

DANIEL LIDGI

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Education

BACHELOR'S DEGREE | 2001 | CALIFORNIA STATE UNIVERSITY NORTHRIDGE

- Major: Urban Planning
- Minor: Theater

Experience

NIGHTLIFE PROMOTIONS HOST | SBE GROUP, SEASONAL AUG 2015-DEC 2015

Founded in 2002, SBE is an American hospitality, real estate and entertainment company.

- Exclusive selling agent for reserved table and bottle service for SBE Las Vegas nightclubs.
- Nightlife Host for Las Vegas style bachelor and bachelorette parties at SBE branded nightclubs.
- Promoter for major musical events at SBE branded day and nightclubs featuring A-list entertainers like Jaime Foxx, Nelly, Lil Wayne, Fat Joe, and Ja Rule.
- Created an all-around hotel guest experience by recommending and reserving on and off property restaurants, lounges, shows, nightclubs, bars, and other Las Vegas attractions.
- Managed and maintained database of exclusive VIP patrons to advertise upcoming SLS events.
- Leveraged social media to market SLS Las Vegas' upcoming concerts, events and pool parties.

SERVER - BARTENDER | CIPRIANI, JULY 2011-MARCH 2014

Cipriani has grown from a single restaurant, into a world renowned hospitality brand still recognized for its distinguished venues and service all over the world.

- Lead server for Cipriani brand banquets, celebrity fundraising galas, award shows for film and television, corporate luncheons.
- Welcomed attendees with a warm greeting and Cipriani branded Bellini cocktail.
- Directed dinner service as lead server for team of five.
- Employed "French style" method of tableside dinner service.

NIGHTCLUB DOORMAN | GALAPAGOS ART SPACE, OCTOBER 2011-DECEMBER 2012

Galapagos Art Space is a performing arts venue and gallery project located in Brooklyn, New York. Galapagos has hosted over six hundred fundraising events for non-profits, cultural and artistic groups, neighborhood activism and social service organizations.

- Checked credentials, greeted guests upon entry.
- Worked hand in hand assisting creative directors, catering departments, and Galapagos owner to set up and manage successful events. Promoted diverse program schedule featuring Vaudevillian theatrical productions, magic shows, burlesque acts, and other strange and odd performances through social media, word of mouth advertising, and street team promotions.
- Assisted in setting up conferences for Fortune 500 companies, movie releases and premiers, speaking engagements, forums and interviews.

Name Johnny Liden**Servers Test**

Score / 35

Multiple Choice

- 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
- 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
- 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
- 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
- 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
- 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

- E Scullery ✓
- C Queen Mary ✓
- A Chaffing Dish
- B French Passing
- G Russian Service
- F Corkscrew ✓
- C I Tray Jack ✓

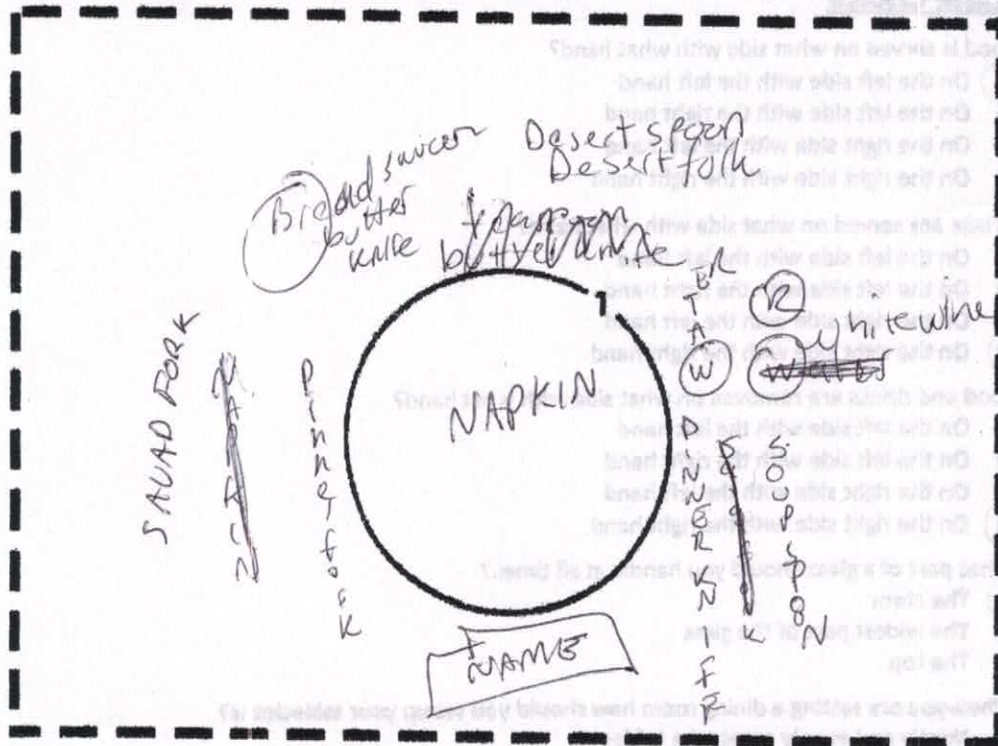
- A. Metal buffet device used to keep food warm by heating it over warmed water
- B. Style of service where food is prepared or served individually at the dinner table to fit the customer's specific taste (i.e. providing dressing and pepper for salad or handing out bread to each patron)
- C. Used to hold a large tray on the dining floor
- D. Area for dirty dishware and glasses
- E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored
- F. Used to open bottles of wine
- G. Style of dining in which the courses come out one at a time

Name

Danny Lopez

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 inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? sugar lemon
- Synchronized service is when: servers are all placing meals down
- What is generally indicated on the name placard other than the name? Idk
- The Protein on a plate is typically served at what hour on the clock? 6
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?
tell the captain