

Gary Lyda

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OBJECTIVE:

To obtain a position with a team oriented company that will allow me to maximize my skills with potential for advancement.

CAREER SUMMARY & PROFESSIONAL DEVELOPMENT:

Excellent communication skills

- Exceptional interpersonal skills, quickly establishes rapport at all levels
- Works well independently or as a team player
- Self motivated

Skilled in the following computer software

- Microsoft Office (Word, Excel, PowerPoint, Publisher, Outlook)
- Adobe (Photoshop, Illustrator, QuarkXPress)

WORK EXPERIENCE:

BLACK ANGUS STEAKHOUSE, BURBANK, CA – SERVER 06/2017- PRESENT

- Knowledge of menu, seasonal OUTserts, steaks, and specialty drinks
- Micros P.O.S
- Maintain fine dining etiquette
- Side work
 - Rolling silverware
 - Breaking down soda station
 - Restocking server and expo station

HAWTHORNES BACKYARD, WEST CHICAGO, IL – SERVER/BARTENDER 10/2015 – 05/2017

- Knowledge of menu, daily specials, beers on draft (14).
- Adelo P.O.S
- Full service bar, with knowledge of how to prepare drink specials
- Greeting and serving guests.
- Side work
 - Rolling silverware
 - Restocking server station
 - Dressings
 - Cleaning cadies

CROSSTOWN PUB & GRILL, BATAVIA, IL – SERVER 01/2017 – 05/2017

- Knowledge of menu, daily specials, beers on draft (47).
- Touch Bistro
- Greeting and serving guests.
- Expediting, running food.
- Side work
 - Rolling silverware.
 - Restocking server station.

TWO BROTHERS TAP HOUSE, WARRENVILLE, IL – HOST

09/2014 – 10/2015

- Greeting, seating and helping guests.
- Taking Carry Out orders
- Taking reservations
- Making Gift Boxes
- Maintain shop inventory
 - Restocking all inventory
 - Knowledge of products
 - Monthly inventory
- Train New Employees
 - Inventory restocking, taking phone orders and working the register
- Keep store and host area clean
- Host special events

GENGHIS GRILL, WHEATON, IL – BARTENDER/SERVER

05/2014 – 09/2014

- Open and close store.
- Greeting, seating and helping guests.
- Prepare drinks
- Maintain Inventory

EDUCATION:

Wheaton Warrenville South High School – High School Diploma

2011

College of DuPage – Gen Ed

2013

PERSONAL:

Previous jobs required independence, responsibility and teamwork. Fast and adaptable learner, self motivated with communication skills, computer knowledge, organization and leadership qualities.

Spend less time and money on groceries

Stop eating out more

Make eating out easier

Wasteful shopping behavior

Renting vs buying a house

Traveling to foreign countries

Moving to a new city

Renting a house in another city

Traveling to foreign countries

Moving to a new city

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Traveling to foreign countries

Moving to a new city

Opening a new store

Creating a new product

Product development

Marketing materials

Traveling to foreign countries

Moving to a new city

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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

C 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 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 VocabularyD Scullery

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

G 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

E Russian Service

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

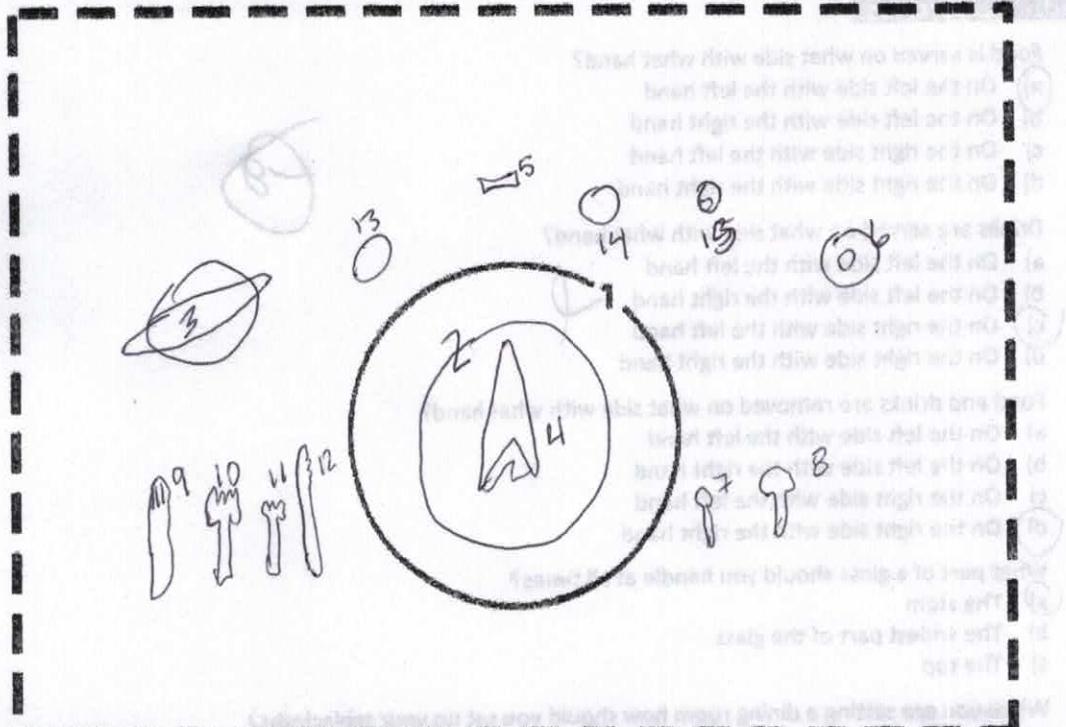
S Corkscrew

F. Used to open bottles of wine

C Tray Jack

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

Name _____
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

1. The utensils are placed 3 inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? sugar 3 for honey
3. Synchronized service is when: everything comes out at a timely manner
4. What is generally indicated on the name placard other than the name? Table #
5. The Protein on a plate is typically served at what hour on the clock? 7th
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? notify the chef