

Eric Gowat

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EDUCATION

2017 Bachelor of Arts in Theatre, Minor in Film

Bucknell University, Lewisburg, PA

Cum Laude – 3.6 GPA

EXPERIENCE

Woodloch Country Club, Hawley, PA

Banquet Waiter

May 2016 – June 2017

- 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

Server

May 2011 – July 2015

- 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

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

LEADERSHIP & VOLUNTEERING

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

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

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

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

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

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

Match the Correct Vocabulary

D. Scullery

G. 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)

A. Chaffing Dish

C. Used to hold a large tray on the dining floor

B. French Passing

D. Area for dirty dishware and glasses

G. Russian Service

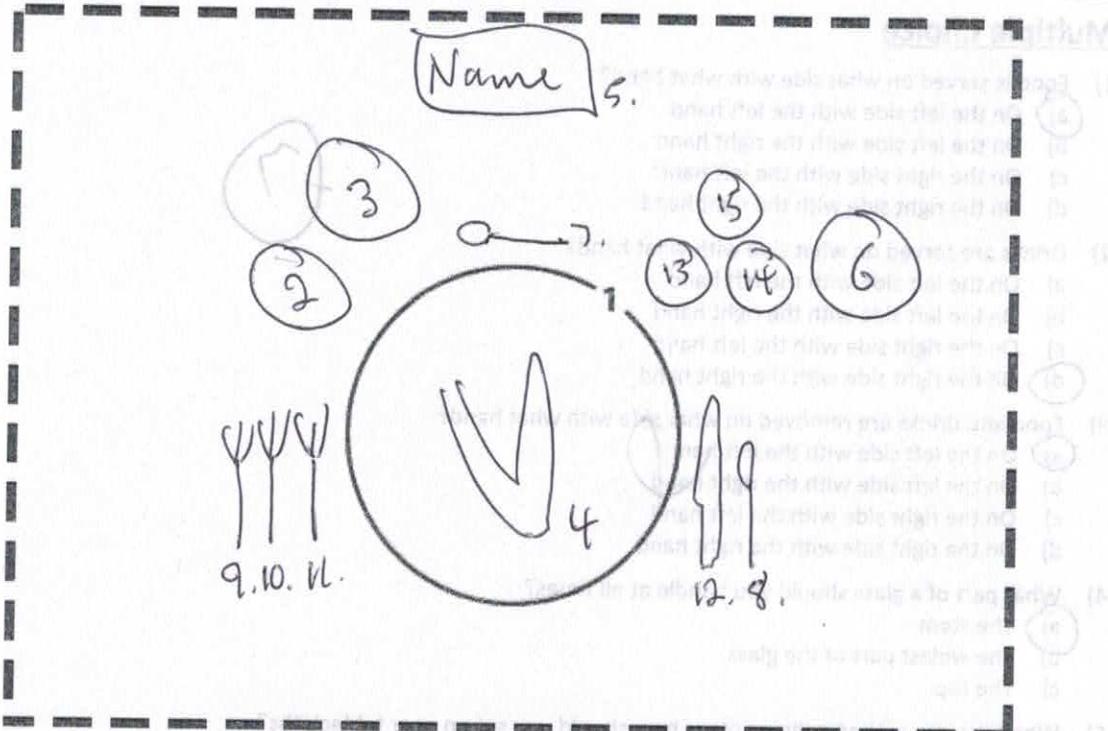
E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored

F. Corkscrew

F. Used to open bottles of wine

C. Tray Jack

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



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