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Leon Milne Jr.

Professional Experience:

December 2018 - Current

Shaquille's

LA Live

Server

- Upscale casual restaurant specializing in Southern cuisine and service with personality.

October 2018 - December 2018

Press Brothers

Juicery & Kitchen

Hollywood, CA

Server / Barista

- Exclusive restaurant with eclectic juice bar and vegan kitchen in Franklin Village.

April 2017 - May 2018

Breakfast by

Salt's Cure



Hollywood, CA

Server / Barista

- Counter service based breakfast experience.

April 2017 - May 2018

Salt's Cure

Hollywood, CA

Server

- High volume restaurant with new wave house made charcuterie on Highland Avenue.

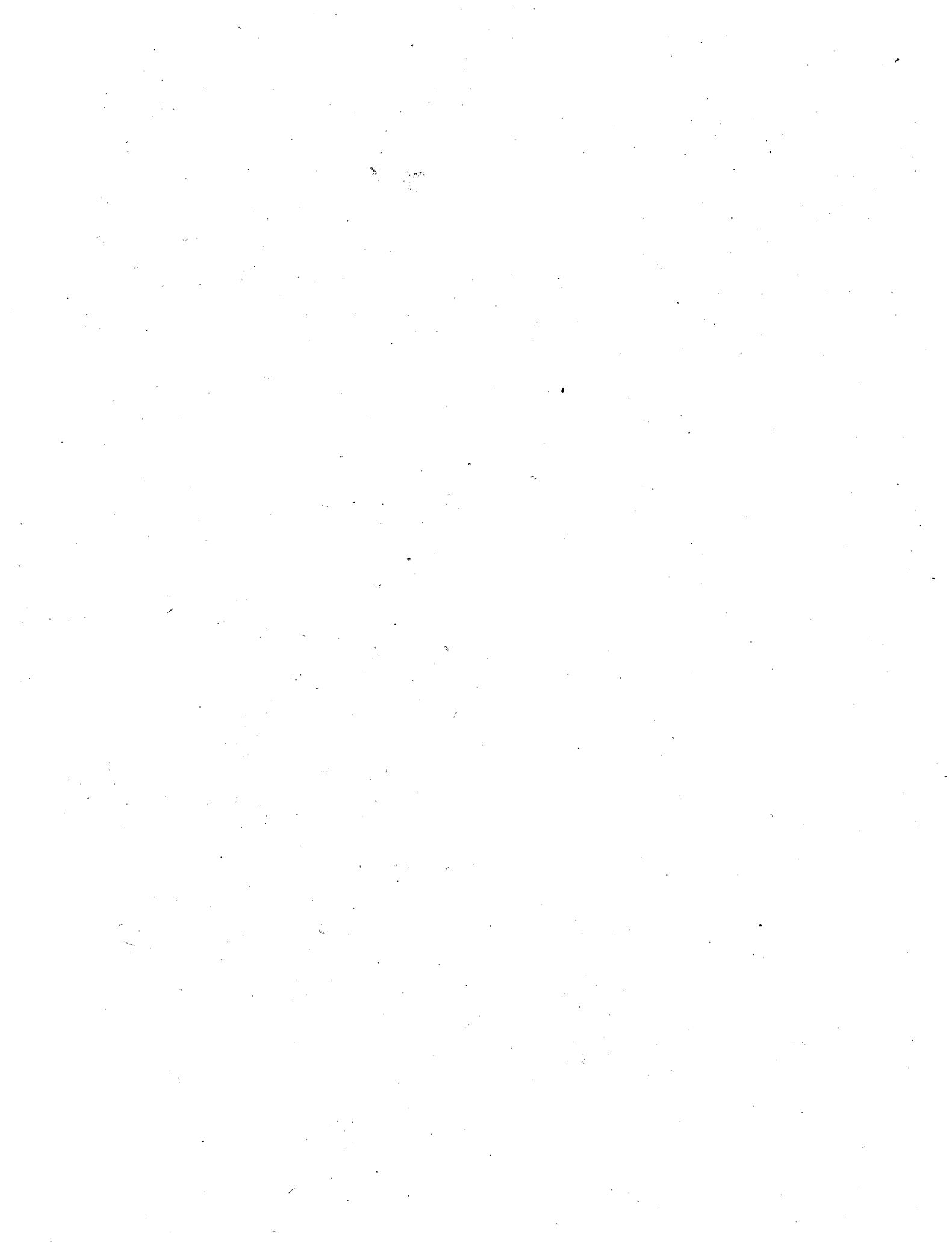
May 2015 - December 2016

Intermezzo

Miami, FL

Server

- High volume Italian restaurant in Miami's Financial District.



December 2014 - December 2016

Gigi's

Miami, FL

Server

- High volume, open kitchen, Asian Fusion restaurant in Miami's Wynwood Art District.

December 2014 - December 2016

Epic Staffing Agency

Miami, FL

Server/Bartender

- Team member for Epic Staffing Agency, caterers for Miami's most luxurious and exclusive events for very notable brands including; Tiffany & Co. , Hublot, Burberry, Bentley, and many more.

