

**Targeting Server/Hotel Staff Opportunities**

Professional, well-groomed dynamic server/waiter/food runner and special event team member, I am seeking to expand into the restaurant and hotel sector. Highly organized, efficient, self-motivated and skilled in customer service, love in a diverse workplace, with immediate availability:

- Professional Demeanor
- High Grooming Standards and Poise
- Excellent Interpersonal Skills
- Event Set-up & Breakdown
- ServSafe Certification
- Spanish Language Fluency

**Professional Experience****CATERING STAFF PROFESSIONAL / SERVER** (3 Current Part-time Employers, Flexible Schedule)

Patina Group | Los Angeles, CA | 08/2017 – Current – Part-Time  
SES, Inc. | Pasadena, CA | 04/2017 – Current – Part-Time  
Rollin Hero Staffing | Los Angeles, CA | 09/2016 – Current – Part-time

- Professional experience as team member for three high-end staffing companies I am adept as a server/ballet service team pro/busser/soft bar attendant always giving my best to each client.
- I have worked a variety of event types, including, Weddings, Fund Raisers, Museum VIP galas, Huntington Library and Gardens, Friendly Hills Country Club of Whittier plus more.

**RETAIL SALES** | Macy's | Glendale Galleria | Seasonal Flex Team | 11/16 – 01/2017

**SELF EMPLOYED** | 2015 – 2016 | Providing Esthetic Services to private clients, and am also a new Realtor as of 2016 with Keller Williams Los Feliz on commission basis.

**FIELD REPRESENTATIVE** | U.S. Census Bureau | Van Nuys, CA | 03/10- 07/2014 Part time.

- Collected demographic data from individual households for American Community Survey on an independent self-supervised schedule utilizing a government laptop computer.
- Performed Spanish translation to non-English speaking Hispanic respondents.
- Performed filled in as a Temporary Team Lead on various census surveys.

**FRONT DESK /ESTHETICIAN** | Royal Laser Medspa | Pasadena, CA | 05/08-12/2010

- Key Holder for an independent med spa, performing daily opening and closing duties.
- Booking client appointments and selling individual and treatment packages of spa services.
- Maintained and updated confidential client files and handled daily cash close out.
- Provided skin care services to my own group of spa clientele.

**RETAIL COUNTER MANAGER** | Nordstrom | Glendale, CA | 2006-2007

- Managed all aspects of a retail specialty cosmetic counter for a high-end retailer.
- Maintained all performance statistical reporting for the cosmetic line.
- Oversaw inventory and ensured efficient replenishment.
- Performed esthetic services to a dedicated clientele on a daily basis.

**FRONT DESK ATTENDANT** | Burke-Williams Day Spa | Pasadena, CA | 08/2005 – 03/2006

- Front line client welcome and checkout professional for established day spa.
- Handled all client bookings and customer service needs in a fast paced spa environment.
- Performed evening cash counts and POS closeouts/reconciliation as scheduled.

**Education**

**East Los Angeles College** | Monterey Park, CA | 2003 - 2004  
General Education and Science Studies (Non-graduate).

**Marinello Schools of Beauty** | Burbank, CA | 2005  
Completed Esthetician Program and obtained licensure.



**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
- d 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**

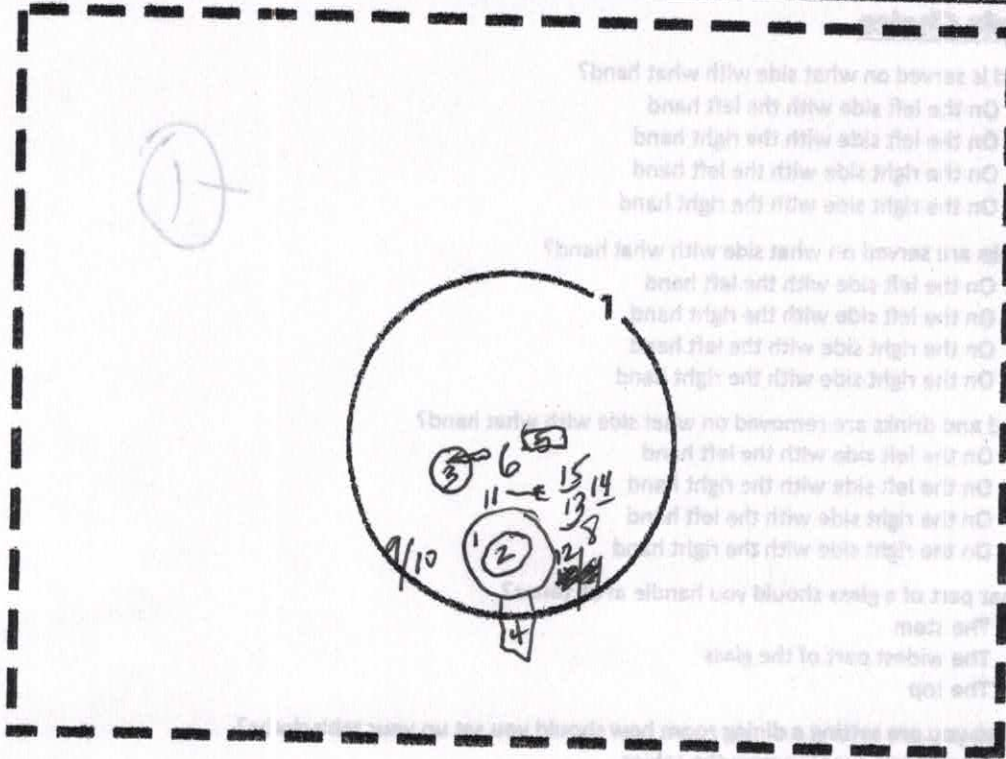
- |                          |   |
|--------------------------|---|
| <u>D</u> Scullery        | A. Metal buffet device used to keep food warm by heating it over warmed water   |
| <u>E</u> Queen Mary      | B. Style of service where food is prepared or served individually at the dinner table to fit 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>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

Angelo Perez

## 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 one inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? cream / sugar - sweeteners
- Synchronized service is when: servers all go out in a group to service their tables
- What is generally indicated on the name placard other than the name? Person's Company or title
- The Protein on a plate is typically served at what hour on the clock? 3pm
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?  
inform the captain