

# Eric Gowa

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## EDUCATION

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### **2017 Bachelor of Arts in Theatre, Minor in Film**

Bucknell University, Lewisburg, PA

Cum Laude – 3.6 GPA

## EXPERIENCE

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### **Woodloch Country Club, Hawley, PA**

**May 2016 – June 2017**

*Banquet Waiter*

- Served fine dining and alcoholic beverages in an upscale country club atmosphere.
- Improved knowledge of dining room etiquette and buffet-style serving.

### **Pete N' Reenies, Eynon, PA**

**May 2011 – July 2015**

*Server*

- Serviced multiple customers quickly while also balancing take-out orders in a demanding restaurant.
- Interacted personably with clientele to give them the best possible dining experience.
- Crafted desserts and milkshakes with an emphasis on presentation.

## SKILLS

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- Personable, capable of handling a high volume of customers simultaneously, adaptable to fast-paced environments, strong multitasking abilities, good short term memory

## LEADERSHIP & VOLUNTEERING

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### **BACES – Dominican Republic**

**March 2017**

- Traveled to improve community life and bring medicine/aid to multiple neighborhoods in D.R.

### **Boston University Los Angeles Internship Program**

**January 2016 – May 2016**

*Student/Intern*

- Learning terminology and trends in the film & television industry from both classes and internship.

### **Eagle Scout**

- Highest honor achievable in the Boy Scouts of America. Given to less than 2% of scouts.



**Multiple Choice**

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

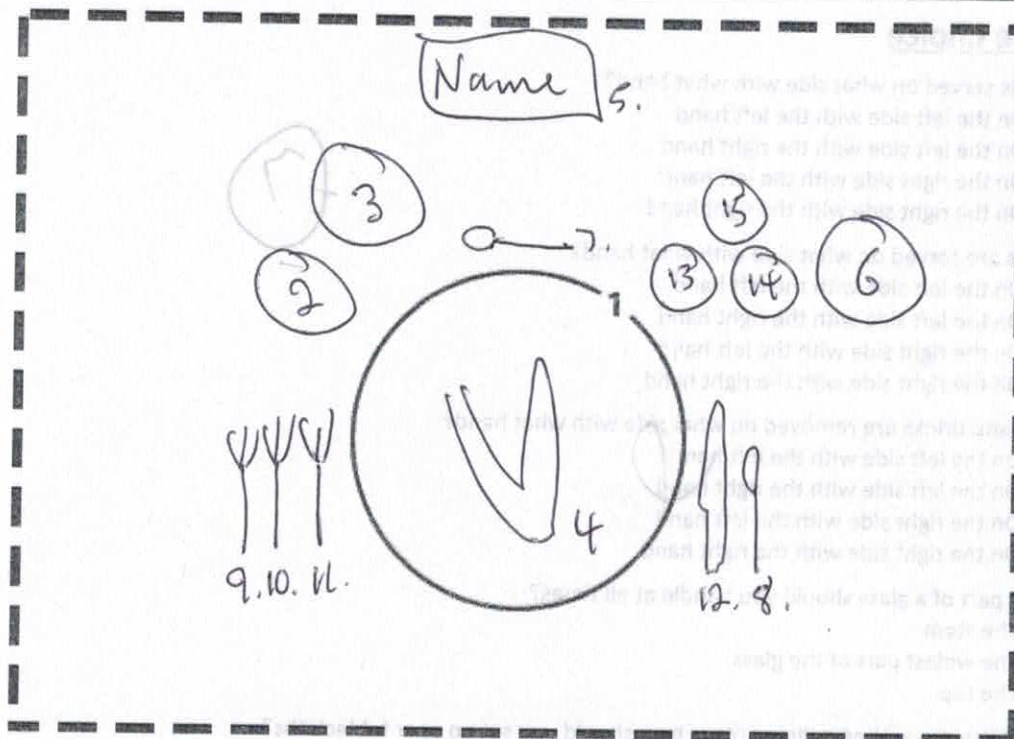


Name

Erre Gomat

# Servers Test

Score / 35



Draw a formal place setting containing all of the following:

- |  |  |  |
|--|--|--|
| <input checked="" type="checkbox"/> 1. Service Plate           | <input checked="" type="checkbox"/> 7. Teaspoon      | <input checked="" type="checkbox"/> 13. Water Glass      |
| <input checked="" type="checkbox"/> 2. Salad Plate             | <input checked="" type="checkbox"/> 8. Soup Spoon    | <input checked="" type="checkbox"/> 14. Red Wine Glass   |
| <input checked="" type="checkbox"/> 3. Bread Plate & Knife     | <input checked="" type="checkbox"/> 9. Salad Fork    | <input checked="" type="checkbox"/> 15. White Wine Glass |
| <input checked="" type="checkbox"/> 4. Napkin                  | <input checked="" type="checkbox"/> 10. Dinner Fork  |  |
| <input checked="" type="checkbox"/> 5. Name Place Card         | <input checked="" type="checkbox"/> 11. Dessert Fork |  |
| <input checked="" type="checkbox"/> 6. Tea/Coffee Cup & Saucer | <input checked="" type="checkbox"/> 12. Dinner Knife |  |

## Fill in the Blank

- The utensils are placed 2 ft inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? Cream & Sugar also on a saucer
- Synchronized service is when: All customers begin being served simultaneously
- What is generally indicated on the name placard other than the name? specific position
- The Protein on a plate is typically served at what hour on the clock? 1 o'clock
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?  
Check & confirm w/ chef.