

Sudana Bobatoon



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Food Handler Certificate Available

Experience:

Acrobat Outsourcing Los Angeles, CA	Cater Waiter Server Wine, Soft drinks	7/2017 – present Corporations, Country Clubs, Financial Institutes	Marlene 562 204.9621
Patina Restaurant Group Los Angeles, CA	Cater Waiter Server Soft drinks On-call	5/2017 - Music Hall Corporations, Financial Institutes, and more	Diana Holdridge
Culinary Staffing Service Los Angeles, Ca 90046	Cater Waiter- Server Soft drinks On-call	6/2012 – present Various Country Clubs, Corporations, etc	Dan Stone 323 965.7582
Tuttle Group New York, NY	Cater Waiter On call	Various Corporations and Events	Maria 212 497.9541
Hospitality New York, NY	Waiter, Server On-call	3/2012 – present Various Corporations	Sophia 646 810.7152
Eden Hospitality New York, NY 10006	Cater Waiter Server Coat Checker On-call	12/2011 – present Various assignments and Fortune 500 companies.	Albert Marin 212 689.2444
H. Chris Brown Esq. 27334 Pinehurst Road Sun City, CA 92586	Server /Coat Checker Meet & Greet Hostess On-call	11/2004 – 4/2007 Film productions, award ceremonies & events.	Ms. H. Chris Brown 216 276.0367

Education:

Valley Community College LACC, Los Angeles, CA	Philosophy, AA History Business Administration
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Los Angeles. CA
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Detailed experience as follows:

Passing (serving) Hors D'oeuvres
Cocktail parties (private or open)
Banquet Server, Weddings, Buffet,
Coat check, Captain

Wardrobe:

Black Bistro	White Polo Shirt
White on Black Bistro	Khaki pants
Black vest/Red Vest	Black shoes
Full Black Dress Tuxedo	Black apron



Servers Test

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

B ~~C~~

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

Match the Correct Vocabulary

D Scullery

A. 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

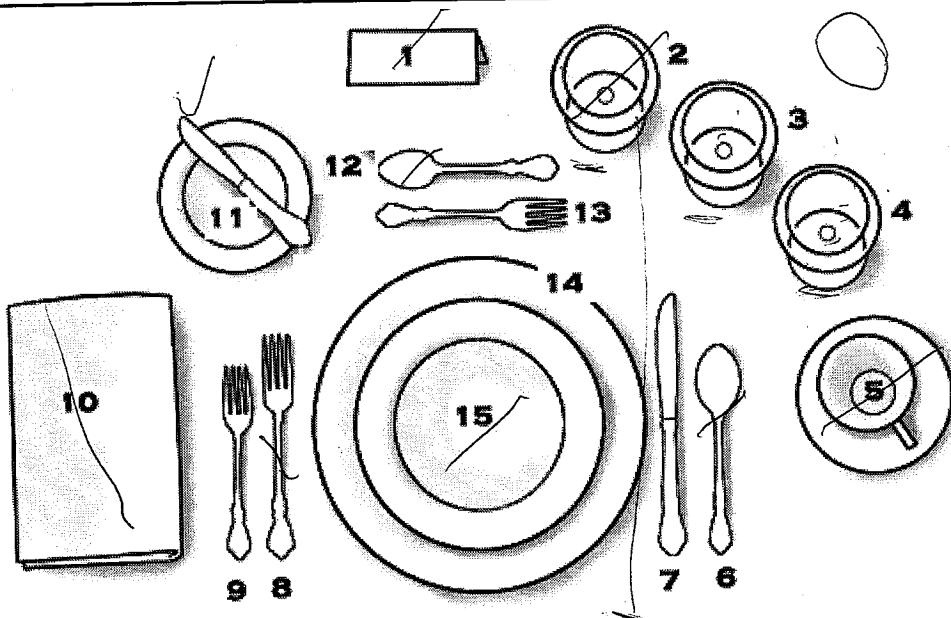
F. Used to open bottles of wine

C Tray Jack

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



Servers Test



Match the Number to the Correct Vocabulary

10 Napkin

11 Bread Plate and Knife

1 Name Place Card

12 Teaspoon

13 Dessert Fork

6 Soup Spoon

15 Salad Plate

7 Water Glass

8 Dinner Fork

5 Tea or Coffee Cup and Saucer

7 Dinner Knife

1 Wine Glass (Red)

9 Salad Fork

14 Service Plate

— Wine Glass (White)

Fill in the Blank

1. The utensils are placed 1/2 inch inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? Sugar / milk
3. Synchronized service is when: Everyone is in place, places plates down on together on cue
4. What is generally indicated on the name placard other than the name? allergies, veg. gluten, Fish, meat
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?
go back to kitchen ASK for whatever the guest request