

**Andrew James Hall**  
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## **EDUCATION**

Clayton Valley High School  
Class of 2010

## **RELATED EXPERIENCE**

### **Tiago Coffee Bar & Kitchen**

*Barista/Cashier*

Hollywood, CA, November 17 2016 - Present

- Know all drink recipes and serve accordingly
- Keep bar stocked and clean
- Take customers food and drink orders
- Run food/ buss tables when necessary
- Open/close bar

### **West End Tap & Kitchen**

*Beer and wine bartender*

Santa Cruz, CA, September 25<sup>th</sup>, 2015- October 24<sup>th</sup>, 2016

- Pour drinks for all tickets and guest
- Stock kegs and bottles/ Wash glassware
- Clean and reset tables/run dishes to back
- Pour/run drinks and food to tables in bar area
- Be knowledgeable on all beers and wine available

### **Pipeline**

*Shift supervisor/key holder*

Santa Cruz, CA, March 13<sup>th</sup> 2013-October 18<sup>th</sup>, 2016

- Oversee breaks and tasks of other employees
- Open and close store
- Process returns/exchanges/ all cash in register and cash box
- Product knowledge/stocking new shipments of product and making displays
- Maintaining a high level of customer service

## **ACTIVITIES/ASSOCIATIONS**

Mountain Tamer, Band  
Clayton Valley Improv Team  
Boy Scouts

January 2011-Present  
2007-2010  
1999- 2008

## **HONORS**

Equator Coffee training	2017
Blue Bottle coffee certification	2013
Verve coffee certification	2011
Improv team captain	CVHS 2009-2010
Eagle Scout	2006

## **SKILLS**

Microsoft Excel, Microsoft Word, Microsoft Power Point, Windows Movie Maker, I-movie, Final Cut Pro, POS operations, Guitar,



Name ANDREW HALL

## Servers Test

Score / 35

### 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
- b 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
- c 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 dining 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 Vocabulary

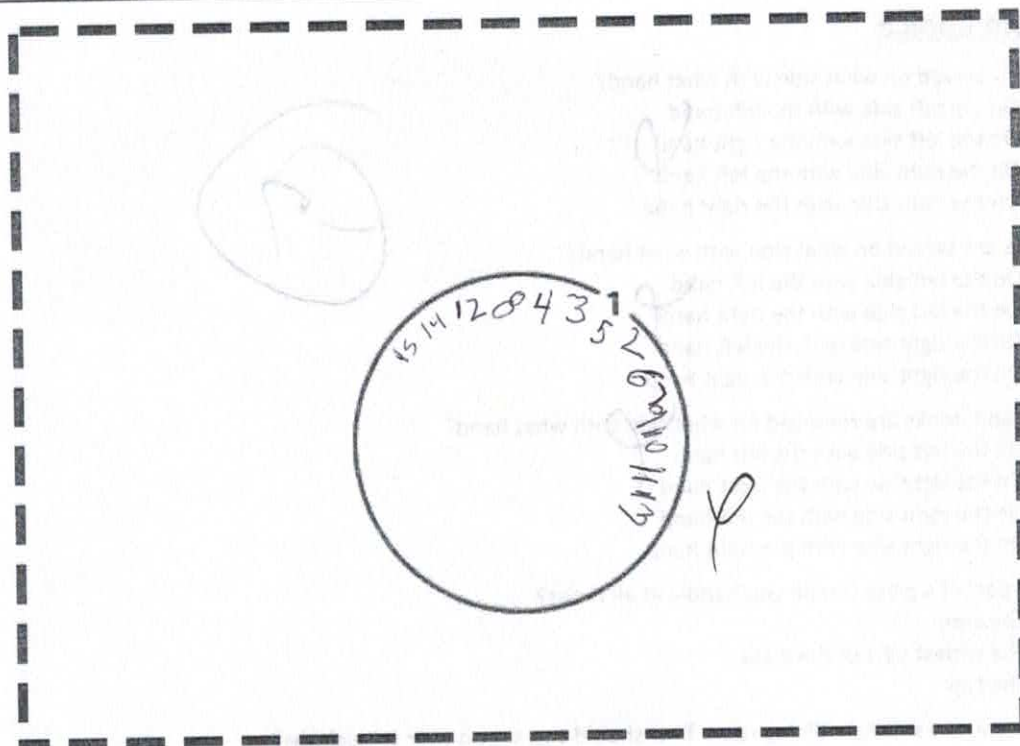
- |                          |   |
|--------------------------|---|
| <u>A</u> Scullery        | A. Metal buffet device used to keep food warm by heating it over warmed water   |
| <u>E</u> Queen Mary      | B. Style of service where food is prepared or served individually at the dinner table to fit the customer's specific taste (i.e. providing dressing and pepper for salad or handing out bread to each patron) |
| <u>D</u> Chaffing Dish   | C. Used to hold a large tray on the dining floor  |
| <u>B</u> French Passing  | D. Area for dirty dishware and glasses  |
| <u>G</u> Russian Service | E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored   |
| <u>F</u> Corkscrew       | F. Used to open bottles of wine   |
| <u>C</u> Tray Jack       | G. Style of dining in which the courses come out one at a time  |



Name Andrew Hall

**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 1/2 inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? Milk & Sugar
- Synchronized service is when: Drinks come, then appetizers then entrees
- What is generally indicated on the name placard other than the name? Party/occupation
- The Protein on a plate is typically served at what hour on the clock? 3 or 4 1/2
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?  
Ask Chef if he is not already aware of said menu items.