

Dustin Wilfert

Objective

To secure a position with a vibrant restaurant that strives to be a reflection of it's community. My focus is to work within a strong team element and become an integral part said team, while still striving for personal success within the workplace. I look forward to the opportunity to employ my skills and strengths to help grow and benefit my workplace.

Work Experience

Public School 213 Aug 2015 - Present
612 S. Flower St, Los Angeles
CA 90017 231-622-4500

Server

- Emphasis on team service: The entire restaurant your priority
- Extreme detail to safety protocol, specifically during our heavy rush
- Prep server stations with additional necessities to aid the rush
- Constant contact with servers and bartenders to ensure efficiency
- Developed strategies with GM to help facilitate staff during rush

The Waffle LLC Jan 2015 - Aug 2015
6255 Sunset Blvd, Los Angeles
CA 90028 323-465-6901

Host

- Greet and make excellent first impression for patrons
- Worked with GM to develop a more efficient seating system
- Maintain constant contact with kitchen and servers
- Set pace for restaurant to get full and stay full
- Aid restaurant in any facet I can

The Party Staff Inc Dec 2014 - Aug 2015
8075 W. Third Ave, Suite 550, Los Angeles
CA, 90048 323.933.3900

Server/Utility/Bar

- Maintain the highest standards of integrity at the workplace
- Tray carry, 3-4 plate carry, Food Handler Certified
- Utilize knowledge of dining etiquette to deliver an amazing dining experience
- Work closely with team and client to create an efficient and safe environment
- Exercise knowledge of beer and wine as well as cocktails while tending bar.
- Always treat clientele with the utmost respect

Rockwell's and Republic Jan 2007- Oct. 2009
45 Division ave
Grand Rapids Mi, 49503

Barback

- Prep juices, fruit, beers and liquor for bartenders
- Maintain constant contact with bartenders to ensure smooth workflow
- Efficiently monitor all the three bar tops within the building
- Ensure beer kegs are stocked and organized for fast, efficient rotation
- Extreme emphasis on cleanliness and efficiency with bar set up

Qualifications

I work hard and take pride in being an integral part to a company. Natural leader but works well within a team. Excel with multitasking. Easily communicate ideas and generate structured dialogue amongst peers and clientele. Strive to keep the workday fun and efficient. Focus on the solution rather than the problem.

Education

Grand Valley State University 1 Campus Drive Allendale, Mi. 49401
Dates Attended: Fall '06 - Winter '12 Bachelors in Communication
Southwestern Michigan College 58900 Cherry Grove Dowagiac, Mi. 49047
Dates attended: Fall '04 Winter '06 Associate in Art

References *Excellent references available upon request

Dustin.Wilfert@gmail.com

574.215.0438

522 S. Alexandria, Los Angeles, CA 90020

Bartenders Test

Score / 35

Multiple Choice (6 points)

- B 1) Carbonation _____ the rate of intoxication.
a) Slows down
b) Speeds up
c) Does nothing to
- B 2) What are the six most commonly used spirits?
a) Sweet and Sour, Triple Sec, Grenadine, Midori, Lime Juice and Cranberry Juice
b) Vodka, Whiskey, Gin, Bourbon, Rum and Tequila
c) Chardonnay, Cabernet Sauvignon, Champagne, Merlot, Sauvignon Blanc, Zinfandel
d) Kahlua, Vodka, Frangelico, Gin, Tequila, Spiced Rum
- B 3) You can accept an expired ID as long as all other information is correct.
a) True
b) False
- B 4) If someone has had too much to drink, serving them coffee will help sober them up.
a) True
b) False
- DD 5) What are the acceptable forms of ID for Alcohol Consumption?
a) State or Government Issued ID Card or Drivers License
b) Passport or Passport ID Card (as long as it lists the person's date of birth)
c) School ID or Birth Certificate
d) A & B
e) A, B & C
- B 6) If there is no shaker tin available to scoop ice for a drink, it is okay to use a glass.
a) True
b) False

Vocabulary (9 points)

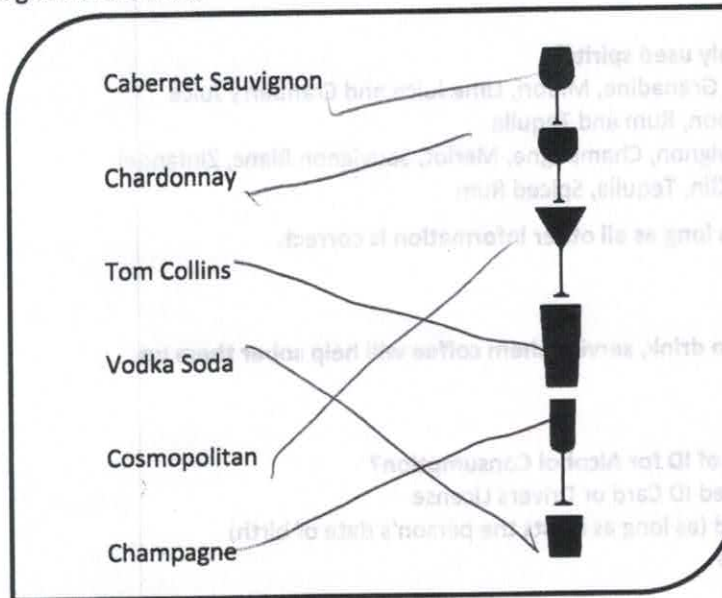
Match the word to its definition

- I "Straight Up" ✓
F Shaker Tin
C "Neat" ✓
A Muddler
B Strainer
E Jigger
G Bar Mat
N "Float"
H "Back"