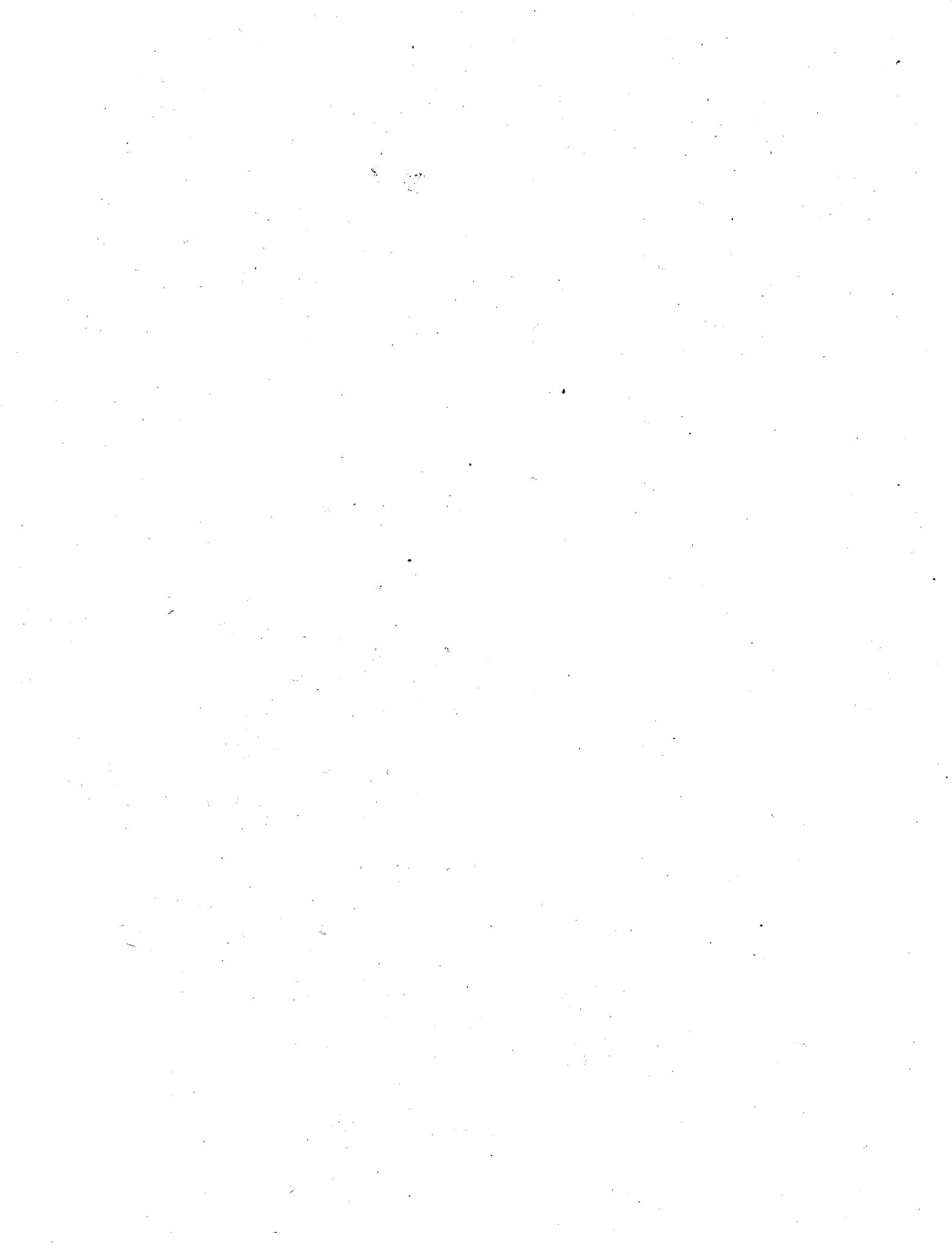
December 2013 – August 2014

The Palace at Coral Gables

Miami, FL

Server

- Server for The Palace's five star, private, in-house restaurant.
- Trained in European fine dining etiquette and cutlery settings.
- Setting up the restaurant area, memorising any specials of the day
- Showing residents to their seats



- Take drink and food orders
- Take out the residents' food and ensure everything is satisfactory
- Smile, smile, smile.

