

Stephen McBride Sopko

Glendale CA

818-512-4704

Objective: catering, banquet, wait staff, skilled labor

Areas of Expertise:

Caretaker/groundskeeper

- Maintain property
- removing old shrubbery, trees ,undesirable plant material, soil amendment, re-planting where needed,
- Supervising watering schedule,
- Overseeing property /security lighting,
- Re-pairing damaged driveway, retaining walls,
- Cooking and serving duties for homeowner and guests when applicable,
- Trash and debris disposal weekly. Run any errands as needed.

Home Care Provider

- Monitor blood sugar levels, administer insulin injections.
- Prepare special meals for diabetic.
- Ensure client gets short period Sun time bi-weekly.
- Transport Client to medical /social Appointments, outside activities.
- Handyman responsibilities including carpentry and masonry project, pest control.
- Aiding with bathroom, toilet, shower responsibilities multiple times daily.

Journeyman Level Carpenters/Masons Union

Banquet server/Bartender, Wait Staff

Experience: Caretaker/Groundskeeper Marilyn Plutae 2008-present

Home Care Provider William Forrest Littlefield 2009-2012

Carpenters Union/Masons Union 1999-2007

Hilton Hotel Staff 1998-1999

Education: Sonora High School Diploma

A+ Computer tech Degree

Multiple Choice

- c 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
- b 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
- c 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
- b 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 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

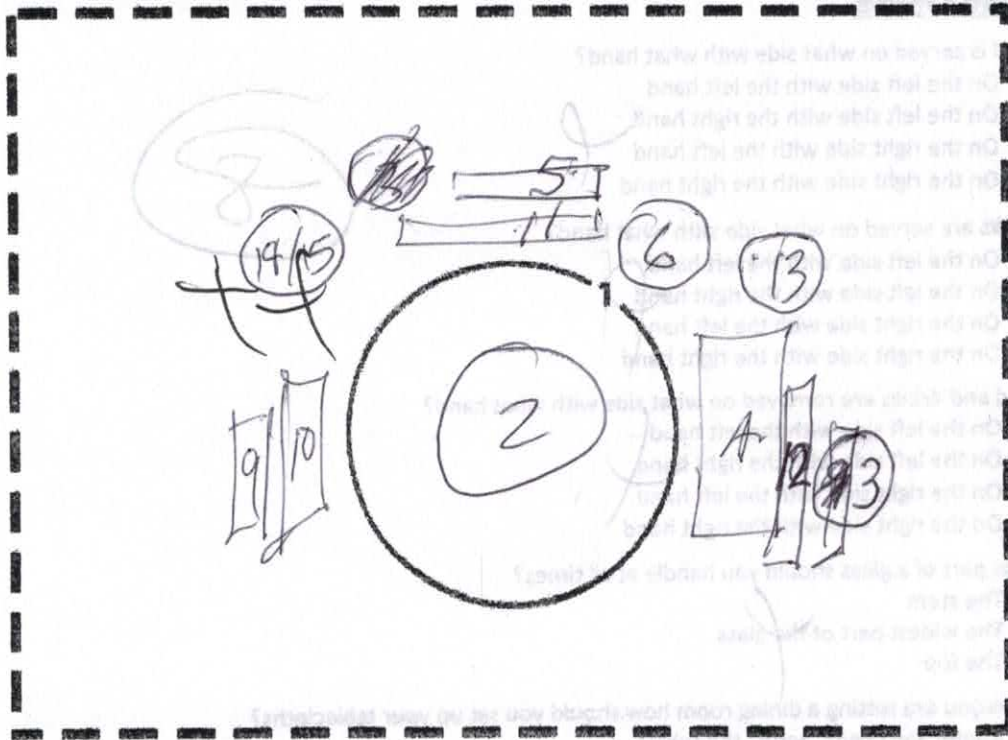
- | | |
|--------------------------|---|
| <u>d</u> Scullery | A. Metal buffet device used to keep food warm by heating it over warmed water |
| <u>e</u> Queen Mary | B. Style of service where food is prepared or served individually at the dinner table to fit the customer's specific taste (i.e. providing dressing and pepper for salad or handing out bread to each patron) |
| <u>a</u> Chaffing Dish | C. Used to hold a large tray on the dining floor |
| <u>G</u> French Passing | D. Area for dirty dishware and glasses |
| <u>B</u> Russian Service | E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored |
| <u>E</u> Corkscrew | F. Used to open bottles of wine |
| <u>C</u> Tray Jack | G. Style of dining in which the courses come out one at a time |

Name

Stephen Sopko

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

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- The utensils are placed _____ inch (es) from the edge of the table.
 - Coffee and Tea service should be accompanied by what extras? cream-sugar-sweetener
 - Synchronized service is when: _____
 - What is generally indicated on the name placard other than the name? company
 - The Protein on a plate is typically served at what hour on the clock? 3
 - If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?
inform floor manager