

Josh Gray

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213-718-0870

Accomplished Food & Wine Server seeking to find a position in the Food Industry.

WORK HISTORY

RENEE NAHUM & ASSOCIATES, Los Angeles, CA 2012 - Present

- Campaign Manager & Canvasser for Los Angeles Elections and Real Estate Developments.
- Led a team of Six Canvassers that I hired and trained for an I.E. for the Re-Election of Heilman and Duran in the West Hollywood District; they both won.

TRULY YOURS CATERING, Los Angeles, CA 2008 - 2012

- Cater-Waiter for large weddings and familial events
- Fine Dining Service

THE LOTOS CLUB, New York, NY 2007 - 2008

- Server for one of the most exclusive, posh, and oldest literary clubs in New York
- Fine Dining Service

BABA YEGA'S RESTAURANT, Houston, TX 2000 - 2007

- Server of an 8 table section in a busy restaurant primarily serving vegetarian and health food
- Busy Saturday and Sunday brunches with at least a two hour wait during peak business hours
- Often top seller of alcohol, specials, appetizers and desserts
- Built a loyal base of regular customers

ROMANO'S MACARONI GRILL, Houston, TX 1998-2000

- Server of a six table section in an extremely busy family Italian restaurant
- Busy lunches, and Friday and Saturday nights, and Sunday brunches with over a two hour wait
- Often top seller of alcohol, salads, specials, appetizers and desserts
- Trained beginning servers on our 14 points of service, led follows and administered menu tests

EDUCATION

- **B.A. in English & Theatre** from University of Houston. GPA: 3.5
- **High School** from Strake Jesuit College Preparatory

SKILLS

- Familiar with numerous server computer programs: Positouch, Aloha, Posiflex, etc.
- Numerous customer relation and communication training courses.
- Extensive Food & Wine Knowledge

REFERENCES

- Laura Baptista, Manager at the Lotos Club, 212-737-7100
- Drue Ngyuen, Server and Trainer at Romano's Macaroni Grill, 713-446-7307
- 5622 Poplar Terrace Katy, Texas 77449 713-446-7307 druen29@hotmail.com
- Reuben Navarette, Manager at Baba Yega's Restaurant, 712-522-0042

Name

Joshua David Gray

Servers Test

Score 135

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 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

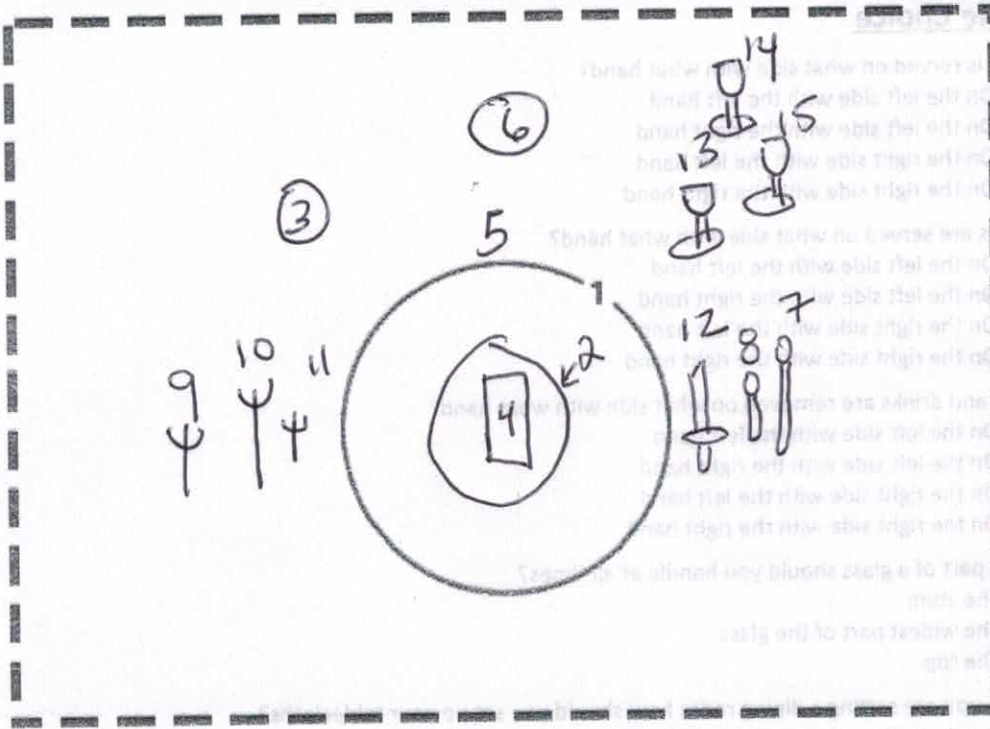
Match the Correct Vocabulary

- | | |
|--------------------------|--|
| <u>D</u> Scullery | ☒ Metal buffet device used to keep food warm by heating it over warmed water |
| <u>E</u> Queen Mary | ☒ 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) |
| <u>A</u> Chaffing Dish | ☒ Used to hold a large tray on the dining floor |
| <u>G</u> French Passing | ☒ Area for dirty dishware and glasses |
| <u>B</u> Russian Service | ☒ Large metal shelving unit for prepared food to be held or for dirty trays to be stored |
| <u>F</u> Corkscrew | ☒ Used to open bottles of wine |
| <u>C</u> Tray Jack | ☒ Style of dining in which the courses come out one at a time |

Name Joshua David Gray

Servers Test

Score / 35



Draw a formal place setting containing all of the following:

- | | | |
|--|--|--|
| ☒ 1. Service Plate | ☒ 7. Teaspoon | ☒ 13. Water Glass |
| ☒ 2. Salad Plate | ☒ 8. Soup Spoon | ☒ 14. Red Wine Glass |
| ☒ 3. Bread Plate & Knife | ☒ 9. Salad Fork | ☒ 15. White Wine Glass |
| ☒ 4. Napkin | ☒ 10. Dinner Fork | |
| ☒ 5. Name Place Card | ☒ 11. Dessert Fork | |
| ☒ 6. Tea/Coffee Cup & Saucer | ☒ 12. Dinner Knife | |

Napkin
can
be
on
plate
or
under
knives
&
spoons
something
above
plate.

→ some people put dessert fork above plate like so:

Fill in the Blank

- The utensils are placed one inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? Cream, Sugar(s), Lemon, Honey
- Synchronized service is when: All plates are served at same time by team of servers.
- What is generally indicated on the name placard other than the name? Which Entree they should be served
- The Protein on a plate is typically served at what hour on the clock? 6 o'clock
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?
Inform my captain or the kitchen / chef