

# Angel Hernandez

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## Objective

Responsible employee willing to accept new challenges, detail oriented, Professional, and able to adapt to changing environments, and quick learner. Experience using a POS system.

## Experience

Bel Air Country Club

July 2013- Present

Bartender position and Server and a private High end Golf Club. Duties are maintaining a clean work environment and following great sanitation, while providing the outmost costumer service to each member.

Bus Boy: July 2013-July-2014

Server: July 2014 -2015

Bartender: July 2015 - 2016

City View Marketing

Works as A lead associate creating leads for our urban Marketing strategies.

7-11

March 2012 -July 2013

1800 E Olympic, Blvd.

- Supervised associates in night shift, taking in orders. Also ordering and maintaining a clean environment, while giving great costumer service.

## Education

Woodrow Wilson High School

September 2005 - June 2009

Graduated with High School Diploma

West Los Angeles

July 2009 - Present

Currently in progress of finishing AA degree and peruse a career in Business. Have skills in using the cash register as well as cleaning and maintaining a save environments , inventory management.



**Multiple Choice**

- B 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
- 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
- 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

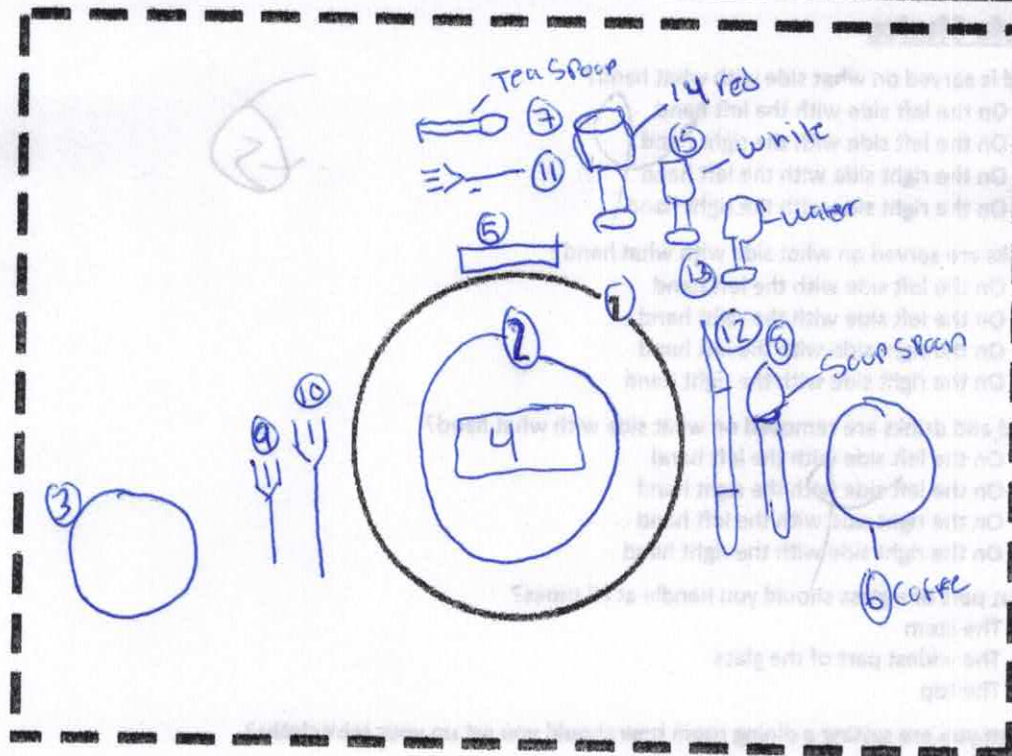
- A. Metal buffet device used to keep food warm by heating it over warmed water
- B. Style of service where food is prepared or served individually at the dinner table to fit the customer's specific taste (i.e. providing dressing and pepper for salad or handing out bread to each patron)
- C. Used to 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 Angel Hernandez

# 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 24 inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? Sugar & Cream
- Synchronized service is when: one puts the coffee cups, while the other pours coffee
- What is generally indicated on the name placard other than the name? Entrée
- The Protein on a plate is typically served at what hour on the clock? Before Dessert
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?  
inform the Supervisor or Captain on the floor.