

The Cracking Crab, Montrose, CA Full-Time

May 2017-February 2018

**Lead Server/Busser/Foodrunner**

- Greeting & Sit guests according to reservation/walk-in Oversee OPEN TABLE Reservations
- Introduce myself as table server or inform them that their server will be there soon.
- Explain menu to first time customers/explain days drink and food specials-happy hour menu
- Make/deliver alcoholic or soft drinks to customers, along with water
- TAKE ORDERS: GRUBHUB E-24 CRACKING CRAB WEBSITE & PHONE ORDERS
- Take guests order, run food, reset table, clean chairs and replenish table napkins & silverware

The Commissary, Line Hotel-Los Angeles, CA Part-time

June 2014-May 2016

**Server/Busser/Food Runner**

- Opening & Closing Duties: breakfast/lunch/dinner setup
- Run food, server water or beverages at instruction of lead server
- Bus & Pre-Bus dining floor-overall cleanliness
- Polish silverware, empty trash in busser stations
- Clean and organize Busser/Runner prep table
- Coverage at host stand/Open Table
- Setup/Breakdown & work corporate & pool events: pass tray, bus areas and tables

Los Angeles Country Club-Los Angeles, CA Full-Time

January 2013-June 2014

**Server/Busser/Food Runner**

- Setup & Bus Main Patio/Grill Room/Reagan Patio/Banquet Salons
- Lunch Buffet setup/breakdown
- Run food at server's and kitchen directives
- Polish silverware, empty trash at busser stations
- Clean and organize Busser/Runner table

Trattoria Neapolis-Pasadena, CA

January 2012-2014

**Server/Busser/Food Runner**

- Assist with Grand Opening
- Bus & reset dining room tables with appropriate silverware and glasses on tables
- Run food, water or beverages at instruction of lead server
- Restock glasses to bar, polish silverware, empty trash at busser stations
- Clean and organize Runner table



## Café Massilia-Old Towne Monrovia, CA Full-time

2008-2013

### **Server/Food Runner/Busser**

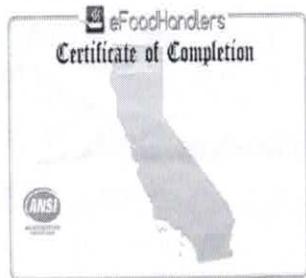
- Opening/Closing duties: Breakfast, Champagne Lunch, Dinner shifts
- Take and place food/beverages orders in POS
- Bus/Pre-bus dining room floor, replace linen, silver ware and glasses on tables
- Run food, replenish water & beverages
- Restock wine/beer in bar area
- Overall cleanliness of café to meet safety code standards

### **Certificate Completion is Awarded to**

## **MARIO LOPEZ**

In recognition for completing  
eFoodhandlers Basic Food Safety Course  
CALIFORNIA Version

Certificate ID: 2015-1609930   Issued: 6/22/2015   Expires: 6/22/2018



First the Fried Pickles were amazing with the cusabi dressing. We kept it simple and ordered King Crab legs in garlic butter sauce and salads. For me the corn and sausage, etc detract from having great tasting crab legs and they were delicious.

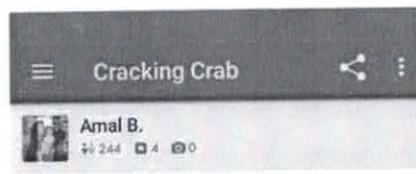
USEFUL 0    FUNNY 0    COOL 0

SEND COMPLIMENT

Add reminder

Location

Created 1/28



We love this restaurant, the food, the atmosphere and the service! Ryan and Mario were our servers and they were awesome! So helpful every step of the way. Definitely had a great experience here, and the food is delicious. Highly recommended!

