

**JOSH ADWAR**

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PROFESSIONAL EXPERIENCE**Sons of Essex- Lower East Side****October 2015- April 2017**

Head Server

A high end hip hop restaurant that turned into a club at night. Served new American food and craft cocktails to guests. Also did a bottomless brunch on Saturday as well as Sunday. An extremely high paced environment where you would navigate between the dancing crowd to the bar and kitchen.

Agave Restaurant**May 2014- September 2015**

Server

Trendy Mexican restaurant tucked away in the West Village. This upscale space was dedicated to serving classic Mexican cocktails and cuisine. One of the busiest bottomless brunches in NYC on the weekends.

Ted Baker London – 5th ave**April 2013- January 2014**

Sales Associate

Greeted the guests as they entered the store. Assisted in customer purchases and made recommendations based on my knowledge of the brand and the specific style of the customer. Catered to the customer to create a great shopping experience.

Dream Hotel- Tao Group**August 2012-November 2013**

Server

Upscale hotel restaurant in Manhattan, where I provided guests with a party atmosphere while serving food. Served a lot of promoter tables before the guests went up to the club. I Made recommendations to guests when taking orders to ensure they have a great experience dining with us.

Original Penguin Soho**March 2011- February 21012**

Sales Associate

Provided brand knowledge to customers who shopped the store. I catered to tourists and locals in styling and providing assistance throughout their shopping experience.

Park Plaza Diner – Brooklyn, NY.**September 2011 – August 2012**

Server

Took orders as well as served food and beverages to guests in a fast paced environment. Here it was kind of a one man show. We'd take our own orders, bus tables as well as re set them.

The Spare Rib – Long Island, NY**October 2010 – September 2011**

Server

A classic barbecue joint in Long Island. Mainly a ribs and steak kind of place where I served mostly families.

EDUCATION**Pace University – New York, NY****Graduated May 2014**

Major: Communication. Minor: Acting/Drama.

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?
 - 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 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

C Chaffing Dish

V French Passing

B Russian Service

F Corkscrew

A 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

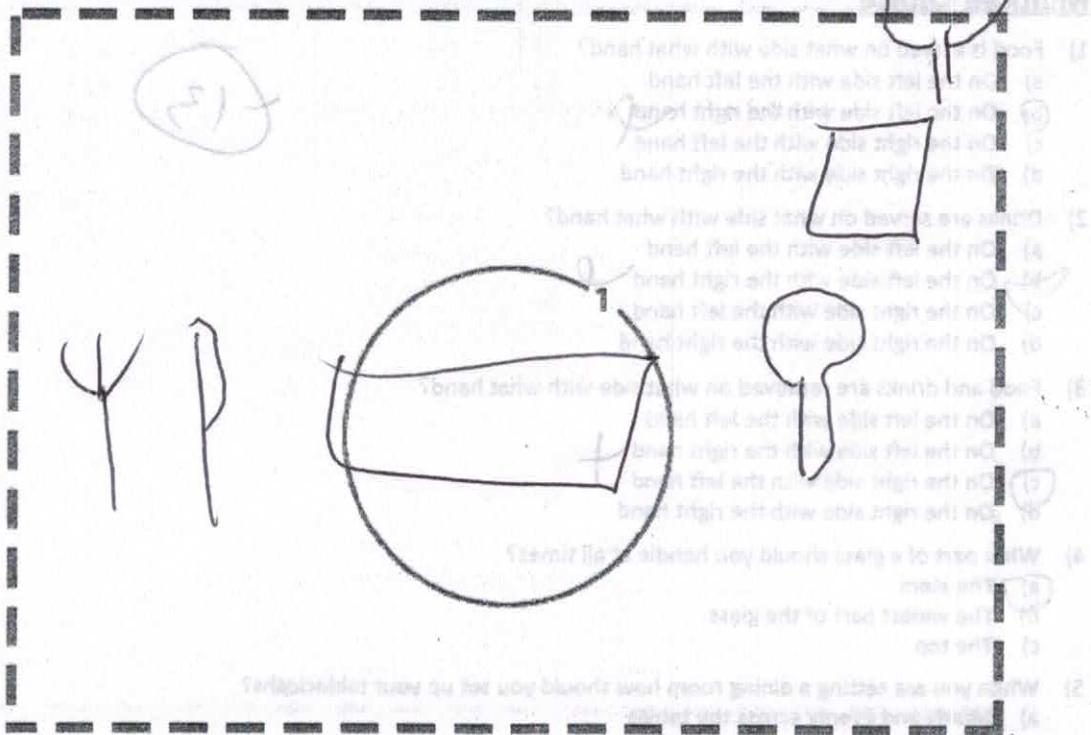
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Name _____

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	

Fill in the Blank

1. The utensils are placed _____ inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? Caddy
3. Synchronized service is when: _____
4. What is generally indicated on the name placard other than the name? table
5. The Protein on a plate is typically served at what hour on the clock? 4
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? tell diet