

David G. Ballou

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Work Experience

Santa Anita Race Track (Arcadia, CA) – Temp/Seasonal Server (Oct '16 – Nov '17)

About The Santa Anita Racetrack: <http://www.santaanita.com/>

Reference: Angelica Idiaquez (Coworker)

- (818)-625-1203

The Valley Hunt Club (Pasadena, CA) - Dining Room / Banquet Server (Jan '16-June '16)

About The Valley Hunt Club: <http://www.valleyhuntclub.com/>

Reference: Damien Peyre (Dining Room Manager)

- (626)-793-7134

The Melting Pot (Columbia, SC)– Server, Kitchen staff, Key Holder (Feb. '12 - Mar. '13)

About The Melting Pot: <http://www.meltingpot.com/columbia-sc/welcome>

Reference: Lucinda Hollis - Manager

- (803)-731-8500

High Hampton Inn & Country Club (Cashiers, NC) – Buffet Steward, Tappas Bar, Kitchen Prep, Waiter, etc (Apr. '10-Nov. '11)

About High Hampton: <http://www.highhamptoninn.com/>

- Refilled chafing dishes on the buffet, assisted patrons of the hotel in any way possible, basic prep work in the kitchen, washed dishes, waited tables, open and closed sandwich shop attached to Golf Pro Shop, served tappas in the hotel tavern, etc

Reference: Brian Humphries – Food & Beverage Manager

- (704)-219-1013

Reference: Sydneye Trudics - HR

- (828) 743-4007

McAlister's Deli (Columbia, SC) – Employee (May '06 – Mar. '08)

- Worked in the kitchen
- Night Shift Leader M-F

Panera Bread (Columbia, SC) – Employee (Jan '06 - May '06)

- Production Line

David G. Gallon

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Phone: (323) 944-2897

Work Experience

State Auto Race Track (Arcadia, CA) - Temp/Seasonal Server (Oct '10 - Nov '11)
About The State Auto Race Track: <http://www.stateautorace.com>
Reference: Angela Rodriguez (Coworker)
• (310) 432-1103

The Valley Hunt Club (Pasadena, CA) - Dining Room / Banquet Server (Jan '10 - June '10)
About The Valley Hunt Club: <http://www.valleyhuntclub.com>
Reference: Damien Payne (Dining Room Manager)
• (626) 792-7134

The Meeting Post (Columbia, SC) - Server, Kitchen Staff, Key Holder (Feb '13 - Mar '13)
About The Meeting Post: <http://www.meetingpost.com/columbia-south-carolina>
Reference: Lucinda Hollis - Manager
• (803) 711-8200

Highway Inn & Country Club (Columbia, SC) - Buffet Server, Janitor, Bar, Kitchen Staff
Walter, etc (Apr '10 - May '11)
About Highway Inn & Country Club: <http://www.highwayinn.com>
• Buffet service on the buffet, assisted patrons, the hotel in any way possible.
• Basic prep work in the kitchen, washed dishes, waited tables, open and closed bar, sandwich shop attached to Golf & Tennis Center in the hotel lobby, etc.
Reference: Brian Hargraves - Food & Beverage Manager
• (704) 519-1011
Reference: Dwayne Thomas - HR
• (704) 418-4001

Ministry's First (Columbia, SC) - Employee (May '06 - May '08)
• Worked in the kitchen
• Night Shift (11pm - 7am)
Reference: Brenda (Columbia, SC) - Employee (Jan '06 - May '08)
• Production line

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 Scullery

E Queen Mary

A Cheffing Dish

B French Passing

G Russian Service

F Corkscrew

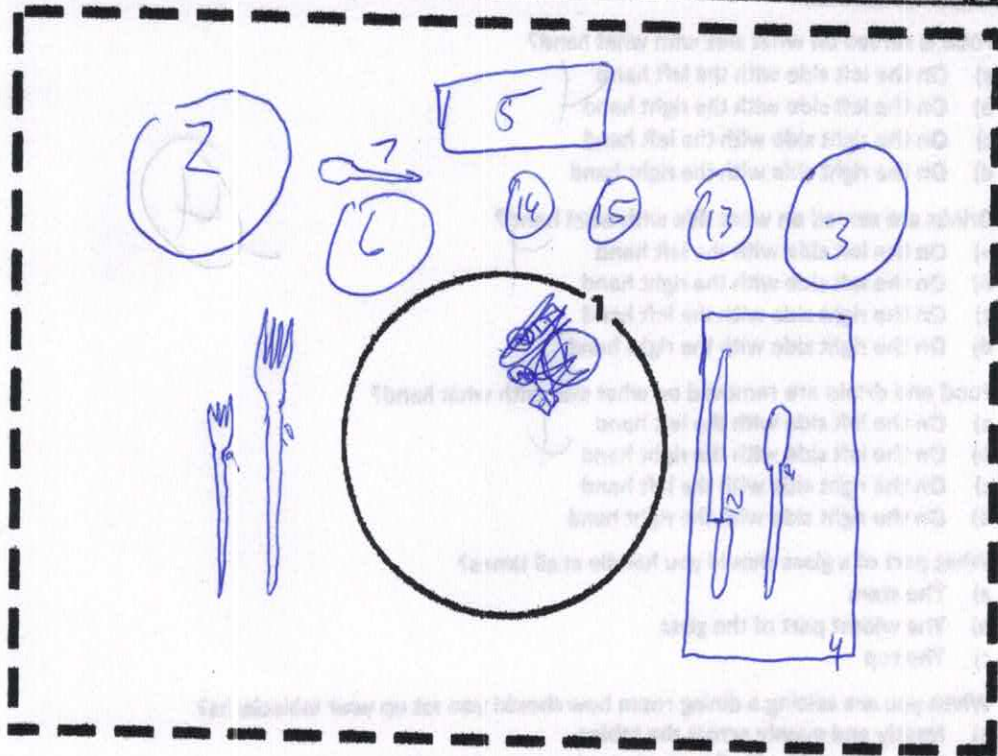
C Tray Jack

- 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 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 _____

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 3 4 inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? Cream + Sweetener
- Synchronized service is when: All people served at the same time at a table
- What is generally indicated on the name placard other than the name? Table # or seating position
- 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?
Inform the Chef (or Expediter)