

Scott Milton

1435 Avon Terrace, Los Angeles, CA 90026

|presentmamentelectro@yahoo.com

213-259-6090

Summary

Independent artist/business owner with 20+ years of performing, recording and producing experience.

Extensive history (over 10 years) in food service industry. Self-motivator with outstanding interpersonal skills who works independently and as part of a team. Dedicated, reliable and always ready for new challenges.

Experience

Cicada –Downtown Los Angeles

Server and Bartender

Feb 2012-Current

BottleRock, Downtown Los Angeles

Server and Bartender-600 wines and Craft Beers

Californian cuisine.

2011-Jan 2012

THE PRESENT MOMENT LTD. Los Angeles, CA

Owner/Artist/Producer, 2009-present.

Sole proprietor of The Present Moment Ltd. Solely responsible for all production, recording, finances, booking, logistics, band management, promotions, licensing and creative development for various music projects. Negotiated distribution deals with Desire Records (France), Disaro (L.A.), Mannequin Records (Italy).

THE GARDENS ON GLENDON Los Angeles, CA

Waiter/Bartender, 2007-2009.

Home to hundreds of A-list celebrity, entertainment, corporate and private parties. Served numerous high-profile events hosted by major studios including HBO, Dreamworks, Showtime, New Line, Disney, and KCET/PBS.

THE WESTWOOD ON WILSHIRE Los Angeles, CA

Head Waiter/Room Service/Host, 2001-2007.

Solely responsible for serving and attending entire dining room and special events, under culinary supervision of award-winning chef Jose

Scott Milton

1435 Avon Terrace, Los Angeles, CA 90028
presentmomentltd@yahoo.com

213-271-0010
Summary

Independent business owner with 15 years of recording, producing and
producing experience
Extensive history (over 10 years) in food service industry. Self-motivated with
outstanding interpersonal skills
who works independently and as part of a team. Dedicated, reliable and always
ready for new challenges.

Experience

Cicada-Downtown Los Angeles

Server and Bartender

Feb 2012-Present

BottleRock, Downtown Los Angeles

Server and Bartender-600 wines and Craft Beers

2011-Jan 2012

THE PRESENT MOMENT LTD. Los Angeles, CA

Owner/Artist/Producer, 2008-present

Sole proprietor of The Present Moment Ltd. Solely responsible for
all production, recording, finances, booking, logistics, band management,

promotions, licensing and

creative development for various music projects. Negotiated distribution deals

with Decca Records

(France), Disco (L.A.), Marinquin Records (Italy)

THE GARDENS ON GLENDON Los Angeles, CA

Waiter/Bartender, 2007-2008

Home to hundreds of A-list celebrity entertainment, corporate and private
events. 2007-2008 high profile events hosted by rock stars including

HBO, (Presidents,

Showtime, New Line, Disney, and KCET/BS

THE WESTWOOD ON WILSHIRE Los Angeles, CA

Head Waiter/Room Service/Host, 2001-2007

Solely responsible for serving and attending entire dining
room and special events; under culinary supervision of award-winning chef Jose

Guillian

. Multiple roles

as waiter, host, room service attendant, operator, concierge and bartender.

Responsible for answering

phone calls for room service and take-out orders

MINTZ, LEVIN, COHEN, FERRIS, GLOVSKY AND POPEO, P.C. Boston, MA

Food Service Attendant, 1998-2001

Coordinated all Executive Committee dinners and ordered food for daily meetings and special events. Responsible for the evening dining-in ordering program. Maintained accurate log

books for all in-house meetings and daily reconciliations of all invoices and bills.

Ordered all operating

supplies through appropriate vendors. Bartended and supervised all catering staff during functions. Kept

conference rooms and lounges stocked and in sanitary condition. Acted as a liaison between Reception and

Audio/Visual Services for meetings.

NEW BOSTON SELECT STAFFING Boston, MA

Waiter/Bartender, 1997-1998

Waited tables and tended bar for numerous functions, weddings, and private parties through a temporary staffing agency at the high-profile locations including

Harvard Business School,

World Trade Center, Seaport Hotel, Boston University, Berkeley School Of Music.

