

Ezra Salkin

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*California Foodhandlers Certificate

*Stars Certified

Work Experience

2018-Special Events Staffing (Los Angeles, CA) – banquet/catering server
2018-Hint Water (Los Angeles, CA) – brand ambassador
2017-SugarFish/Kazu Nori (Los Angeles, CA) – food prepper
2014-2016 Chop House 101 (Palm Coast, FL)– server
2014-2015 Office Divvy (Palm Coast, FL) – call desk/front desk team
2013-2014 Walgreens (Palm Coast, FL) – customer care representative
2010-2013 Sushi-Zen (Savannah, GA) – server
2010-Venus De Milo Bar & Lounge (Savannah, GA)– janitor
2006-2009 Martin's Restaurant and Lounge (Palm Coast, FL) – culinary assistant/bussing
2006-2009 Abercrombie and Fitch (Daytona Beach, FL) – model/greeter, impact crew/ back stock
2005-Perkins Family Restaurant and Bakery (Palm Coast, FL) – kitchen

Other Professional Experience

2015-2017 Daytona News-Journal correspondent
2014-2018 Office Divvy content writer
2016 St. Augustine Record page designer
2011-present FlaglerLive reporter
2012-present Boxing.com reporter
2011 The South Magazine-freelance writer/illustrator
2011 Morning Star Arts-research intern
2010 The South Magazine-intern
2008-2010 SCAD District online newspaper staff writer
2008-2010 SCAD chapter of the Society of Illustrators, Savannah GA.
2010 Bonaventure Historical Society, newsletter contributor
2008-2009 United Student Forum Representative for the School of Communications
2009 Secretary/Treasurer for the SCAD chapter of the Society of Collegiate Journalists
2009 Flagler County Art League - art teacher/summer day camp counselor

Education

BFA 2010 Illustration major, Creative Writing minor, Savannah College of Art and Design

Name Ezra Salkin

Servers Test

Score / 35

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

d

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

d

Sculery

E

Queen Mary

A

Chaffing Dish

G

French Passing

B

Russian Service

F

Corkscrew

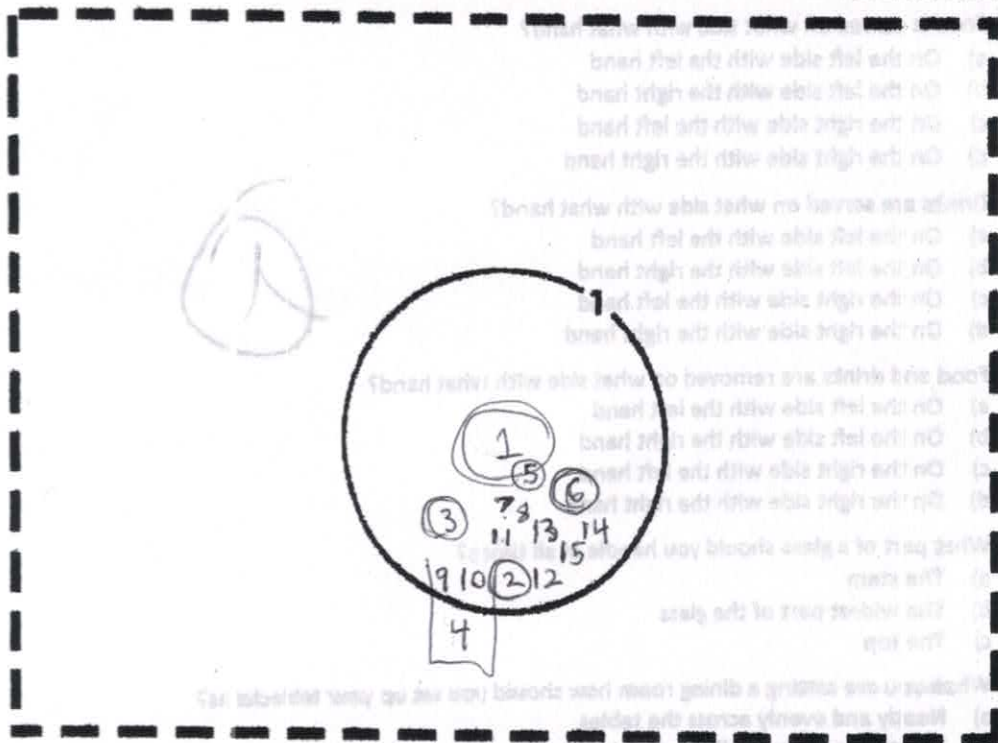
C

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

- The utensils are placed 1 inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? Cream, Sugar caddies
- Synchronized service is when: Service in Sweeps
- What is generally indicated on the name placard other than the name? Gluten or other risk
- The Protein on a plate is typically served at what hour on the clock? 9.00
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?
Go to Kitchen and tell chef