

Donald Clark
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EDUCATION

Graduate from College of Charleston with a BA in Psychology cum laude; 3.8 GPA

EMPLOYMENT

Door to Door Fundraiser UNICEF (April-August 2017)

Valet/Coordinator The Mills House Wyndham Grand Hotel in Charleston South Carolina
(Summer 2016)

Banquet Server Keith Citrine Event Planning (Summer 2015+2017)

Server and sandwich maker. Rudys restaurant (Summer 2013)

Donald's Day Camp for Boys A three-week summer sports camp for about 10 seven to nine-year-old boys. (Summer 2008-2012)

Freelance Landscaping (August 2008-2016)

AWARDS/HONORS

Citizenship Award for Character and Determination: Given to one student every year at Cape Elizabeth High School who has exhibited character and determination throughout their lives

National Society of Collegiate Scholars: In recognition of commitment to the ideals of scholarship, leadership, and service

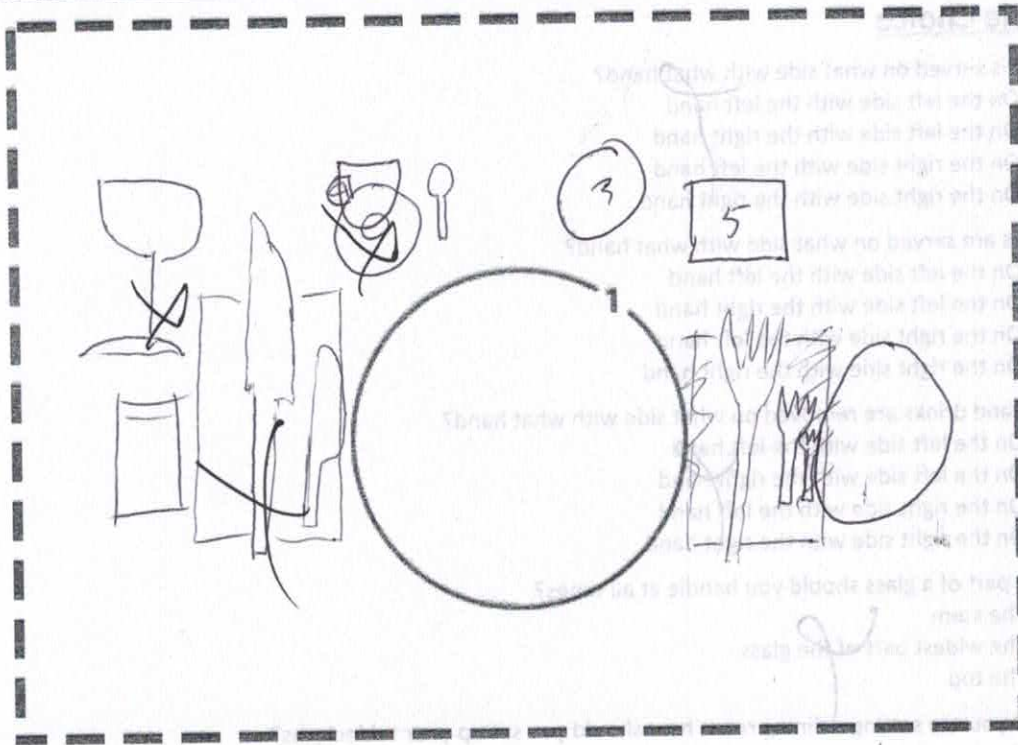
Rotary Youth Leadership Awards: Rotary Youth Leadership Awards (RYLA) is Rotary's leadership training program for young people. In late June each year, Maine clubs send 120 high school sophomores to the Youth Leadership awards conference held at Camp Hinds in Raymond, Maine. RYLA emphasizes leadership, citizenship, personal growth and service. I attended as a camper and was asked to be a facilitator during the summer after my junior year. I have participated every summer since.

Multiple Choice

- d 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 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
- b 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 | 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>A</u> Chaffing Dish | C. Used to hold a large tray on the dining floor |
| <u>G</u> French Passing | D. Area for dirty dishware and glasses |
| <u>B</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 |



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 8-12 inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? Sugar, Cream/milk
- Synchronized service is when: All are served at the same time
- What is generally indicated on the name placard other than the name? Q
- The Protein on a plate is typically served at what hour on the clock? 8 PM
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?
You should already have been aware of which dishes contained what ingredients.