Guilford
Multiple roles
as waiter, host, room service attendant, operator, concierge and bartender
Responsible for answering
phone calls for room service and take-out orders

MINTE, LEVIN, COHEN, FERRIS, GLOVSKY AND POPEO, P.C. Boston, MA
Food Service Attendant 1998-2001

Responsible for all food and beverage service for all
meetings and special events. Responsible for the evening dining in dining
program. Maintained accurate log
books for all in-house meetings and daily reconciled costs of all invoices and bills.
Ordered all operating
supplies through appropriate vendors. Served and supervised all catering staff
during functions. Kept
conference rooms and lounges stocked and in sanitary condition. Acted as a
liaison between Reception and
Audiovisual Services for meetings.

NEW BOSTON SELECT STAFFING Boston, MA
Waiter/Bartender 1997-1998

Waited tables and tended bar for numerous functions, weddings, and private
events at the Ritz-Carlton Hotel. Responsible for the high profile functions including
Harvard Business School
World Trade Center, South Hotel, Boston University, Berkley School Of
Music

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
- A 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

D Scullery

E Queen Mary

A Chaffing Dish

B French Passing

G Russian Service

F Corkscrew

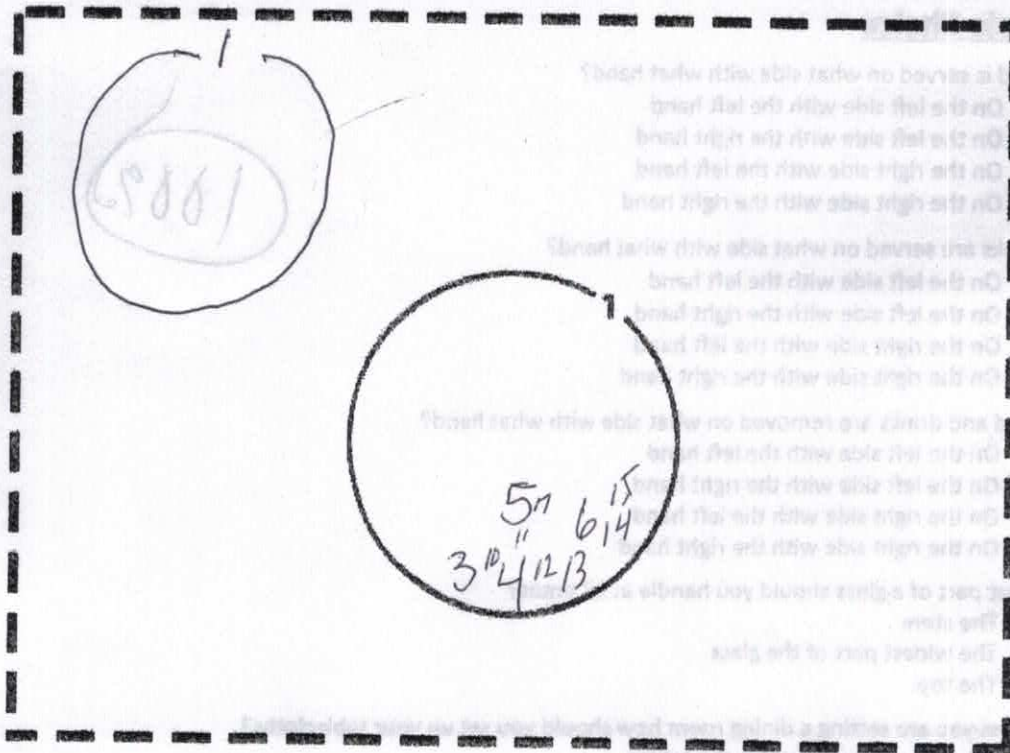
C Tray Jack

- A. Metal buffet device used to keep food warm by heating it over warmed water
 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. Used to hold a large tray on the dining floor
 D. Area for dirty dishware and glasses
 E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored
 F. Used to open bottles of wine
 G. Style of dining in which the courses come out one at a time

Name Cost M. Tran

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? Sugar / Cream
- Synchronized service is when: App - Salad - Pasta - Entree - Dessert
- What is generally indicated on the name placard other than the name? The Company
- 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?

Make a note / tell the captain / inform the chef