Education

January 2010 -present

University of Miami

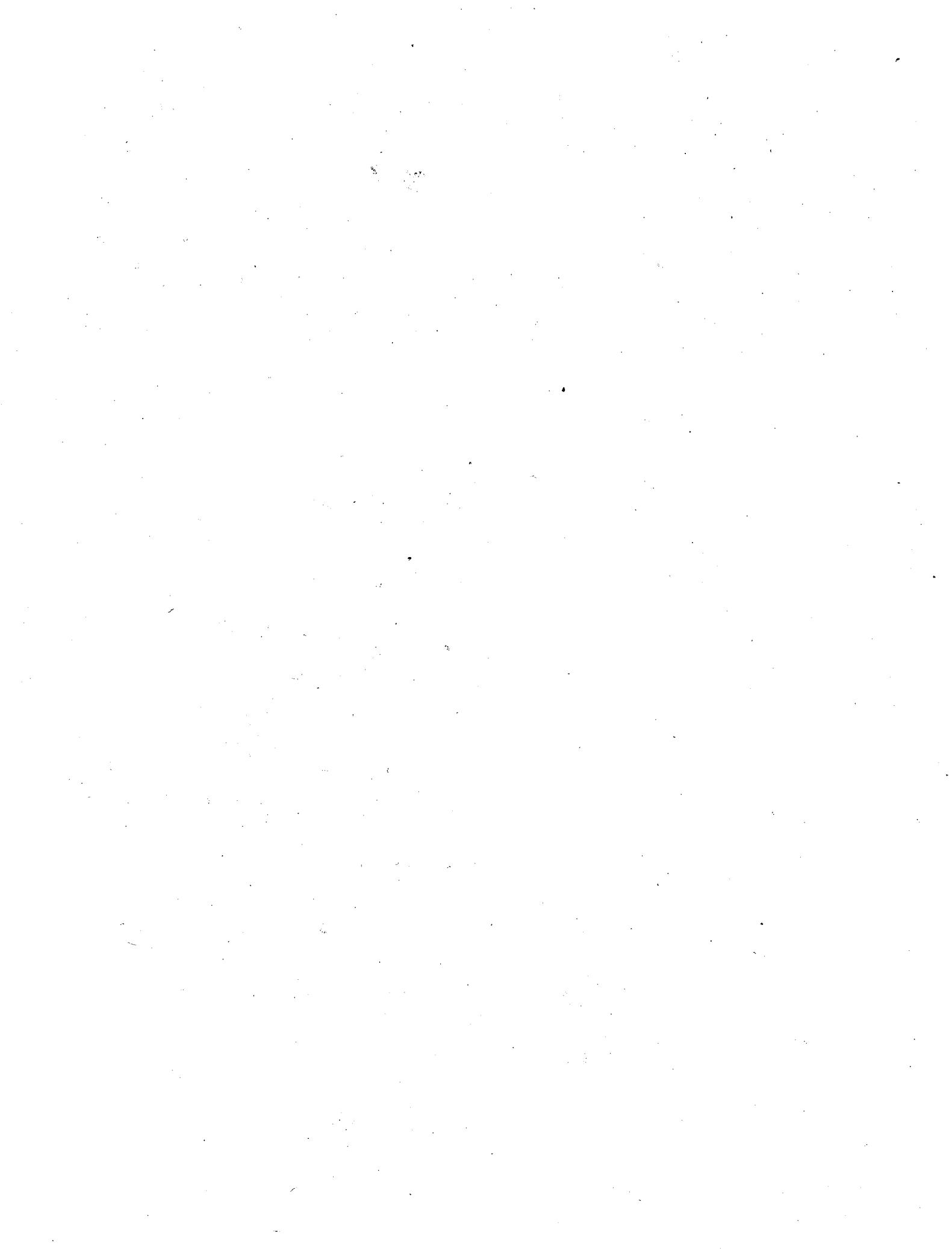
Coral Gables, FL

Music Business & Entertainment Industries

- **Minor in Marketing**
- **Member of the University of Miami Frost Symphony Orchestra (Violinist)**
- **DJ and On-Air Radio Personality for the University of Miami's college radio station WVUM 90.5FM. Contributing to our national recognition and MTV "Woodie Award" for "Number One College Radio Station in the USA" (2011).**

