

# Nathan Sabo

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**OBJECTIVE:** To be accepted as a capable member of your company's serving staff in order to gratify the current customer base and improve the establishment's rapport.

## WORK HISTORY:

### *Lead Server*

#### **Heaven on Seven Restaurant**

- Educated in fine dining etiquette; wine/cocktail knowledge and presentation
- Multi-tasked with attention to detail to serve calmly in a high volume environment
- Received top server award for highest sales of specialty house item

### *Server/Bartender/Host*

#### **Bilbo's Restaurant**

#### **Wilby's Steakhouse**

- Trained in bartending and barista positions to become a well-rounded employee
- Applied developed interpersonal skills; working well on a team to uphold quality service

### *Lead Interviewer*

#### **Perspectives Consulting Group**

- Managed a team of 4-6 representatives and exceeded company's quota
- Utilized effective communication with prospective clients to build a larger customer base

## RELATED EXPERIENCE:

### *Professional Actor*

#### **Goodman Theatre**

- Professional public speaking skills and confidence used to entertain an audience of 700+

## RELEVANT SKILLS:

- Problem Solver
- Strong Work Ethic
- Quick Memorization
- Positive Attitude
- Well Groomed
- Work Well with Others

**EDUCATION:** Western Michigan University, Haworth College of Business **GPA: 3.85**

## CERTIFICATIONS/RELATED COURSEWORK:

- ServSafe Certification
- POS Systems Experience
- Accounting
- Marketing
- Management
- Acting



Name

Nathan Sabo**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**D

Scully

E

Queen Mary

A

Cheffing Dish

G

French Passing

B

Russian Service

F

Corkscrew

C

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 floorD 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

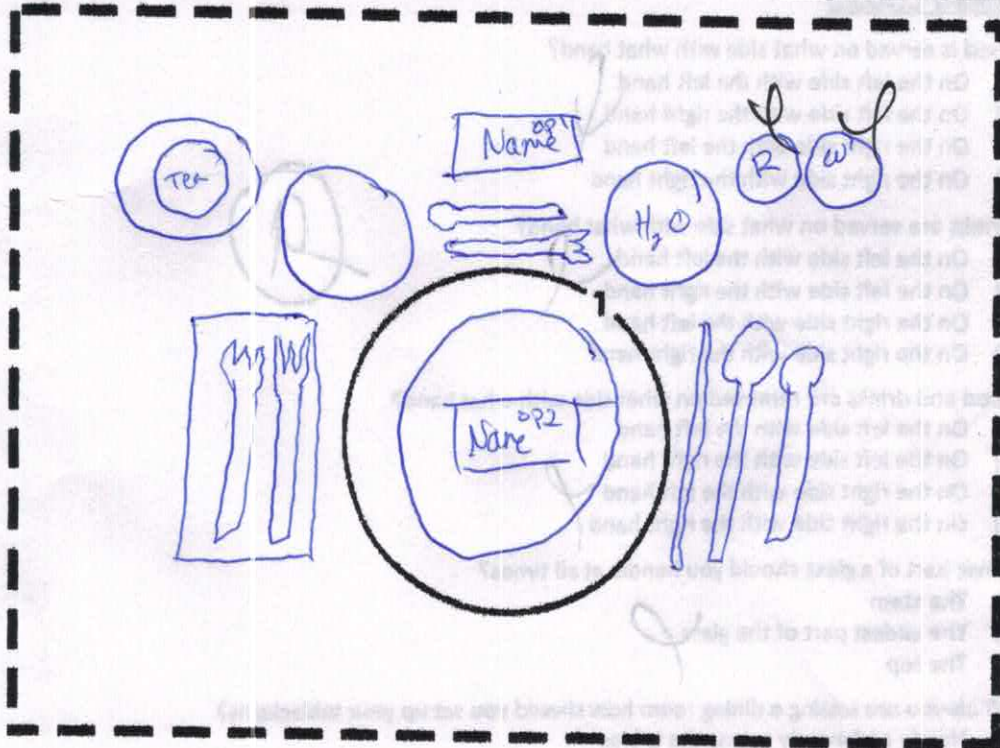
G. Style of dining in which the courses come out one at a time



Name \_\_\_\_\_

## 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 4 inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? Cream/sugar + teaspoon
- Synchronized service is when: All steps of service work together
- What is generally indicated on the name placard other than the name? Diet
- The Protein on a plate is typically served at what hour on the clock? 9:30
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?  
Take note - inform kitchen of special - inform guest of house standards