussing.
- SoHo House NY January 2015-February 2016  
Server: (April 2015-February 2016) Creating personal experiences for members and guests through my unique personality in addition to: taking food/drink orders, up selling, running food/drinks, leading the team, delegating, maintaining house cleanliness, bussing.  
Busser: (January 2015-March 2015) Clearing plates, silverware, glasses; cleaning & polishing new dishes and table setting. Maintaining floor cleanliness and maintenance for guest experiences
- Epicerie Boulud Restaurant/Retail July 2014-December 2014  
Server/Specialist (all of the below):  
-Barista: Prepares coffees, custom coffees/espresso and teas made to order  
-Cashier/Specialist: Assists guests with purchasing food, drinks and merchandise, restocking, maintains store cleanliness, sets up viennoiserie case and fresh bread displays, visual merchandising, busser duties
- Sabon Luxury Bath/Soap Shop (Flagship) Nov 2013-Mar 2014  
Key Holder: Opening/Closing the store, Process Shipment, Count Registers, Leading team to meet Sales Goals, Maintain Store & Stockroom Cleanliness

**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 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

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 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

42%

**Match the Correct Vocabulary**

D E

Scullery

E C

Queen Mary

A

Chaffing Dish

B G

French Passing

G B

Russian Service

F

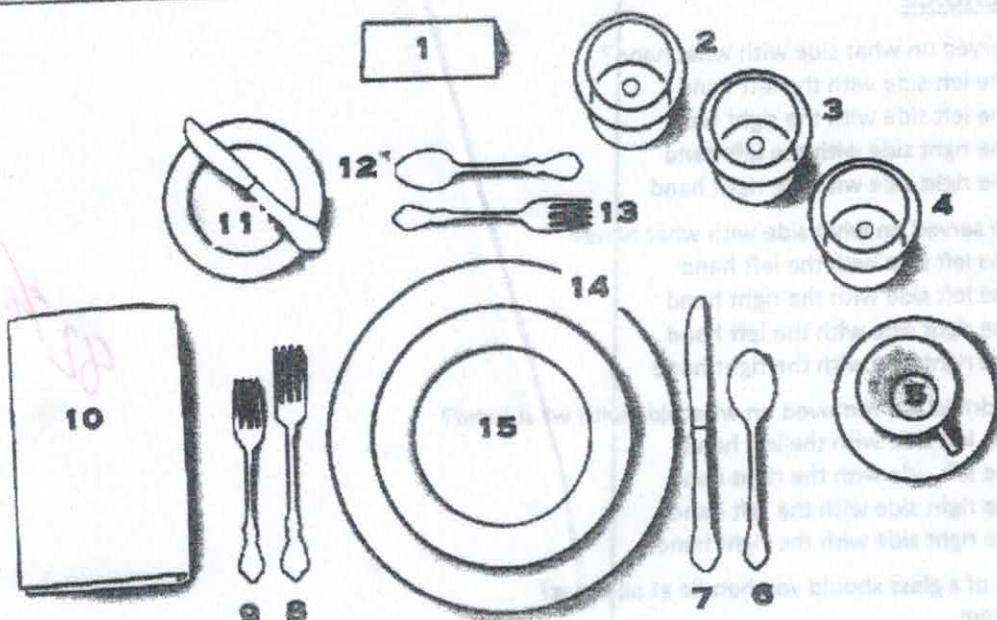
Corkscrew

C D

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

12 Teaspoon

13 Dessert Fork

6 Soup Spoon

15 Salad Plate

4 Water Glass

8 Dinner Fork

5 Tea or Coffee Cup and Saucer

7 Dinner Knife

2 Wine Glass (Red)

9 Salad Fork

14 Service Plate

3 Wine Glass (White)

**Fill in the Blank**

1. The utensils are placed 1 inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? Sugar, Creamer
3. Synchronized service is when: We all come out at same time, place food down at same time
4. What is generally indicated on the name placard other than the name? EVENT
5. The Protein on a plate is typically served at what hour on the clock? Depends on order of each
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? Alert the captain on duty → chef