

Roberto Small

Summary

To gain more experience in the hospitality field in hopes to move further up in to management.

Experience

5/2017 - Present Waldorf Astoria Beverly Hills, CA

Rooftop Server

Im a server at The RoofTop by JG

1/2016 - 9/2016 Nobu Hospitality Miami Beach, FL

Server

Server for Nobu Hotel and Restaurant

10/2014 - 12/2015 STK Miami Miami Beach, FL

Server

Lead Server and Designated trainer.

6/2013 - 6/2015 Mandarin Oriental Miami, FL

Server

PM Server at Cafe Sambal

10/2013 - 12/2014 Fontainebleau Hotel Miami Beach, FL

Server

I was a Server at Michael Mina 74, one of the four Signature Dining Restaurants at the hotel.

Education

9/2009 - 6/2014 Johnson & Wales University North Miami, Florida

Associate Degree

Pursued my Culinary Arts and Hospitality Managment 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.

Activities & Affiliations

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. Ive 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

Natinal 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

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 Vocabulary

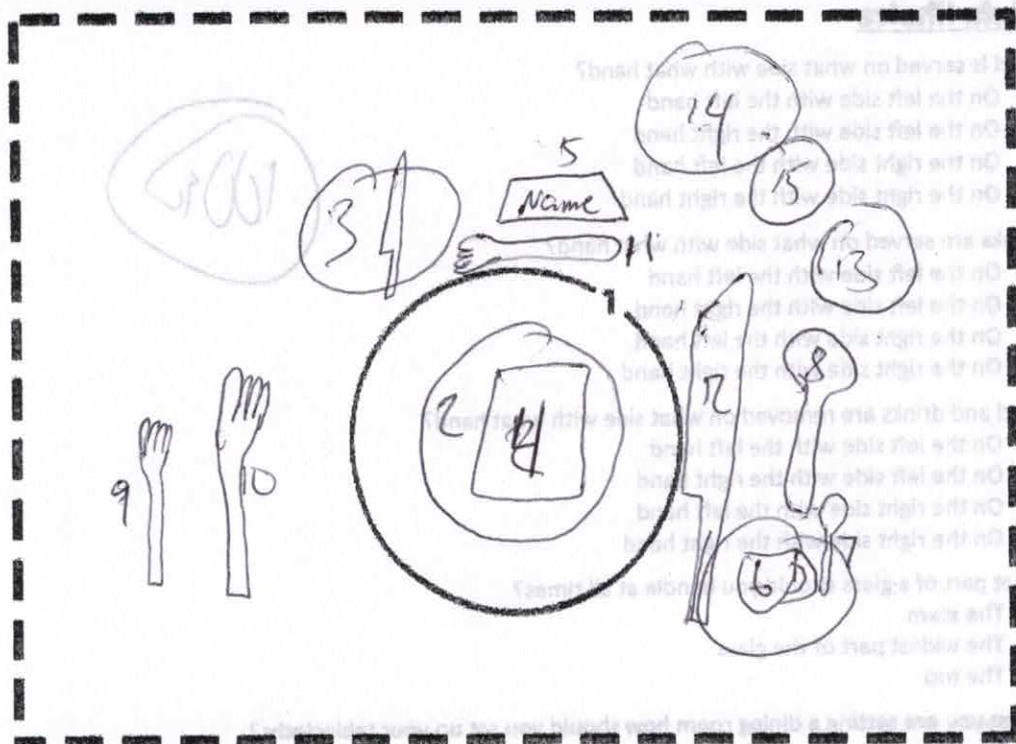
- | | |
|--------------------------|---|
| <u>D</u> Scullery | A. Metal buffet device used to keep food warm by heating it over warmed water |
| <u>E</u> Queen Mary | B. Style of service where food is prepared or served individually at the dinner table to fit the customer's specific taste (i.e. providing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

Roberto Small

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 inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? Sugar / Cream
- Synchronized service is when: everyone is doing the same thing
- What is generally indicated on the name placard other than the name? Table #
- 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?

Consult the Captain / Chef