
Derrica L. Barkus

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Summary Seeking position as Server to improve knowledge of fine dining, wine and spirits. Ability to adept in high volume places, using natural flair for persuasive salesmanship that improve clientele, rapport and requests.

Highlights

- Formal Service
- Catering Essentials
- Bar Approach
- Detailed Oriented
- Attentiveness
- Excellent Communication
- Open Table
- POS
- Food Handles Card

Professional Experiences**Party Staff Hostess/Server**

July 2017-December 2017

- Greet clients/V.I.P. with friendly attitude, inquire name to address them, lead client to seating.
- Experienced preparing Buffet or Fine Dining set for parties, balls, special and private events.
- Capable of American, Ballet, French and Butler style service, Sweep Salads, First Course, etc.
- Trained to use chargers, hot box, jack stands, oval trays, roll-ups and scullery.
- Versatile in duties such as Traypass, Floater, Busser and anything asked of.

Special Event Staffing Server

May 2017-July 2017

- Assembles and delivers all food and supplies for catered functions to their scheduled locations
- Maintains indepth knowledge of complete menu and products on hand.
- Engage patrons to enjoy a dining experience by providing quality customer service.
- Ensures the catering room is cleaned, taking down tables and removing decorations.

Chin Chin Take-Out

November 2015-May 2016

- Memorize menu, plus ingredients in entrees, appetizers, soups, sauces, desserts and wine
- Run food expo by collect order items from kitchen, checking details for extras items
- Organize, pack and
- check accuracy and completion of orders with extras, condiments

Taste of Caribbean L.A. Head Waitress

June 2015- October 2015

- Greet clients, accept and submit food and drink orders, note any substitution or addition.
- Calculate clients complete order, print check upon request or after bussing tables.
- Responsibilities include closing restaurant, reconciling nightly cash drops and clean up.

Education**Santa Monica College**

August 2017-In Progress

Accounting (AS-T)

Los Angeles Harbor College

August 2009- May 2011

Business Associates

Multiple ChoiceA1) 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

B2) 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

C3) 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

A4) What part of a glass should you handle at all times?

- a) The stem
- b) The widest part of the glass
- c) The top

D5) 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

D6) 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 expediter that you need a different entrée

Match the Correct VocabularyD

Scullery



Metal buffet device used to keep food warm by heating it over warmed water

E

Queen Mary



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)

A

Chaffing Dish



Used to hold a large tray on the dining floor

B

French Passing



Area for dirty dishware and glasses

C

Russian Service



Large metal shelving unit for prepared food to be held or for dirty trays to be stored

F

Corkscrew



Used to open bottles of wine

G

Tray Jack

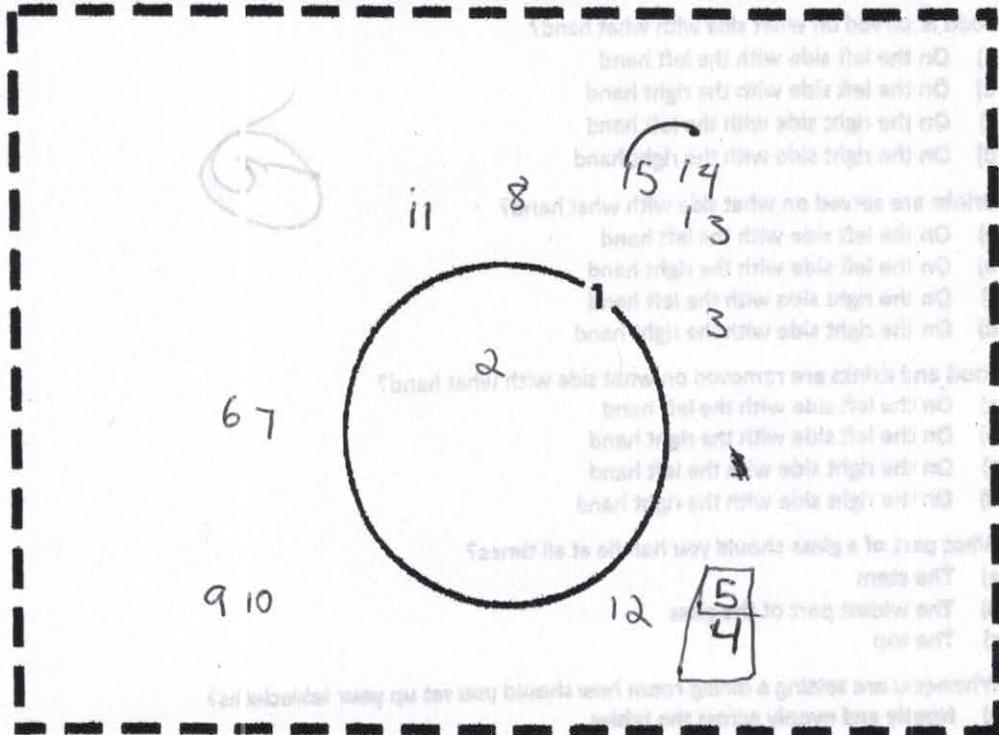


Style of dining in which the courses come out one at a time

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

1. The utensils are placed _____ inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? Sugar, milk, Honey,
3. Synchronized service is when: Placing entree on table as a team
4. What is generally indicated on the name placard other than the name? what entree they desire
5. The Protein on a plate is typically served at what hour on the clock? 6 o'clock
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?

Retrievre entree from Kitchen, or ask Captains what available items do we have for client.