Additional Skills

- Proven waiting experience
- The ability to work well within a team
- Excellent service skills
- **Confidently speaks in public**
- **Ability to plan, organize, and prioritize work**
- The ability to stay calm and level-headed in a busy, and possibly confrontational, environment



Multiple ChoiceA

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

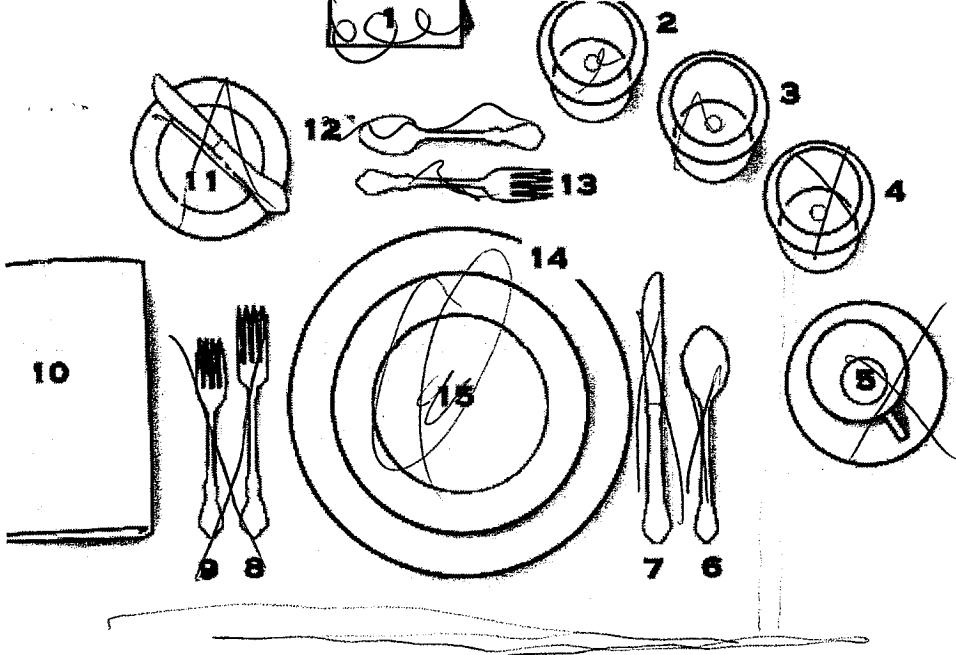
6) If you bring the wrong entrée to a guest what should you do?

