

Scott Milton

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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 Miller

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Scalpema

With Works Inseparability and a host of skills. Detailed, technical, intuitive and innovative
teach for new challenges
Offering International skills
Experiential (over 10 years) in service industry. Self-motivated with
background expansion

Excellence
Circles - Downtown Los Angeles
Gardner and Gardner
Help 2018-Culture

2011-2012-SAC
Selmer and Shindenske 800 miles and City 800's
PostRock, Downtown Los Angeles

THE PRESENT MOMENT LTD. Los Angeles, CA

Owner Atia Pogrom, 5000+ hours
Sole proprietor of The Present Moment. Solo and Solo Incorporated to
all disciplines, teaching, consulting, popular, holistic, pain management,
bionomics, coaching and
creative development for various music blocks. Holistic and spiritual goals
(L.A.) - D'salto (L.A.) - Melhedeni Records (Italy)
With Desire Records

THE GARDENS ON GLENWOOD Los Angeles, CA

Needing 5000's, 2003-2008.
Home of hundreds of A-list celebs, an intimate, cozy and
quiet space for private parties, music, and more.
HBO, Game of Thrones
Showtime, New Line, Disney, and KOTRBS

THE WOOD ON WILSHIRE Los Angeles, CA

Wood (A) 1000's 2003-2005
Solely responsible for serving and styling on the daily
look and special events, under unique application of small-minutiae.

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.

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 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

100%

Match the Correct Vocabulary

D Scullery

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

E 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

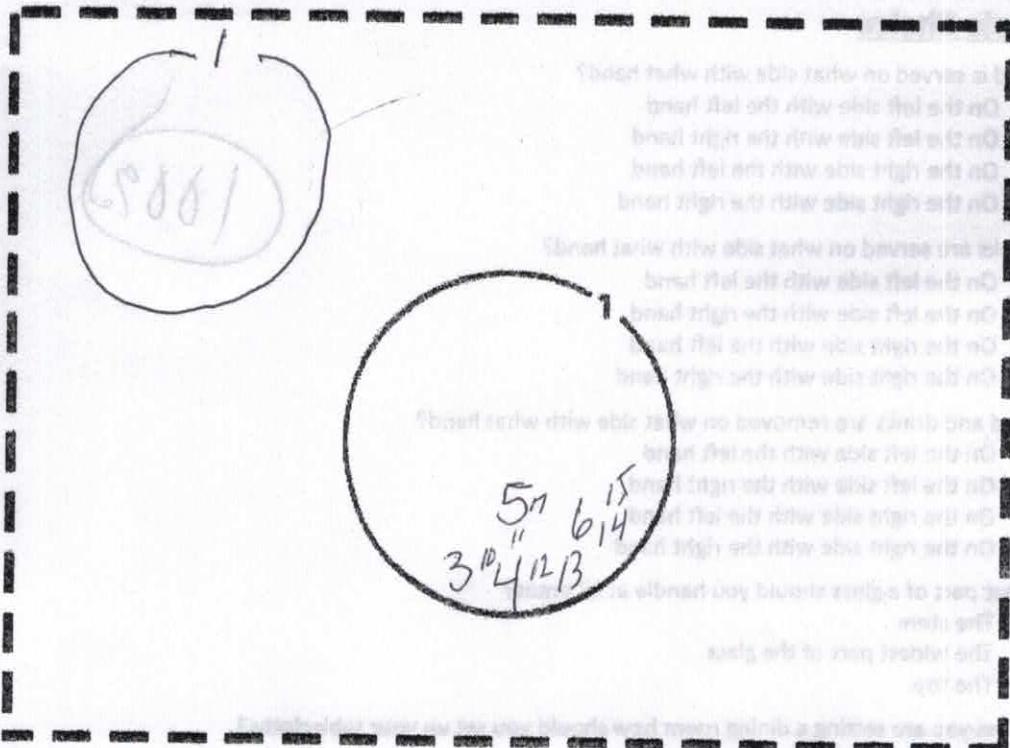
E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored

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



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 _____ 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: App - Salad - Pasta - Entree - Dessert
4. What is generally indicated on the name placard other than the name? The Company
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?

Make a note / tell the captain / inform the chef