

MICHAEL ABBOTT JR

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SUMMARY

Obtain a position where I can earn persnal and professional growth while becoming an assrst to the company.

SKILLS

- Beer and Wine knowledge
- Able to work in a fast paced environment
- Strong restaurant serving experience
- Food handling knowledgeReliable, punctual and committed to customer service

EXPERIENCE

- 01/2014 to 06/2017 Server/ Expeditor/busser
Giuseppe's Cucina Italiana — Pismo Beach Beach, CA
Apportioned and served food to customers. Assisted co-workers. Assisted with seating as needed .Cleaned and prepared various foods for cooking or serving Expedited food. Assisted in all departments as needed High paced restaurant.
- 01/2016 to 12/2016 Server/Shift lead
Zorros Cafe & Cantina — Shell Beach, CA
Consistently maintained high levels of cleanliness, organization, storage, and sanitation of food and beverage products to ensure quality. I also, Assigned tasks and oversaw the direction of employees to ensure compliance with food safety procedures and quality control guidelines.
- 01/2011 to 01/2014 Team Leader
Jack in the Box — Glendale, CA
Responsible , Team Leader , my Primary responsibilities were focused on training, overseeing and/or performing workstation activities to ensure excellence in guest service, food quality and safety, as well as providing excellent internal service to restaurant team members.
Guest service: Assisted guests, Take and hand out orders, collect payments and operated cash registers

EDUCATION AND TRAINING

- 2010 Nursing
Pasadena City College — Pasadena, CA, United States
- 2005 Nurse Assistant
Anderson College — North Hollywood, CA, United States
Food Handler Certificate
POS,Aloha& Micros.
- 2006 High School Diploma: General education
Burbank — Burbank, CA, Los Angeles

REFERENCES

- Aurash Shafar/Giuseppe's Cucina Rustica,General Manager (805)-459-1167
Stephani Marine/ The Habit Burger /Assistant Manger (818)987-8179
Ryan thaliana/Brent wood shipping /Owner (818)805-4352



6/24/2017

To whom it may concern:

This letter is a confirmation of the great work that Michael Abbot has done. Since he started working here (3-7-14), he has been one of our best employees, and we value him and everything he brings to the table here at Giuseppe's Cucina Italiana.

Anytime we need a task done, we can count on Michael to do above and beyond what is asked of him. We count on him to train most of our new employees so that hopefully his good work ethic and passion for his job rubs off on them. Michael Abbot is one of our most loyal and accountable employees, and he is an irreplaceable asset to our restaurant.

If you have any further questions what so ever, please do not hesitate to call. Our phone number here is (805)-773-2870 extension 10.

Sincerely,

A handwritten signature in black ink, appearing to read 'Aurash Afshar', with a large, sweeping flourish at the end.

Aurash Afshar
General Manager
Giuseppe's Cucina Italian
891 Price St. Pismo Beach, CA 93449
(805)-773-2870 ex 10

891 Price Street
Pismo Beach, California 93449
(805) 773-2870
F (805) 773-6610
www.GiuseppesRestaurant.com

1010 Court Street
San Luis Obispo, California 93401
(805) 541-9922
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www.GiuseppesRestaurant.com

Name Michelle Abbott**Servers Test**

Score / 35

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 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 VocabularyD

Scullery

E

Queen Mary

A

Chaffing Dish

B

French Passing

G

Russian Service

F

Corkscrew

C

Tray Jack

A. Metal buffet device used to keep food warm by heating it over warmed water

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)

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

D. Area for dirty dishware and glasses

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

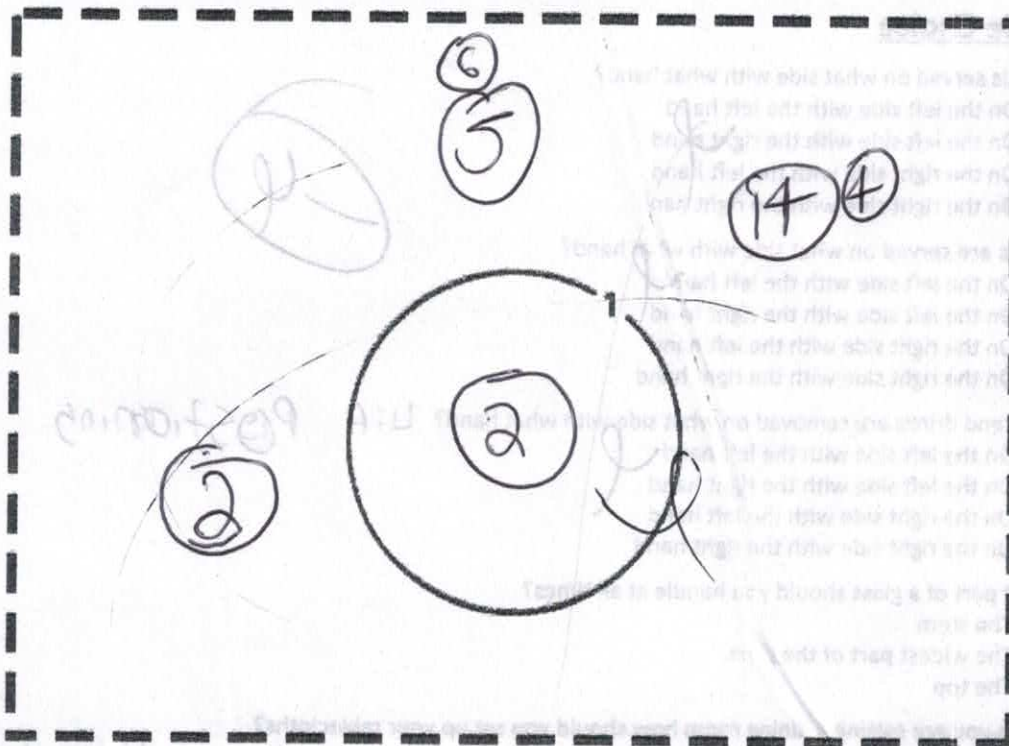
F. Used to open bottles of wine

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

Name Michner Asbot

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 one 2 4 inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? _____
- Synchronized service is when: you know when that a prior time is.
- What is generally indicated on the name placard other than the name? Food Item
- The Protein on a plate is typically served at what hour on the clock? End of the Hour
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?

let Expo know, clean area where you will be prepping