

Alex Smith

5318 La Crest Court, Los Angeles, 90038

Phone: 619-252-7040 E-Mail: alexsmith013@gmail.com

Work Experience

Whistling Duck Tavern and Bar

2017

Server and manager for Asian fusion tavern in San Diego.

3Crow

2016-2017

Fine dining server and bartender for farm to table restaurant in Maine.

Priority Public House

2014-2015

Server for a busy gastro pub in San Diego.

Salon Tonic

2013-2015

Receptionist and coordinator for a hair salon in San Diego. Voted top 100 salons in the world by several prestigious fashion magazines, such as ELLE and Glamour.

Production Assistant

2012-2014

Assistant for multiple production companies including Smith X Union, Ten Stories, and San Diego Film Equipment. Clients include Cocoa Cola, Intel, Geico, State Farm, Saks Off Fifth, and The Mirage.

Zelman Studios

2011-2013

Assistant at Zelman Studios: Taking phone calls, emailing clients, running errands.

Education

UCSD

Currently Enrolled

Honors Society.

Camden Hills Regional High School

2009-2013

Graduated with honors, and multiple college credits.

Enrolled in Syracuse University's Project Advanced, Thespian club, National Honors Society, and four years of volunteer work for the Pop Tech Convention.

Skills

I'm charismatic, task oriented, and extremely punctual with a reliable vehicle.

Multiple Choice

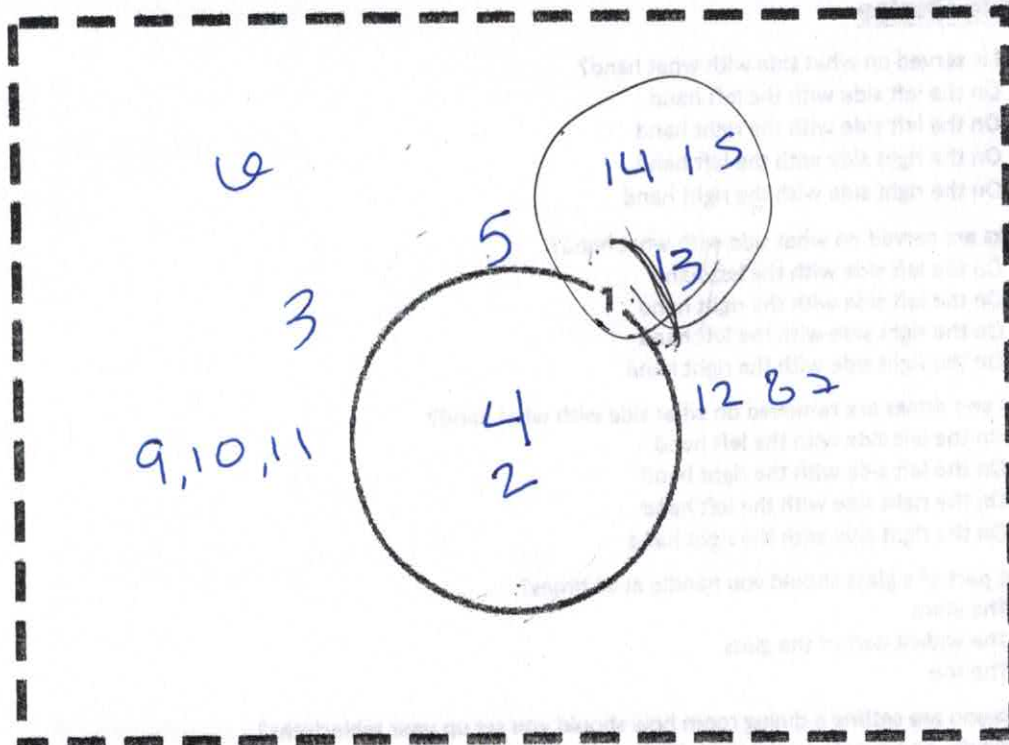
- A 1) Food is served on what side with what hand?
a) On the left side with the left hand
b) On the left side with the right hand
c) On the right side with the left hand
d) On the right side with the right hand
- C 2) Drinks are served on what side with what hand?
a) On the left side with the left hand
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 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>C</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>E</u> Chaffing Dish | C. Used to hold a large tray on the dining floor |
| <u>B</u> French Passing | <u>D</u> Area for dirty dishware and glasses |
| <u>G</u> Russian Service | <u>F</u> Large metal shelving unit for prepared food to be held or for dirty trays to be stored |
| <u>F</u> Corkscrew | <u>A</u> Used to open bottles of wine |
| <u>E</u> Tray Jack | <u>B</u> Style of dining in which the courses come out one at a time |

Name _____
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 2 inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? CUP, SAUCER, TEASPOON
- Synchronized service is when: _____
- What is generally indicated on the name placard other than the name? _____
- The Protein on a plate is typically served at what hour on the clock? _____
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?

INFORM THE KITCHEN