

Mauricio Gomez

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Education

- **Bachelor of Arts.** Universidad Central de Venezuela. 2007
- **Yoga Instructor.** Source of Yoga. Los Angeles, 2012
- **Coach in Body Psycho Therapy .** Fundasoma Caracas, 2012
- **Acting Techniques for Camera.** The New Collective LA. Los Angeles, 2012
- **Photography and Graphic Design.** Escuela Superior de Artes Visuales Rafael Monasterios. Maracay, 1999
- **Music, Violin and Cello.** Orquesta Sinfonica de Aragua. 1996/1999

Work Experience

- **Los Balcones del Peru.** Host/ Server. Los Angeles. Mar 2015- Jan 2016
- **Cashier, Server.** Casbah Cafe. Los Angeles, Feb 2014- Feb 2015
- **Sales Representative/ Costumer Service.** Pearl Art Supply. Los Angeles, Feb-Sep 2013
- **Bar Manager.** Rio Teatro Caribe. Caracas, 2011/2012
- **Waiter/ Bartender.** La Taguara de los Viernes. Caracas, 2009-2010
- **Photographer.** Bloque de Armas. Caracas, 2009-2012
- **Host.** Ministerio de la Cultura. Caracas, 2005-2008
- **Actor.** RCTV International. Caracas, 2009-2011
- **Waiter.** Bistro Bis, Hotel George. Washington DC, 1999-2000

Skills & Abilities

Ability to detect areas that need improvement and design strategies to reach goals. Detail oriented and team player. Tolerant and flexible to adapt to different situations. Creative thinking. Dynamic, energetic and motivational. Fast learner. Friendly.

Languages

English/ Spanish fully bilingual. German Intermediate. Knowledge and understanding of French, Italian and Portuguese.

Multiple Choice

d 1) Food is served on what side with what hand?

- On the left side with the left hand
- On the left side with the right hand
- On the right side with the left hand
- On the right side with the right hand

d 2) Drinks are served on what side with what hand?

- On the left side with the left hand
- On the left side with the right hand
- On the right side with the left hand
- On the right side with the right hand

a 3) Food and drinks are removed on what side with what hand?

- On the left side with the left hand
- On the left side with the right hand
- On the right side with the left hand
- On the right side with the right hand

a 4) What part of a glass should you handle at all times?

- The stem
- The widest part of the glass
- The top

d 5) When you are setting a dining room how should you set up your tablecloths?

- Neatly and evenly across the tables
- The creases should all be going in the same directions
- The chairs should be centered and gently touching the table cloth
- All of the above

d 6) If you bring the wrong entrée to a guest what should you do?

- Go back into the kitchen and patiently wait in line behind the rest of the servers until it's your turn
- Inform the guests that you will bring the correct entrée once everyone else in the dinning room is served
- Try to convince the guests to eat what you brought them
- Go back into the kitchen to the front of the line and inform the expeditor that you need a different entrée

Match the Correct VocabularyA 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

D. Area for dirty dishware and glasses

G French Passing

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

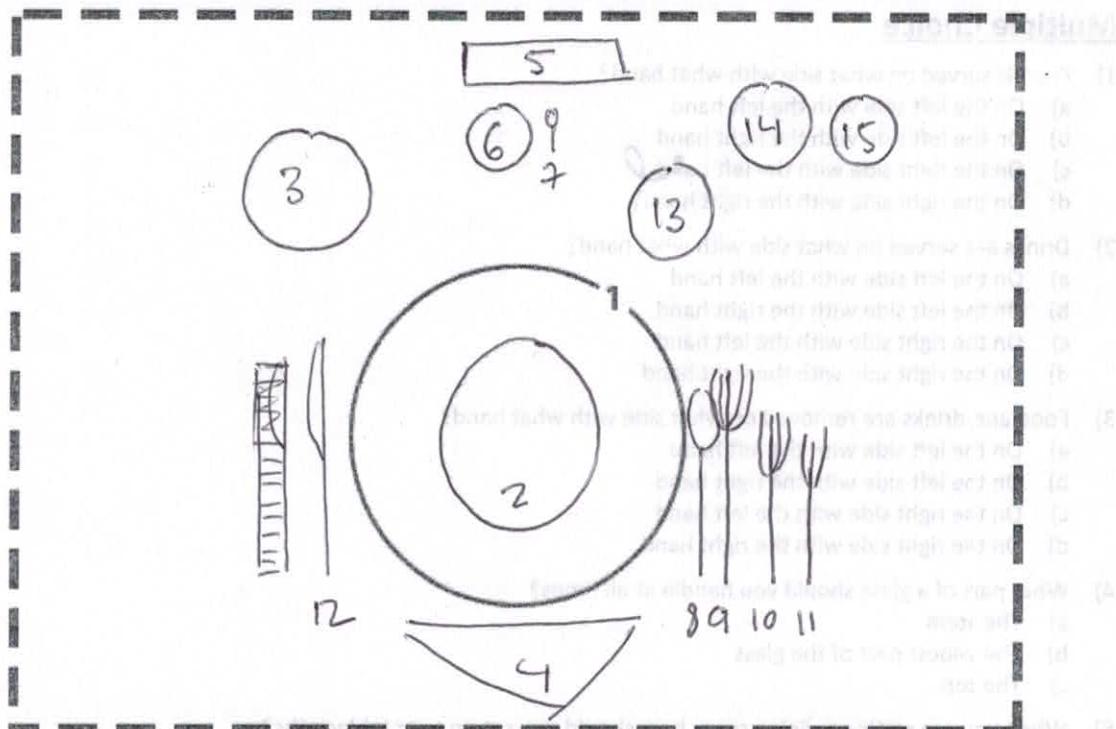
B Russian Service

F. Used to open bottles of wine

F Corkscrew

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

C Tray Jack

**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 2 4 inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? Milk / Sweeteners
3. Synchronized service is when: All dishes for All guests come out at the same time
4. What is generally indicated on the name placard other than the name? Company
5. The Protein on a plate is typically served at what hour on the clock? 2 & 4
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? Inform the kitchen.