

Alex Pomes

SERVER

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RESUMÉ

Server Experience

TEAM CAPTAIN: 2012 - 2014 | Palace Café | palacecafe.com

- Managed three-person team in fine-dining, white tablecloth establishment
- Selected my team members based on skillsets
- Took food orders (2nd waiter was beverages, 3rd was busser/runner)
- Responsible for overall quality of food, service, and experience
- Made table-side dessert

PRIVATE PARTY SERVER: 2007 - 2009 | Grand Isle Restaurant | grandislerestaurant.com

- High volume private party server at up-scale casual seafood restaurant
- Worked closely with convention group planners (convention center was across the street)
- Trained new servers and hosts

SERVER: 2004 - 2007 | Sun Ray Grill | sunraygrill.com

- Casual dining atmosphere
- Occasionally operated service bar and worked as an assistant floor manager
- Made table-side guacamole
- Trained new servers and hosts

Related Experience

MARKETING & SALES: 2015 - 2017 | Ghost Tequila | ghosttequila.com

- Collaborated on product launch strategy and initial demographic targeting
- Overall brand creative director
- Wrote copy for sales collateral, on-premise point of sale materials, packaging copy
- Strategized with distributor sales team for most effective market penetration
- Managed off-premise tastings

MARKETING & SALES: 2009 - 2012 | Fireball Whisky | fireballwhisky.com

- Managed outgoing communications including social media and newsletters
- Managed brand ambassadors nationwide
- Planned and executed on-premise events
- Also consulted for Jim Beam and Pernod during this time

Multiple Choice

- D 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
- D 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
- A 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
- A 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
- D 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
- D 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

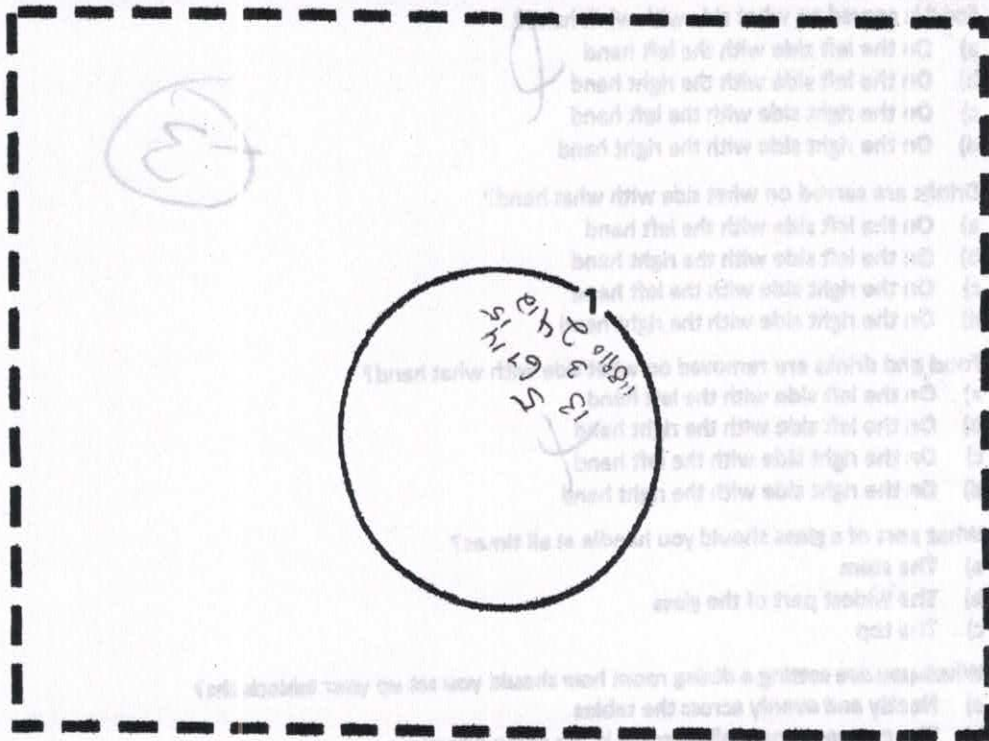
Match the Correct Vocabulary

- | | |
|--------------------------|---|
| <u>D</u> Soufflé | A. Metal buffet device used to keep food warm by heating it over warmed water |
| <u>E</u> Queen Mary | 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) |
| <u>A</u> Chaffing Dish | C. Used to hold a large tray on the dining floor |
| <u>B</u> French Passing | D. Area for dirty dishware and glasses |
| <u>G</u> Russian Service | E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored |
| <u>F</u> Corkscrew | F. Used to open bottles of wine |
| <u>C</u> Tray Jack | 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 5 4 inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? Sweetened cream, spoon
- Synchronized service is when: all plates are dropped at once
- What is generally indicated on the name placard other than the name? Relationship to host, occupied
- 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? Tell chef/expo