

Peter Kuser

667 Bluewater Way | Port Hueneme, California 93041 | peterkuser@gmail.com | 415-240-3747

OBJECTIVE:

Contribute to the success of all through attention to detail, and a positive attitude.

EXPERIENCE:

Sodexo @ Pepperdine Malibu, California August 2017 to present
Banquet Captain at Villa Graziadio Executive Center

BonAppetit@Google Mountain View, California August 2011 - June 2015
Shift Supervisor

- Purchasing, billing, reconciling, payment resolution.
- Client & guest event oversight.
- Sales & coordinating catering orders with CaterTrax.
- Set-up, delivery, and serving food & beverages.
- Campus wide cafe reservation coordinator for 25+ cafes.
- Supervise staff.

Kelly's On Trinity San Francisco, California April 1993 - April 2010
Catering Manager

- Sales, purchasing, billing, reconciling.
- Delivery, set-up, serving, and oversee events small & large.
- Corporate client cafe oversight.
- On-site retail food & beverage preparation & sales.
- Inventory control. Client kitchen management. Supervise staff.

REFERENCES:

Bon Appetit HR Service Center (877) 311-4747

Kelly Mills chef/owner Kelly's On Trinity Instructor CIA St. Helena, CA (415) 531-4782 chefkm@pacbell.net

Jeffrey Girouard Ventura, CA (805) 407-1175 jeffdevlinlee@gmail.com

Peter Kuser

603 Bluewater Way | Port Hueneme, California 93041 | peterkuser@gmail.com | 415-340-1747

OBJECTIVE

Contribute to the success of all through attention to detail, and a positive attitude.

EXPERIENCE

Bobcat @ Repertoire Mallin, California August 2013 to present
Banquet Captain of Villa Grandin Executive Center

Bobcat @ Repertoire Mallin, California August 2011 - June 2012
Night Supervisor

- Purchasing, billing, reconciling, payment resolution.
- Client & guest event oversight.
- Sales & coordinating catering orders with Caterlink.
- Setup, delivery and serving food & beverages.
- Banquet wine & liquor reservation coordinator for 35+ cases.
- Supervise staff.

Kelly's On Third, San Francisco, California April 1993 - April 2010
Catering Manager

- Sales, purchasing, billing, reconciliation.
- Delivery, setup, serving, and service events small & large.
- Corporate client, cater oversight.
- On-site retail food & beverage preparation & sales.
- Inventory control, Client kitchen management, Supervise staff.

REFERENCES

Bob Appleby HR Service Center (877) 511-4747

Kelly Mills chef/owner Kelly's On Third, Instructor CIA St. Helena, CA (415) 551-4782 kellymills@kellys.com

Jeffrey Girard, Ventura, CA (805) 403-1375 jeffgirard@jeffgirard.com

Name Peter Dorian Kiser**Servers Test**

Score / 35

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
- D 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

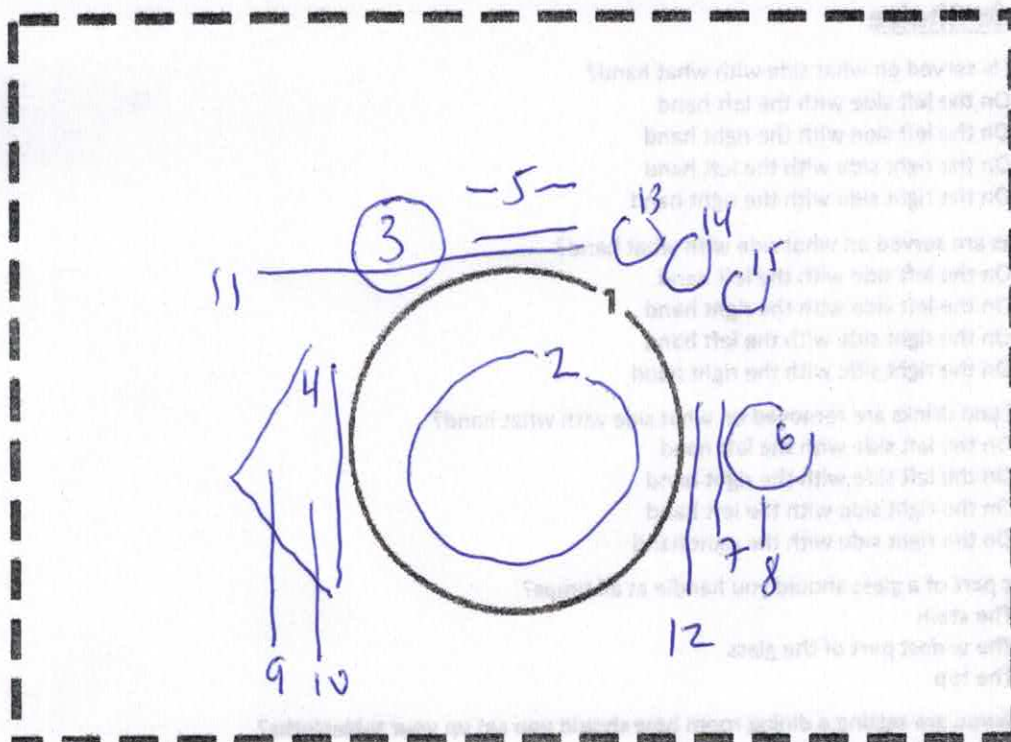
- | | |
|--------------------------|---|
| <u>D</u> Scullery | A. Metal buffet device used to keep food warm by heating it over warmed water |
| <u>E</u> Queen Mary | B. Style of service where food is prepared or served individually at the dinner table to fit the customer's specific taste (i.e. providing 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 |

Name

Peter Bozzer-Kison

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 1 inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? SWEETENERS + CREAM + N/A
- Synchronized service is when: EVERYONE IS SERVED SIMULTANEOUSLY + CHRONOLOGICALLY
- What is generally indicated on the name placard other than the name? COMPANY + TITLE
- The Protein on a plate is typically served at what hour on the clock? 6
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?
TELL THEM YOU WILL GET IT AND NOTIFY KITCHEN