

DANIEL LEWIS

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5842 Lexington Ave.
Los Angeles, CA
90038

Skills

POS Reconciling
MAC Proficient
Windows Proficient
Inventory Protocol
Employee Training
Bar tending/Mixology
Specialty Composition
Alcohol Compliance
Sommelier Interest
Barista Artistry

Education

A.A. – Arts & Humanities
Cuesta College
2009 - 2015

Professional Attributes

Excellent interpersonal skills
Strong ability to multi-task
Organized in productivity
Fast paced oriented
Driven team player
Highly adaptable
Self motivated
Critical thinker

To obtain a leadership position in the hospitality and bar industry in which my extensive experience will benefit the company, by allowing functional and personnel oversight along with responsibilities.

WORK EXPERIENCE

Welder & Tank Builder

Paso Robles Tank BMT, 2016 – Current

Welded components in flat, vertical, or overhead positions. Operated safety equipment and use safe work habits, position, align, and secure parts and assemblies prior to assembly, using straightedges, combination squares, calipers, and rulers. Examined workpieces for defects and measure workpieces with straightedges or templates to ensure conformance with specifications. Recognized set up, operated hand and power tools common to the welding trade, such as shielded metal arc and gas metal arc welding equipment.

Installer & Technician

Paso Robles Heating & A/C, 2014 – 2015

Tested pipe or tubing joints or connections for leaks, using pressure gauge or soap-and-water solution. Tested electrical circuits or components for continuity, using electrical test equipment. Repaired or replace defective equipment, components, or wiring. Discussed heating or cooling system malfunctions with users to isolate problems or to verify that repairs corrected malfunctions. Repaired or serviced heating, ventilating, and air conditioning (HVAC) systems to improve efficiency.

Manager

Odyssey World Cafe, 2009 – 2015

Constructed leadership techniques in order to boost moral and keep entire team motivated. Maintained compliance with health regulations regarding food preparation, serving, and building maintenance. Investigated and resolved complaints regarding food quality, service, and accommodations. Coordinated catering assignments including cooking personnel to ensure economical use of food and timely preparation. Monitored food preparation methods, portion sizes, garnishing, and presentation of food to ensure highest quality.

Faculty Member

Paso Robles Youth Arts Foundation, 2014 – 2015

Instructed children between the ages of 12-18 in video, audio, recording, and lighting design. Created and applied lesson plans and curriculum. Composed lighting, sound, and video for all events, including theatrical performances, concerts, and dance shows.

Multiple Choice

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

(4)

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

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

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

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

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 VocabularyE Scullery

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

D 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

B Russian Service

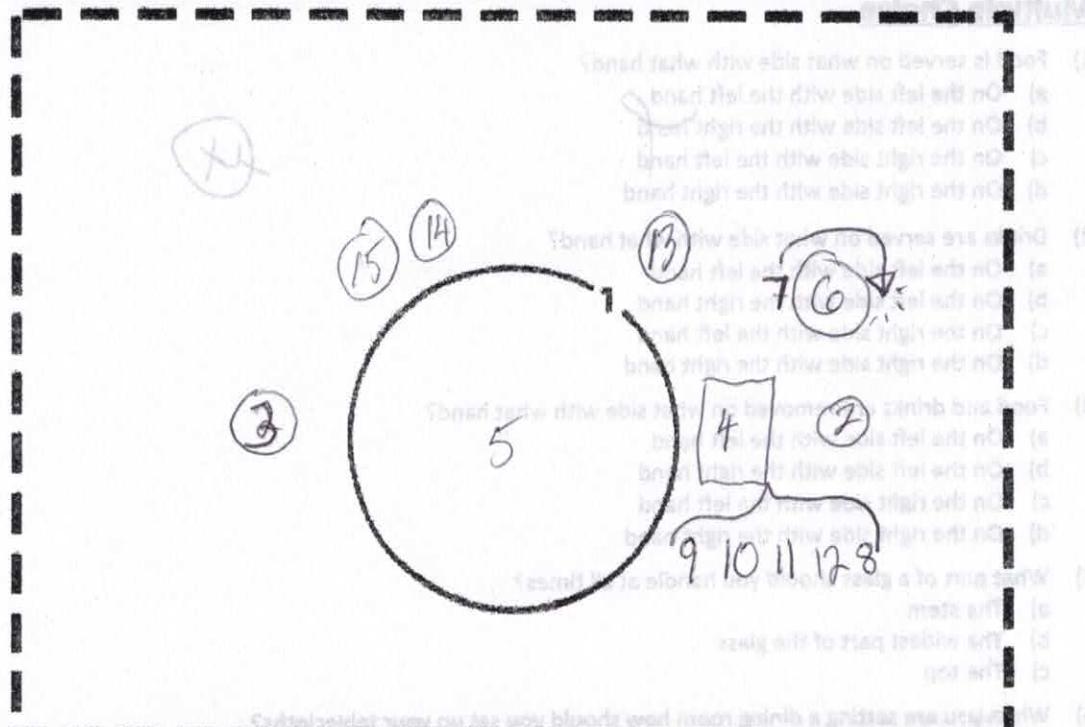
E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored

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

**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 6" 4" 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: Dishes are Served in a simultaneous fashion
4. What is generally indicated on the name placard other than the name? A welcoming statement
5. The Protein on a plate is typically served at what hour on the clock? 6 pm
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? Determine if they have a food allergy to anything.