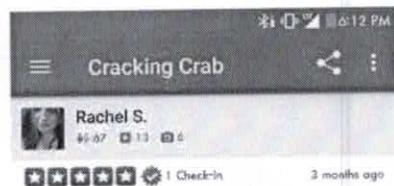
USEFUL 1    FUNNY 0    COOL 0

SEND COMPLIMENT

Add reminder

Location

Created 1/28



I've been here 3 or 4 times so far and have always had a great experience. Tonight was no exception. We got the \$50 Combo #2 (I think it was called) with shrimp and crab and it was absolutely delicious. Our server, Mario, was more than attentive and kind throughout the entire meal. He came to check on us at least 4 times, and actually opened the crab for us at our table. This was super helpful, considering we would have been completely lost left to our own devices! Thank you so much for an awesome dinner; we will be back!

USEFUL 1    FUNNY 0    COOL 0

Add reminder

Location

Created 1/28

WGD  
3-  
5-SAT SW 4:30  
mon 3pm  
Thur, Fri  
FRI

WGD 3-7  
81 3.5 6.5 10  
cm 3 6.5 10

over 300  
plus 10-11m

**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 Re SculleryE Queen MaryF Chafing DishB French PassingG Russian ServiceP CorkscrewC Troy 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

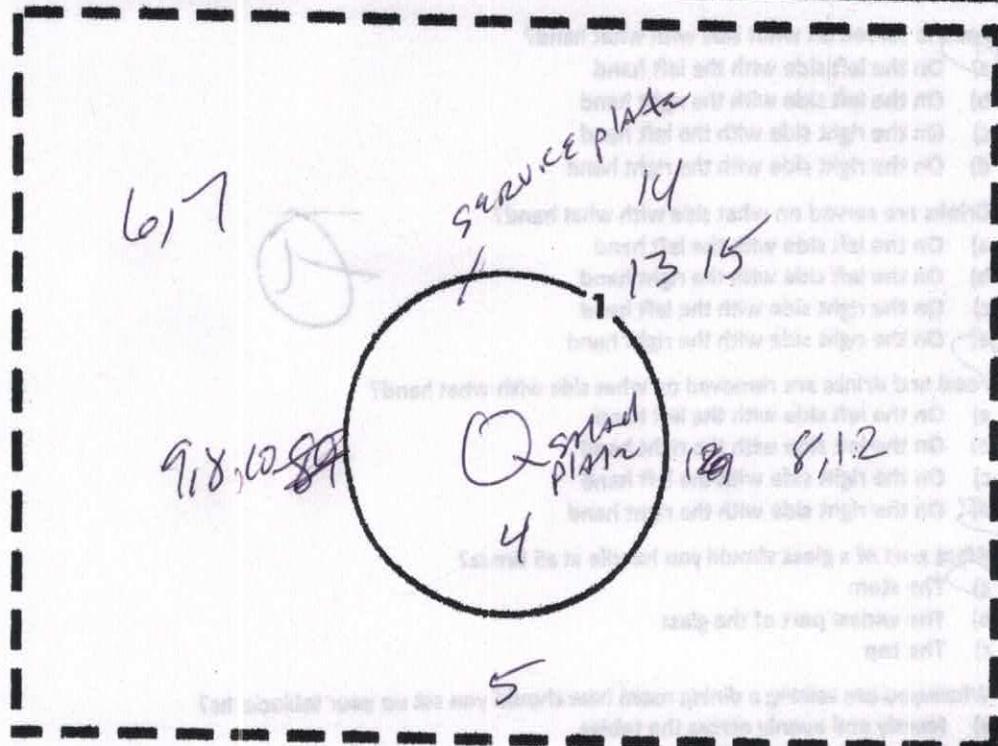
G. Style of dining in which the courses come out one at a time

6/14/2012

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**

1. The utensils are placed \_\_\_\_\_ inch (es) from the edge of the table. 2 1/2
2. Coffee and Tea service should be accompanied by what extras? Cold
3. Synchronized service is when: All guests served at same time
4. What is generally indicated on the name placard other than the name? Seat # on Event
5. The Protein on a plate is typically served at what hour on the clock? 6
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? Ask B&M if guest has any dietary restrictions, then C.H.E.F.