- 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 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

94%Match the Correct Vocabulary

- D Scullery
- E Queen Mary
- A Chaffing Dish
- B French Passing
- G Russian Service
- F Corkscrew
- C 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



Score / 35

Match the Number to the Correct Vocabulary

<u>8</u>	Dinner Fork
<u>5</u>	Tea or Coffee Cup and Saucer
<u>7</u>	Dinner Knife
<u>2</u> 3	Wine Glass (Red)
<u>9</u>	Salad Fork
<u>14</u>	Service Plate
<u>3</u> 8	Wine Glass (White)

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

Fill in the Blank

1. The utensils are placed 1 inch inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? cream, sugar, honey, lemon
3. Synchronized service is when: the plates are dropped at the exact same time on every table
4. What is generally indicated on the name placard other than the name? Company (brand), hometown
5. The Protein on a plate is typically served at what hour on the clock? 6
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? let mgmt, expo, chef know and ring it in

Bartenders Test

Score 33 / 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

D

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"

a.) Used to crush fruits and herbs for craft cocktail making

f Shaker Tin

b.) Used with the Shaker Tin to prevent solid material from entering a cocktail glass when poured

C "Neat"

c.) To serve chilled liquor in a chilled stemmed cocktail glass with no ice

A Muddler

d.) To pour $\frac{1}{2}$ oz of a liquor on top

B Strainer

e.) Used to measure the alcohol and mixer for a drink

E Jigger

f.) Used to mix cocktails along with a pint glass and ice

G Bar Mat

g.) Used on the bar top to gather spills

D "Float"

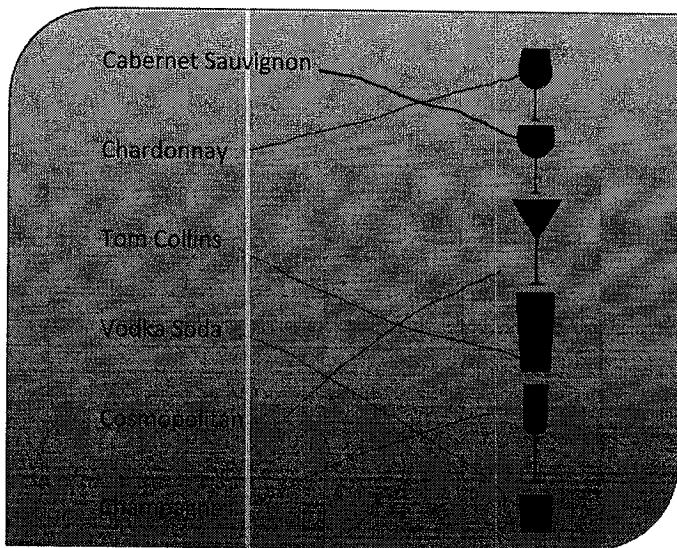
h.) Requesting a separate glass of another drink

K "Back"

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): don julio, gray goose, yamazaki

What are the ingredients in a Manhattan? bitters, vermouth, rye whisky, cherry garnish

What are the ingredients in a Cosmopolitan? coinclear, lime juice, cran juice, vodka

What are the ingredients in a Long Island Iced Tea? cola, simple syrup, rum, triple sec, lemon juice

What makes a margarita a "Cadillac"? grand marnier instead of triple sec, reposaded teq

What is simple syrup? water and sugar mixed

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

NO! "marrying bottles" absolutely unacceptable

What should you do if you break a glass in the ice? melt, drain ice, remove glass

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

What does it mean when a customer orders their cocktail "dirty"? they want olive juice added to mix

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