- A) Used to crush fruits and herbs for craft cocktail making
b.) Used with the Shaker Tin to prevent solid material from entering a cocktail glass when poured
c.) To serve chilled liquor in a chilled stemmed cocktail glass with no ice
d.) To pour ½ oz of a liquor on top
e.) Used to measure the alcohol and mixer for a drink
f.) Used to mix cocktails along with a pint glass and ice
g.) Used on the bar top to gather spills
h.) Requesting a separate glass of another drink
i.) Means to serve spirit room temperature in a rocks glass with no ice

Glassware (6 points)

Match the correct glass to the drink



Answer and Question (14 points)

Provide examples of 3 brand name "top shelf" spirits (3 points): Ketel, Goose, Hendrick

What are the ingredients in a Manhattan? ~~Whiskey~~ Whiskey, vermouth, Bitter

What are the ingredients in a Cosmopolitan? Vodka, Cranberry, triple sec, lime

What are the ingredients in a Long Island Iced Tea? Vodka, ~~Tequila~~ Tequila, Gin, Rum, triple sec, coke syrup

What makes a margarita a "Cadillac"? Gren Marndel

What is simple syrup? Sugar reduced w/ water

Is it legal to pour liquor from one bottle into another? What is this called? (2 points)

No

What should you do if you break a glass in the ice? Remove the ice

When is it OK to have an alcoholic beverage while working? Never

What does it mean when a customer orders their cocktail "dirty"? olive juice

What are the ingredients in a Margarita? ~~Tequila~~ Tequila, triple sec, lime

Name Asain Wilfer**Servers Test**

Score / 35

Multiple Choice

- B 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
- 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
- C 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

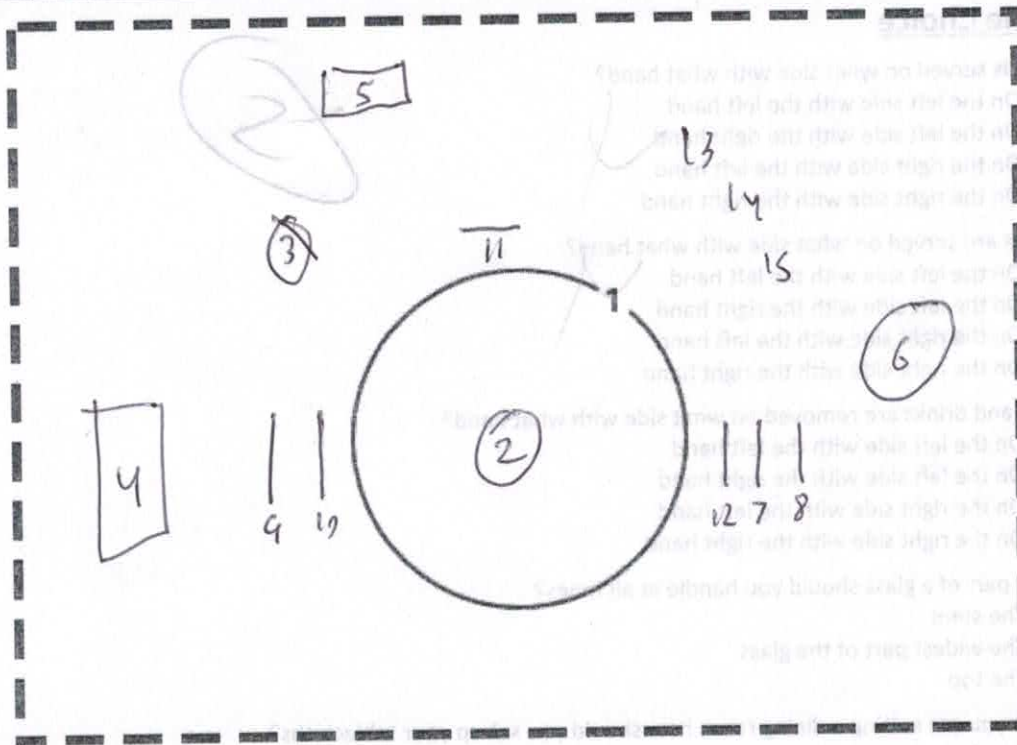
Match the Correct Vocabulary

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

Name Dustin Willet

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

- The utensils are placed 6-8" inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? Cream/Sugar
- Synchronized service is when: Food for the entire table/section is served at once
- What is generally indicated on the name placard other than the name? By ~~the~~ Table #
- The Protein on a plate is typically served at what hour on the clock? 6
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?
Inform the lead/chef