

Ethan Bourland

Los Angeles

+213.238.7747

ethan.c.bourland@gmail.com

Profile

Internationally experienced and educated server, digital marketing and social media expert with strong communication, presentation, and client relation skills with experience in a diverse range of companies and restaurants.

Experience

Oggies, Tel Aviv, Israel | 2015 - 2016

- Managed working in a bar and restaurant simultaneously
- Worked with a variety of liquor and food partners as well as managed employees schedules and tips
- Served customers at the bar as well as created the drinks for customers sitting in the rest of the restaurant.

Server, Jean Georges Perry Street, New York, NY | 2014 - 2015

- Contributed to a fine dining environment working in multiple roles with unconventional hours
- Gained extensive knowledge of the wine and beer world while also mastering a fine dining dinner and lunch menu
- By the end of my employment, worked at numerous positions throughout the restaurant. From host to busser.
- Managed multiple employees by the end of my experience and contributed to a full-time team setting

Bartender, Dog and Hedgehog Pub, England | May 2014 - August 2014

- Managed a full bar while gaining extensive knowledge of local and international beers and spirits
- Conducted daily inventory with clients and vendors
- Monitored the successful delivery of products to the bar

Education

Fordham University - New York, NY – Bachelors Degree in Business Administration / Management - 2015

Fordham University London Centre - London, UK - Business Administration - 2014

IHM Business School - Goteborg, Sweden - Business and Finance Courses – 2012

Qualifications

- Proficient in multiple media advertising platforms, all Microsoft Outlook programs, and advanced knowledge and experience using Excel
- Advanced knowledge of Twitter, Instagram, and Facebook advertising platforms
- Proficient in the implementation and tracking of social media advertisements
- Developed the necessary skills to create and develop targeted text and visual content for niche markets securing successful delivery of content

Multiple ChoiceA

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

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 VocabularyA

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

G

French Passing

D. Area for dirty dishware and glasses

B

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

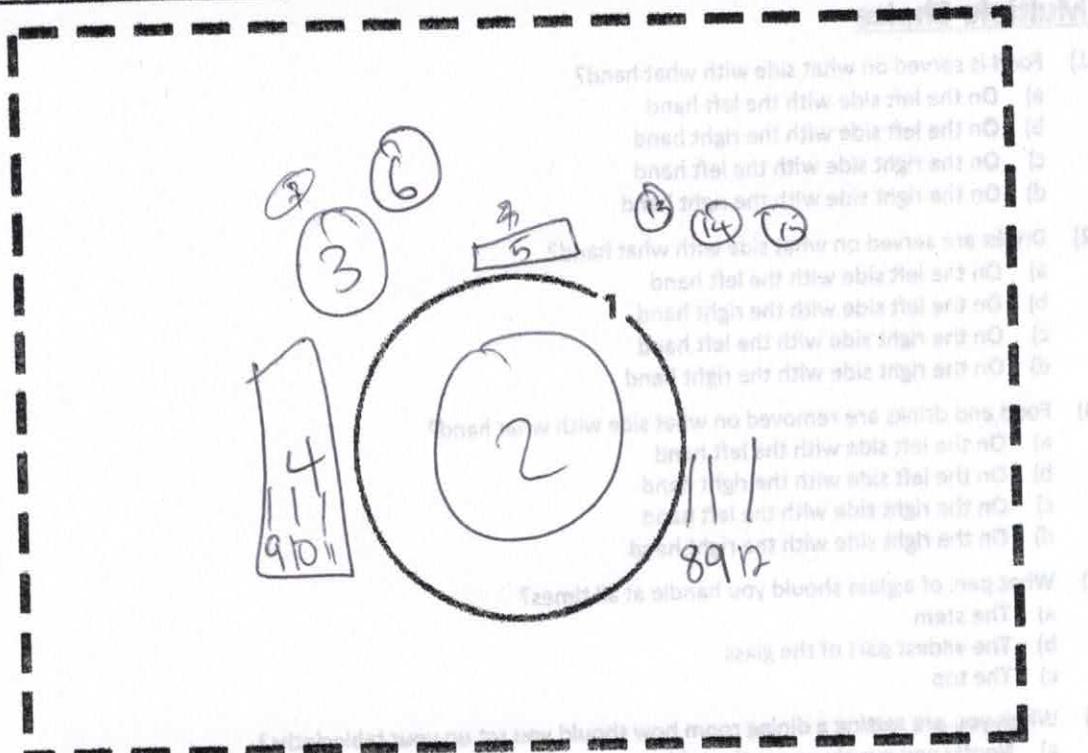
G. Style of dining in which the courses come out one at a time

last name

Name Ethan Boudland

Servers Test

Score 135



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 2 inch (es) from the edge of the table.

2. Coffee and Tea service should be accompanied by what extras? sugar, milk

3. Synchronized service is when: all servers drop at the same time

4. What is generally indicated on the name placard other than the name? table #, dietary restrictions

5. The Protein on a plate is typically served at what hour on the clock? 9

6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?

inform expo/chef