

# David Melendez

He's Energetic but also a collaborative Individual with 5+ years in the restaurant and catering industry.

## Experience

- **Common Roots Catering** (Server/ Bartender) May 2016- November 2017
- **Surdyk's catering** (server/ bartender) August 2016 – November 2017
- **Vision Mpls Modeling Agency** (photographer) May 2014- October 2016
- **Metropolitan ballroom** (Banquet Server) April 2015 – February 2016
- **Minneapolis Convention Center** (Banquet server/retail) January 2015 – December 2015
- **CHIPOTLE** – Downtown Minneapolis, MN (Cook) August 2013- March-2014
- **Buffalo Wild Wings** – Edina, MN (Host/ Cashier) May 2014 – November 2014

## Skills

- Shaping a dining experience based off of each customer's personality and needs
- Maintaining a positive attitude under stress
- Verbal and written communication
- Serving at fine dining level
- Handling problematic customers with ease
- Promoting signature dishes/ drinks and daily specials
- Serving and preparing drinks for private parties
- Serving at banquet with a party of over 2500 guests
- Training new employees efficiently
- Proficient with aloha POS

## Education

- **Southwest senior high school**- Graduated
- **International Art institute of MN**- One Year completed – Film Production major

**CONTACT** cell: 612-750-8920 email: DavidCravees@gmail.com

# David Melendez

His energetic but also a collaborative individual with 1+ years in the restaurant and catering industry.

## Experience

- Common Roots Catering (server/bartender) May 2010 - November 2011
- Surtz's catering (server/bartender) August 2010 - November 2011
- Vision Mpls Modeling Agency (photographer) May 2014 - October 2016
- Metropolitan ballroom (Bartender/Server) April 2015 - February 2016
- Minneapolis Convention Center (Bartender/Server/Frill) January 2015 - December 2015
- CHINQUE - Downtown Minneapolis, MN (Cook) August 2013 - March 2014
- Buffalo Wild Wings - Edina, MN (Host/Cashier) May 2014 - November 2014

## Skills

- Adapting training experience based off of each customer's personality and needs
- Maintaining a positive attitude under stress
- Verbal and written communication
- Serving at the dining level
- Handling problematic customers with ease
- Promoting signature dishes, drinks and daily specials
- Serving and preparing drinks for private parties
- Serving at banquet with a party of over 2500 guests
- Training new employees effectively
- Proficient with sales POS

## Education

- Southeast senior high school Graduate
- International Institute of MN One Year completed - Film Production major

CONTACT: call 612-750-9930 email: DavidMelendez@gmail.com

**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
- 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
- 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**

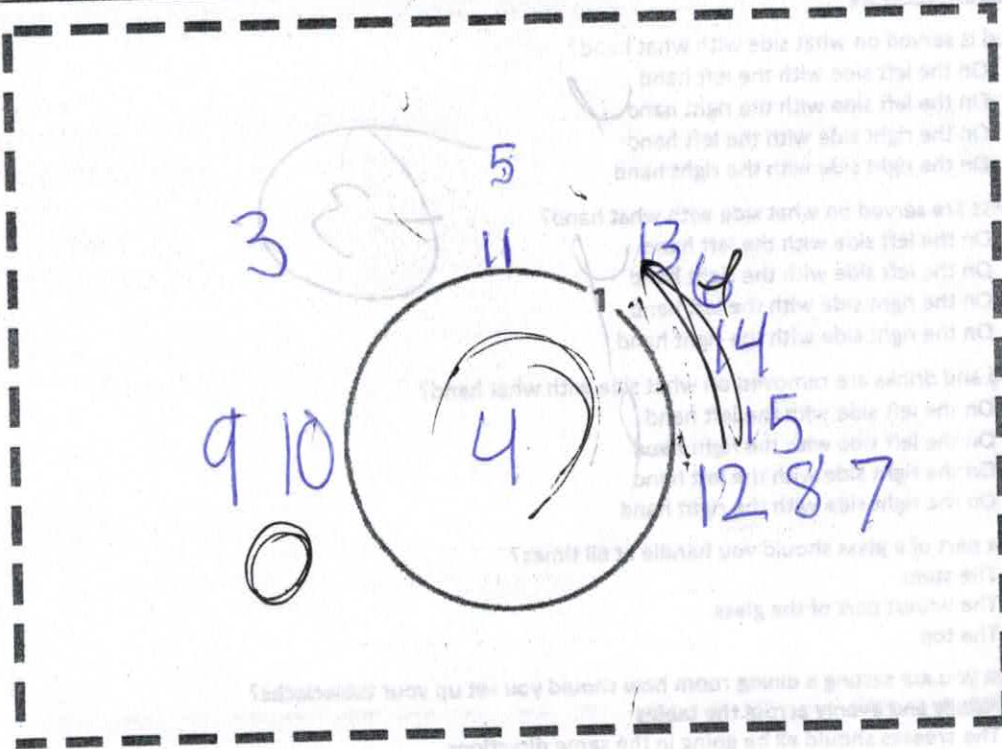
- |                          |                                                                                                                                                                                                                                                   |
|--------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <u>d</u> Scullery        | <input checked="" type="checkbox"/> A. Metal buffet device used to keep food warm by heating it over warmed water                                                                                                                                 |
| <u>e</u> Queen Mary      | <input checked="" type="checkbox"/> 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   | <input checked="" type="checkbox"/> C. Used to hold a large tray on the dining floor                                                                                                                                                              |
| <u>b</u> French Passing  | <input checked="" type="checkbox"/> D. Area for dirty dishware and glasses                                                                                                                                                                        |
| <u>G</u> Russian Service | <input checked="" type="checkbox"/> E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored                                                                                                                     |
| <u>F</u> Corkscrew       | <input checked="" type="checkbox"/> F. Used to open bottles of wine                                                                                                                                                                               |
| <u>C</u> Tray Jack       | <input checked="" type="checkbox"/> G. Style of dining in which the courses come out one at a time                                                                                                                                                |



Name David Hernandez

**Servers Test**

Score / 35



**Draw a formal place setting containing all of the following:**

- |                                                                |                                                      |                                                          |
|----------------------------------------------------------------|------------------------------------------------------|----------------------------------------------------------|
| <input checked="" type="checkbox"/> 1. Service Plate           | <input checked="" type="checkbox"/> 7. Teaspoon      | <input checked="" type="checkbox"/> 13. Water Glass      |
| <input checked="" type="checkbox"/> 2. Salad Plate             | <input checked="" type="checkbox"/> 8. Soup Spoon    | <input checked="" type="checkbox"/> 14. Red Wine Glass   |
| <input checked="" type="checkbox"/> 3. Bread Plate & Knife     | <input checked="" type="checkbox"/> 9. Salad Fork    | <input checked="" type="checkbox"/> 15. White Wine Glass |
| <input checked="" type="checkbox"/> 4. Napkin                  | <input checked="" type="checkbox"/> 10. Dinner Fork  |                                                          |
| <input checked="" type="checkbox"/> 5. Name Place Card         | <input checked="" type="checkbox"/> 11. Dessert Fork |                                                          |
| <input checked="" type="checkbox"/> 6. Tea/Coffee Cup & Saucer | <input checked="" type="checkbox"/> 12. Dinner Knife |                                                          |

**Fill in the Blank**

- The utensils are placed 1 inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? sugar, cream, half and half, spoon
- Synchronized service is when: everyones gets served at same time each table
- What is generally indicated on the name placard other than the name? the kind of meat they want or diner
- The Protein on a plate is typically served at what hour on the clock? 6 oclock
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?  
go to kitchen and say blank on the fly pls