

BRIAN COGDELL

1731 McCollum St. Los Angeles, CA (704) 995-5938 brian cogdell@yahoo.com

OBJECTIVE

To obtain a position which would allow me to utilize my customer service skills, experience in fine dining, and sales knowledge to generate revenue and grow within a company, all while working in an exciting and team-oriented environment.

EDUCATION

Vanguard University of Southern California, Costa Mesa CA

- Bachelors of Arts, Graduated May 2015

EXPERIENCE

Del Friscos Grille – Server 2013-present

- Led staff in total sales
- Designed sidework checklist
- Led staff in total alcohol sales

Firebirds Wood Fired Grill – Server 2011-2013

- Lead server
- Member of training team

Brio Tuscan Grille – Server 2008-2011

- Shift leader

LEADERSHIP

United States Air Force 2003-2007

- Achieved early promotion to the rank of Senior Airman
- Awarded Airman of the Quarter, 2nd Quarter 2006
- Awarded Airman of the Month, April 2006
- Awarded Air Force Good Conduct Medal

Professional References for Brian Cogdell

Andrew Bigger – Del Frisco's Grille – General Manager
205-568-7882
bigger.andrew@gmail.com

Paul Ponce – Firebird's Wood Fired Grill – Assistant GM
704-609-1650
paulponce@firebirds.com

Richlee Harley – Brix 42 – General Manager
949-690-3682
hardleyrichlee@gmail.com

Name Brian Cogdell**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

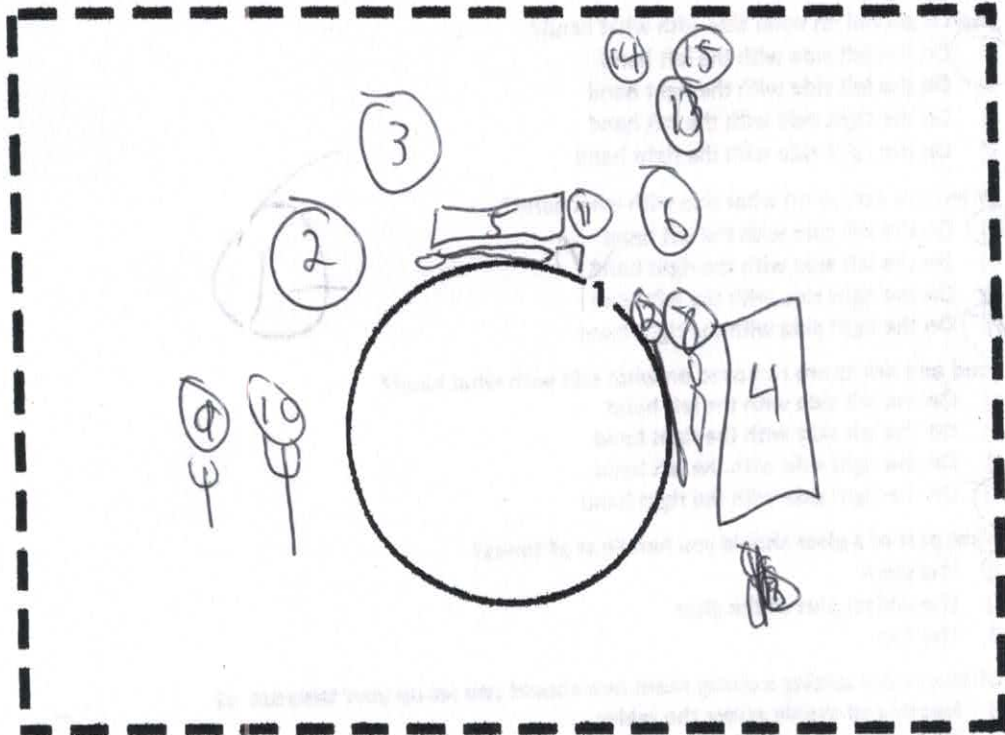
Match the Correct VocabularyD SculleryF Queen MaryA Chaffing DishG French PassingD Russian ServiceF CorkscrewC Tray Jack

- 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

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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

- 1-2
1. The utensils are placed 3-4 inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? Cream & Sugar
3. Synchronized service is when: everyone moves at once
4. What is generally indicated on the name placard other than the name? Dish ~~choices~~
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?
Let Chef Know