

# Roberto Small

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<b>Summary</b>	To gain more experience in the hospitality field in hopes to move further up in to management.		
<b>Experience</b>	5/2017 - Present	Waldorf Astoria	Beverly Hills, CA
	<b>Rooftop Server</b>	Im a server at The RoofTop by JG	
	1/2016 - 9/2016	Nobu Hospitality	Miami Beach, FL
	<b>Server</b>	Server for Nobu Hotel and Restaurant	
	10/2014 - 12/2015	STK Miami	Miami Beach, FL
	<b>Server</b>	Lead Server and Designated trainer.	
	6/2013 - 6/2015	Mandarin Oriental	Miami, FL
	<b>Server</b>	PM Server at Cafe Sambal	
	10/2013 - 12/2014	Fontainebleau Hotel	Miami Beach, FL
	<b>Server</b>	I was a Server at Michael Mina 74, one of the four Signature Dining Restaurants at the hotel.	
<b>Education</b>	9/2009 - 6/2014	Johnson & Wales University	North Miami, Florida
	Associate Degree		
	Pursued my Culinary Arts and Hospitality Management degrees.		
	9/2005 - 6/2009	T.C. Williams High School	Alexandria, Va
	Certification		
	I was enrolled in the Culinary Arts program in my Junior and Senior years.		
<b>Activities &amp; Affiliations</b>	4/2010 - 4/2010	Miami Food and Wine Festival 2010	InterContinental Hotel Miami
	Annual event in Miami, hosted by Todd English this year.		
	8/2008 - 8/2008	Metropolitan Cooking and Entertaining Show.	Washington, DC
	I had the privilege of doing prep work for Paula Deen, Giada de Laurentiis and Bobby Flay for their cooking demos.		



9/2007 - Present DECA

Organization of Marketing  
Students

An Association Of Marketing Students. I've been an active participant since high school.

## Skills

### Culinary Arts

I take culinary arts in school and am also enrolled in the culinary program at Johnson and Wales. I currently have 3 years of experience in this field.

## Awards/Honors

10/2009	ServSafe Alcohol	National Restaurant Association
6/2009	NOCTI Competency Assessment in the field of Culinary Arts	NOCTI
6/2009	National Professional Certification	NRF Foundation
10/2008	ServSafe Sanitation	National Restaurant Association

## References

Jason Ponte  
Fontainebleau Hotel  
Scarpetta Manager  
6178517549

Stephanie Eigen  
Nobu Hospitality  
Corporate Trainer  
7023397557

Teddie King  
Nobu Hospitality  
Director of In Room Dining  
3058905816



Name \_\_\_\_\_

Robert Small

## 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 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 Vocabulary

D Scullery

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

B 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

G Russian Service

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

F Corkscrew

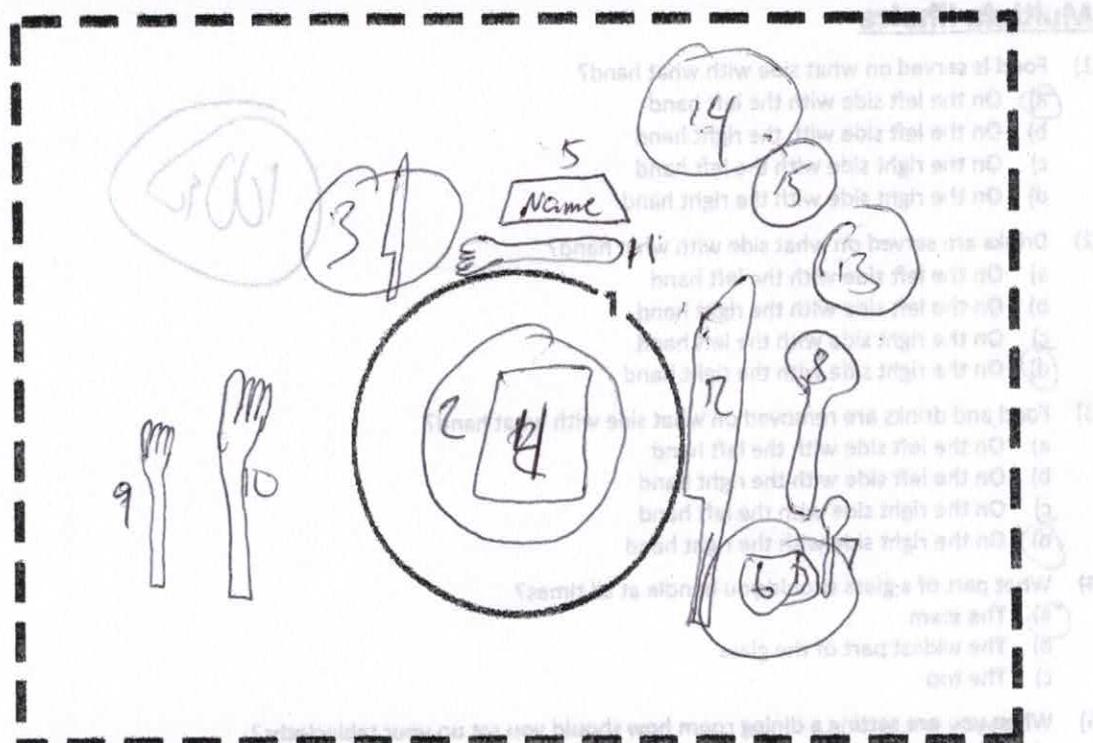
F. Used to open bottles of wine

C Tray Jack

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

Hand sketch

Name Robert Small  
Servers Test Score / 35



**Draw a formal place setting containing all of the following:**

1. Service Plate
2. Salad Plate
3. Bread Plate & Knife
4. Napkin
5. Name Place Card
6. Tea/Coffee Cup & Saucer
7. Teaspoon
8. Soup Spoon
9. Salad Fork
10. Dinner Fork
11. Dessert Fork
12. Dinner Knife
13. Water Glass
14. Red Wine Glass
15. White Wine Glass

**Fill in the Blank**

1. The utensils are placed One inch (es) from the edge of the table.

2. Coffee and Tea service should be accompanied by what extras? Sugar / Cream

3. Synchronized service is when: Everyone is doing the same thing

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? 6

6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?

Consult the Captain / Chef