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### **Objective**

Experienced professional seeking to fill a restaurant serving job. I want to expand my knowledge and skill in this field.

### **Key Qualifications**

Have years of experience in the hospitality industry with a variety of job positions.

Work well as a team member with a high range of co workers and managers.

Work in a high volume and fast past environments

Successful in multitasking and to show ability to handle situations under pressure.

Remain professional and attend to guests needs in any way for a happy experience.

Food Handlers Certificate and Alcohol Service Certificate

### **Experience**

Floor Service Rep, Albertsons, Albuquerque, NM Apr 2006-Jun 2008

Attend to customers with any questions they may have. Stocked and organized products of the store.

Server Assistant, Mykonos Cafe, Albuquerque, NM Feb 2007-Aug 2008

Assisted the server in any way. Cleaned tables and set them up. Poured drinks for the guests. Kept a clean and neat section.

Handyman, Big K Construction, Albuquerque, NM Jun 2009-Feb 2011

Worked with different customers to solve problems and assist in any changes to their homes. Worked in general contracting for residential.

Caterer, SA Concepts, San Antonio, TX Dec 2014-Mar 2015

Catered to the oil rig workers. I load up food and drive to the rig. Set up The food and serve. Clean up and head back to shut down.

Porter, Waxy O'Connors Irish Pub, San Antonio, TX Jan 2015-Mar 2015

Did food preparation. Cleaned tables and did dishes. Stocked and filled the bar.

Server, Pappadeaux Seafood, San Antonio, TX Mar 2105-Feb 2016

Take orders and serve guests. Attend to guests needs and refill drinks.

Clear table as you go. Give a great experience.

Server, Shekarchi Restaurant, Los Angeles, CA May 2016-Present

Take guests orders and prepare service. Attend to all guests needs.

Greet and host incoming guests. Clear plates and make refills.

### **Education**

Diploma, Manzano High, Albuquerque, NM Aug 2005-May 2009

Associates Degree in Liberal Arts, CNM College, Albuquerque, NM Jan 2010-May 2012

### **References**

Felicia (254) 702-2957

Ali Shekarchi (213) 892-8535



Multiple Choice

A

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

B

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

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Match the Correct Vocabulary

D

Sculpture

C

Queen Mary

A

Chafing Dish

B

French Passing

G

Russias Service

F

Corkscrew

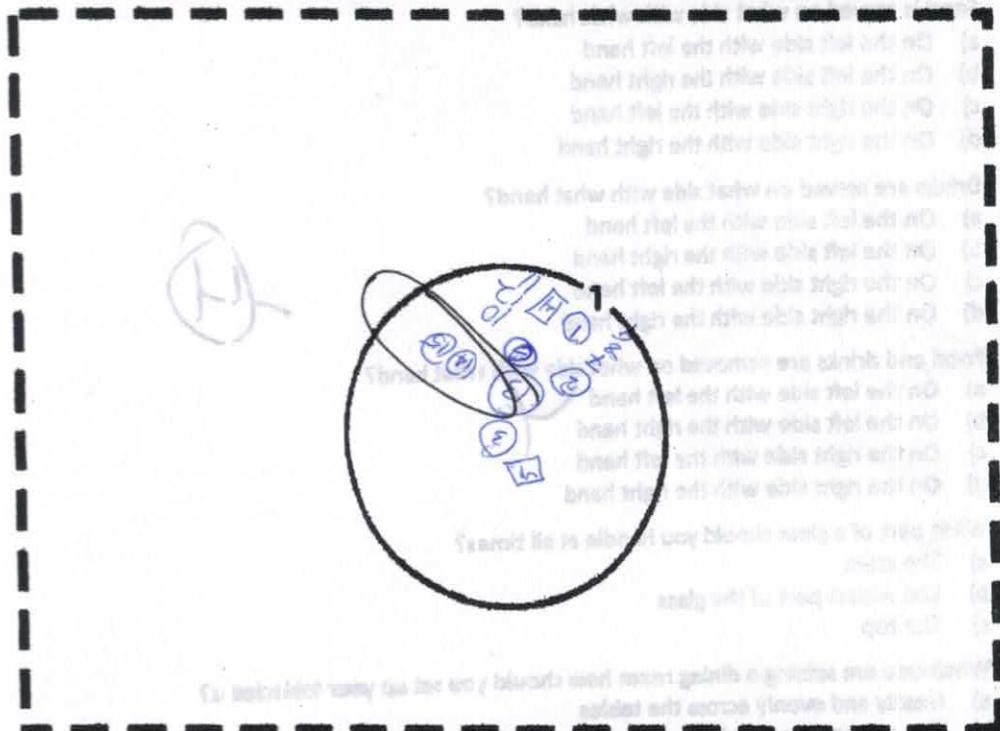
E

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**

1. The utensils are placed 1 inch inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? Cream and Sugar
3. Synchronized service is when: Everything is set up and served the same.
4. What is generally indicated on the name placard other than the name? Table # and Seat #
5. The Protein on a plate is typically served at what hour on the clock? 4
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?

Inform the guests the dish that are. Inform manager for special order