

VALENCIA SAN

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OBJECTIVE

To obtain a position as a professional bartender where I can perform my recently acquired bartending skills and etiquette, working with a clear understanding of alcohol service and liquor laws.

EXPERIENCE

January 2016 - June 2016

Vientenne Restaurant, Garden Grove, CA - Server

- Monitor and maintain clean work and dining area
- Served food and beverages
- Greeted and seated customers
- Prepare and refill drinks, restock
- Take orders and bussed tables
- Checked in with customers to make sure they are satisfied

EDUCATION

February 2018

Cypress College, Cypress, CA- Vocational Bartending Certificate Program

- Vocational Bartending Certificate
- Responsible Beverage Service (RBS) Training
- Alcohol and Beverage Control (ABC) Training
- Bartending techniques (Behind Bar Experience)
- Minimize pouring cost
- Maximize profit
- Utilized websites to stay up to date on new drinks and cocktails (liquor.com)

Skills & Abilities

- Provide great customer service with a positive attitude
- Bilingual (Khmer & English)
- Fast learner, multi-tasker, detail oriented
- Handling pressure & time management
- Flexible and reliable

REFERENCES

Dan Salisbury | Vocational Bartending Director | Cypress College

dan@bartendingexperience.com

Additional references upon request

Servers Test

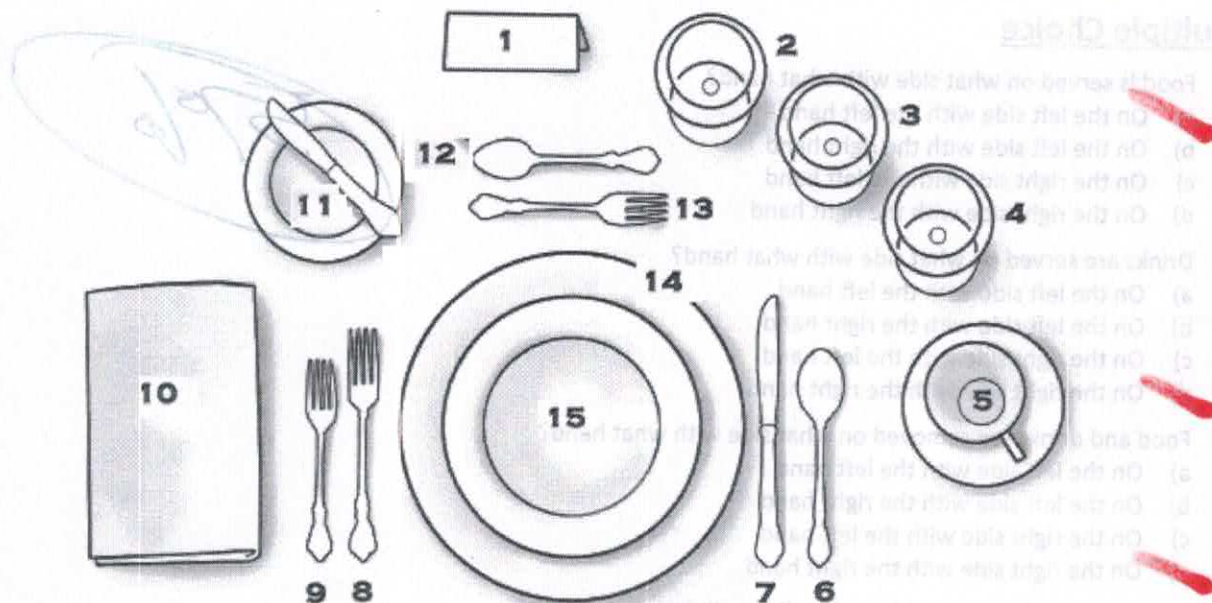
Multiple Choice

- 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
- 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
- b 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

- | | |
|------------------------------|---|
| C Scullery | A. Metal buffet device used to keep food warm by heating it over warmed water |
| G 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 |
| D 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 |
| E Tray Jack | G. Style of dining in which the courses come out one at a time |

Name _____
Servers Test **Score / 35**



Match the Number to the Correct Vocabulary

- | | | | |
|-----------|-----------------------|-----------|------------------------------|
| <u>10</u> | Napkin | <u>8</u> | Dinner Fork |
| <u>11</u> | Bread Plate and Knife | <u>5</u> | Tea or Coffee Cup and Saucer |
| <u>1</u> | Name Place Card | <u>7</u> | Dinner Knife |
| <u>12</u> | Teaspoon | <u>3</u> | Wine Glass (Red) |
| <u>9</u> | Dessert Fork | <u>13</u> | Salad Fork |
| <u>6</u> | Soup Spoon | <u>14</u> | Service Plate |
| <u>15</u> | Salad Plate | <u>4</u> | Wine Glass (White) |
| <u>4</u> | Water Glass | | |

Fill in the Blank

- The utensils are placed 4 inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? sauces and teaspoon, sugars etc.
- Synchronized service is when: NA
- What is generally indicated on the name placard other than the name? table number
- The Protein on a plate is typically served at what hour on the clock? NA
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?
let them know if they have any allergies, then