

Daniel Matthew DeBeikes Jr.

3773 Calle Clara Vista Newbury Park, CA 91320
(805) 358-1616 dannydebeikes@gmail.com

- Solicit new business and do everything from the initial submission to bind and renewal.
- Mostly Workers Comp leads and then round out the account.

Server

Mastro's Ocean Club, Malibu

April 2014-Present

Server

Stein Eriksen Lodge, Park City UT

Novemeber 2012-April 2013

- Room service, Banquet Events, Server
- Trained by Forbes 5 Star trainers

CSR/ Account Manager/Producer

DeBeikes Insurance Agency

December 2001 – January 2006 (5 years)

CSR

Missionary

Mexico Veracruz LDS Mission

December 1998 – December 2000 (2 years 1 month)

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Sales Rep

Liberty Mutual Insurance

March 2011 – August 2011

Sales Rep at Liberty Mutual Insurance

- Personal lines sales rep at Liberty Mutual. Trained in their corporate training facilities for soliciting, quoting and maintaining personal lines.

Owner/P & C Producer/Life and Health Producer

DMD Insurance Services

October 2008 – March 2011 (2 years 6 months)

Personally responsible for soliciting and producing \$100,000 in revenue.

- Same responsibilities as above with DMD Insurance.

Vice President/P&C Producer

Venbrook Insurance Services

May 2008 – October 2008 (6 months)

- Working with the Professional Liability producer in the office we contacted his large Hospital and Medical contacts and I was the Workers Comp expert for these contacts.

Vice President/P&C Producer

Kessler Advisors

March 2006 – May 2008 (2 years 3 months)

Personally responsible for soliciting and producing \$150,000 in revenue.

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CIC Commercial Property Course October 2005
CA P&C License Current

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Multiple Choice

- D 1) Food is served on what side with what hand?
- On the left side with the left hand
 - On the left side with the right hand
 - On the right side with the left hand
 - On the right side with the right hand
- A 2) Drinks are served on what side with what hand?
- On the left side with the left hand
 - On the left side with the right hand
 - On the right side with the left hand
 - On the right side with the right hand
- D 3) Food and drinks are removed on what side with what hand?
- On the left side with the left hand
 - On the left side with the right hand
 - On the right side with the left hand
 - On the right side with the right hand
- A 4) What part of a glass should you handle at all times?
- The stem
 - The widest part of the glass
 - The top
- D 5) When you are setting a dining room how should you set up your tablecloths?
- Neatly and evenly across the tables
 - The creases should all be going in the same directions
 - The chairs should be centered and gently touching the table cloth
 - All of the above
- D 6) If you bring the wrong entrée to a guest what should you do?
- Go back into the kitchen and patiently wait in line behind the rest of the servers until it's your turn
 - Inform the guests that you will bring the correct entrée once everyone else in the dining room is served
 - Try to convince the guests to eat what you brought them
 - Go back into the kitchen to the front of the line and inform the expeditor that you need a different entrée

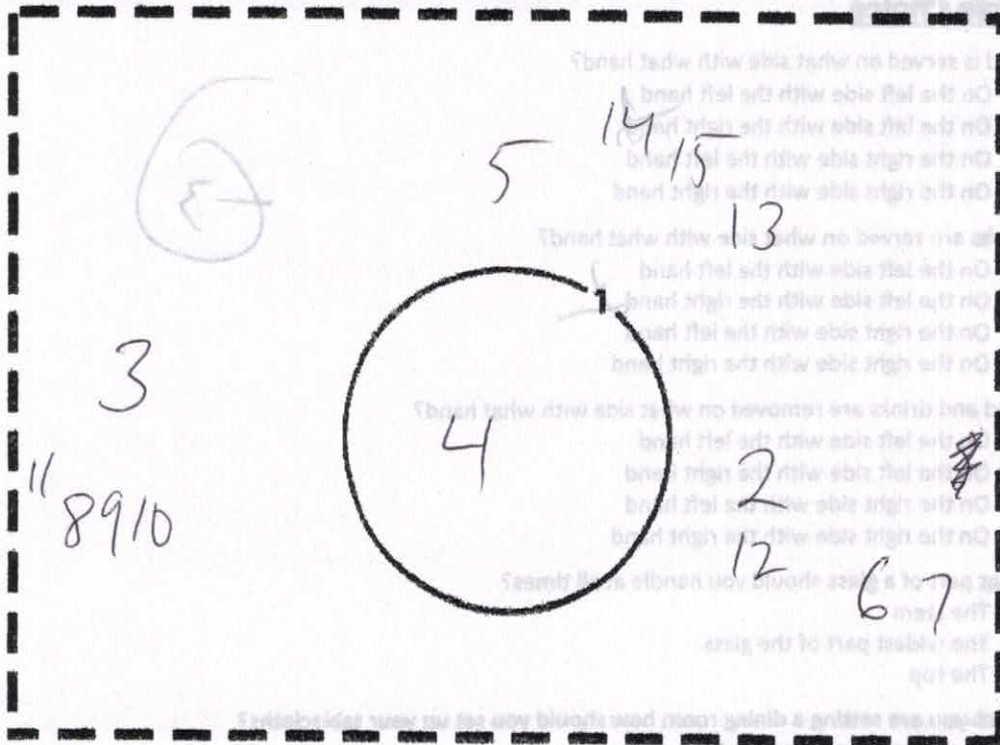
Match the Correct Vocabulary

- | | |
|--------------------------|---|
| <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>B</u> French Passing | D. Area for dirty dishware and glasses |
| <u>G</u> Russian Service | E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored |
| <u>F</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 _____

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 1" inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? sugar cream milk lemon
- Synchronized service is when: you drop the entrees all at the same time
- What is generally indicated on the name placard other than the name? title
- The Protein on a plate is typically served at what hour on the clock? 2:00
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?
ask if they have allergies