

Horacio Ramos Hernandez

5518 S, Wilton Place

Los Angeles, California 90062

E-Mail - los21368scla@yahoo.com

Phone: ( )

(213) 296-9211

## OBJECTIVE

To obtain a position as a Room service Server, Banquet Server, Bar-back or as a Server Assistant, in a high volume restaurant or in a 5 Star Hotel. I have over 15 years of experience in fine dining serving.

## Experience

Hollywood Park - Santa Anita Racetrack / Del Mar Racetrack	15 Years
Turf Club Server / Banquet Server / Food Server Assistant	
Long Beach Convention Center / Pacific of the Aquarium	2 Years
Banquet Server / Catering server / Food runner / Bar- Back	
Dodgers Stadium - Levy Restaurants	4 Years
Catering Server / Banquet Server / Food Runner	
Palm Restaurant, Lobster Steak House Downtown L A	5 Years
Bar- Back / Food Runner / Server Assistant	
Regal Biltmore Hotel / Hyatt Regency Hotel / Double Tree	6 Years
Fine dining Banquet Server / Room Service Server / Bar- back	
Los Angeles Coliseum / Los Angeles Sports Arena	5 Years
Catering Server / Press Box Busser	

## EDUCATION

I'm a bilingual person I speak / read / write / English / Spanish fluently with Micro soft computer knowledge also I'm a student at Los Angeles city College my major is Psychology (drug and alcohol) counselor.



**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
- A 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
- X 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**

D Scullery

E Queen Mary

A Chaffing Dish

B French Passing

G Russian Service

F Corkscrew

C Tray Jack

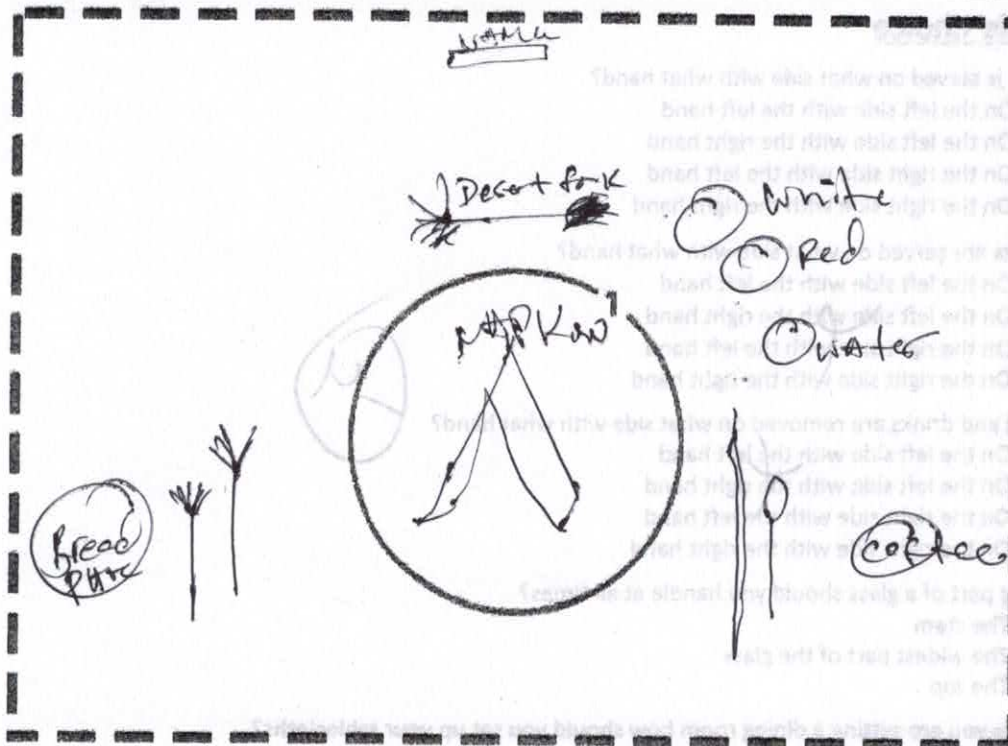
- A. Metal buffet device used to keep food warm by heating it over warmed water
- B. Style of service where food is prepared or served individually at the dinner table to fit the customer's specific taste (i.e. providing dressing and pepper for salad or handing out bread to each patron)
- C. Used to 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

Horacio Hernandez

## 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 two U inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? Spoon / Sugar card
- Synchronized service is when: All Servers at once
- What is generally indicated on the name placard other than the name? Food Request
- The Protein on a plate is typically served at what hour on the clock? 4
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?

TALK to the chef or CAPTAIN