

# BENJAMIN EBERT

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## Education

### University of Southern California, Annenberg School for Communication and Journalism

*Bachelor of Arts in Broadcast and Digital Journalism, Minor in Sports Media Studies*

May 2016

**Relevant Coursework:** Broadcast and Print Writing, Reporting, Production, Online Media, Creating the Motion Picture Soundtrack, Non-Fiction Television, Sports Communication and Culture, Study of Entertainment Communication and Society, Radio News Production, Media and Society, Sports Commentary, Law of Mass Communication

**Honors:** USC Annenberg Dean's List, Hearst Foundation 2015 Top-10 Finalist

## Food Service Experience

### Oakwood Athletic Club

Cafe Manager

Lafayette, CA

August 2009 – December 2014

- Handled all food preparation and ordering for high-end, healthy café
- Assisted staff in the processing and serving of food and drink orders

### Mudd's Restaurant

Food Runner, Server

San Ramon, CA

August 2006 – January 2008

- Prepped dishes on the line in fine dining restaurant
- Assisted in serving appetizers and dishes to tables

## Work Experience

### Trapdoor Social

Social Media and Marketing Manager

Los Angeles, CA

March 2016 – Current

- Create all social media and online promotion for the alternative rock band *Trapdoor Social*
- Handle Wordpress website editing as well as merchandising for the band

### Annenberg Media

Producer

Los Angeles, CA

August 2015 – May 2016

- Develop relevant news story pitches for the day-of-air show
- Apply skills in organizing rundown for a 30-minute radio program
- Lead a news team that researches and reports on various stories resulting in a radio show

Podcast Co-Host/Producer

- Create an original weekly sports podcast
- Apply on-air radio reporting and post-production editing skills to create a 45-minute podcast episode

### Fox Sports Radio

Producing and Editing Intern

Sherman Oaks, CA

May 2015 – August 2015

- Completed audio edits of sports highlights to be played on a national radio station
- Analyzed and aided in developing show rundowns for *The Jason Smith Show*
- Developed an original sports talk radio show rundown

## Skills and Involvement

**Tools and Applications:** Adobe Premiere, Adobe Audition, Adobe Photoshop, Adobe Dreamweaver,

Pro Tools, Soundslides, Microsoft Office, Wordpress

**Trojan Marching/Basketball Band:** Drum Line (Squad Leader) and Drum Set

August 2014 – May 2016

## REINAMIN EBERT

## Education

### Good Service Experience

## Work Experience

### spill boundary

Multiple Choice

D

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

B

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 Vocabulary

D Scullery

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

A 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)

C 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

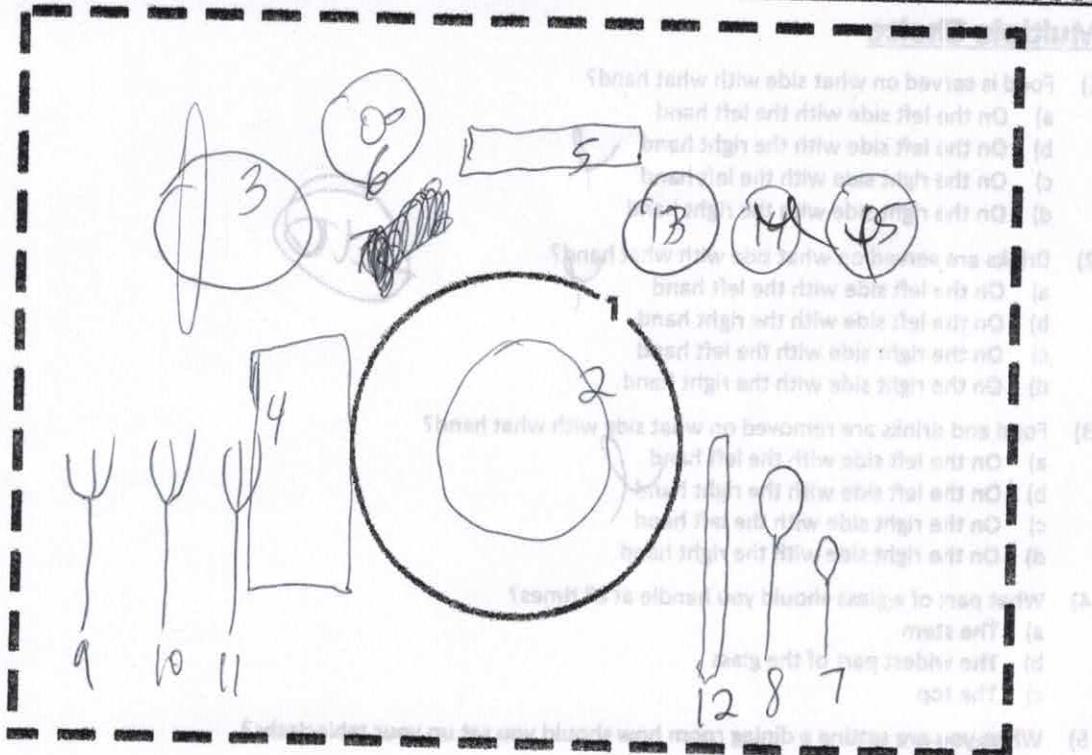
E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored

F Corkscrew

F. Used to open bottles of wine

E Tray Jack

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

**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 three 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: dishes are served at a specific time and scheduled
4. What is generally indicated on the name placard other than the name? meal
5. The Protein on a plate is typically served at what hour on the clock? 8 AM
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? Confirm that it is available