

Bobby Burkich

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North Hollywood, CA,
91601

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Profile

Graduate of The American Academy of Dramatic Arts, background consists of drama/TV and filmmaking, Acting, and Producing. Certified Artisan Barista with a love for coffee and food, and over 5 years of customer service.

Experience

Artisan Barista, Coffee Source; Studio City, CA - 2016-2018

Artisan Barista with 2+ years experience with La Marzocco machine. Can create Latte Art for espresso style drinks and making in-house cold brew. Responsibilities included but were not limited to: opening, closing, and supervising the establishment when the manager was unavailable. Being richly educated in coffee history and the different origins of coffee.

Barista/Food Runner, Republic of Pie; North Hollywood, CA - 2015-2016

Food expediting, Barista when needed. Bust tables and made sure store was clean and people were receiving their food. Closed store as well.

Server, Community Pie; Chattanooga, TN-2014-2015

Italian restaurant. Serving different pizza, cocktails, beer, and deserts. Running food for other servers in need. Changing beer kegs when needed. Hosting.

Server/Host, T.G.I Fridays; Chattanooga, TN 2012-2014

Food chain restaurant. Serving cocktails and beers and hosting. Brewing coffee and tea when needed and running food.

Education

American Academy of Dramatic Arts, West Hollywood, CA - 2016-2018 **Columbia College Chicago, Chicago, IL - 2014-2015**

Skills

Customer Service, Teamwork, Leader, Ambitious, Fun, Serious when needed to be, Non-stop, Common sense, Loyal, Hard-working, Analytical, Fast

References

Tyler Townsend, Academy Professor
Cellphone: (805) 704-2082

Stoney Westmoreland, Film Director/Company owner
Cellphone: (310) 403-5040

Lois Zarzour, Restaurant Owner
Cellphone: (423) 313-4393

Bobby Burkich

Profile

Graduate of The American Academy of Dramatic Arts. Background consists of drama, TV and film making, Acting and Producing. Created Artisan Bistros with a love for coffee and food, and over 5 years of customer service.

Experience

Artisan Bistros, Coffee Source; Studio City, CA -

2018-2019

Artisan Bistros with 2+ years experience with La Marzocco machine. Can create Latte Art for espresso style drinks and making in-house cold brew. Responsibility as included but was not limited to: opening, closing, and supervising the establishment when the manager was unavailable. Being highly educated in coffee history and the different origins of coffee.

BistroFood Runner, Republic of Pie; North Hollywood, CA - 2018-2019

Food expedient, Bistros when needed. Buss tables and make sure store was clean and people were receiving their food. Closed store as well.

Server, Community Pie; Chattanooga, TN-2014-2018

Italian restaurant. Serving different pasta, cocktails, beer, and dessert. Running food for other servers in need. Chasing beer kegs when needed. Hosting.

Server/Host, TGI Fridays; Chattanooga, TN 2013-2014

Food chain restaurant. Serving cocktails and beers and hosting. Brewing coffee and tea when needed and running food.

American Academy of Dramatic Arts, West Hollywood, CA - 2016-2018

Columbia College Chicago, Chicago, IL - 2014-2016

Education

Skills

Customer Service, Teamwork, Leadership, Ambitious, Fun, Bistros when needed to be. Non-stop, Common sense, Loyal, Hard-working, Analytical, Fast.

References

Tyler Townsend, Academy Professor

California (805) 704-6095

Stony Westwood, Film Director/Company owner

California (310) 403 1040

Lola Zancout, Restaurant Owner

California (424) 318-4383

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Name Robert Burkich

Servers Test

Score / 35

Multiple Choice

- A 1) Food is served on what side with what hand?
- On the left side with the left hand
 - On the left side with the right hand
 - On the right side with the left hand
 - On the right side with the right hand
- D 2) Drinks are served on what side with what hand?
- On the left side with the left hand
 - On the left side with the right hand
 - On the right side with the left hand
 - On the right side with the right hand
- A 3) Food and drinks are removed on what side with what hand?
- On the left side with the left hand
 - On the left side with the right hand
 - On the right side with the left hand
 - On the right side with the right hand
- A 4) What part of a glass should you handle at all times?
- The stem
 - The widest part of the glass
 - The top
- D 5) When you are setting a dining room how should you set up your tablecloths?
- Neatly and evenly across the tables
 - The creases should all be going in the same directions
 - The chairs should be centered and gently touching the table cloth
 - All of the above
- D 6) If you bring the wrong entrée to a guest what should you do?
- Go back into the kitchen and patiently wait in line behind the rest of the servers until it's your turn
 - Inform the guests that you will bring the correct entrée once everyone else in the dining room is served
 - Try to convince the guests to eat what you brought them
 - Go back into the kitchen to the front of the line and inform the expeditor that you need a different entrée

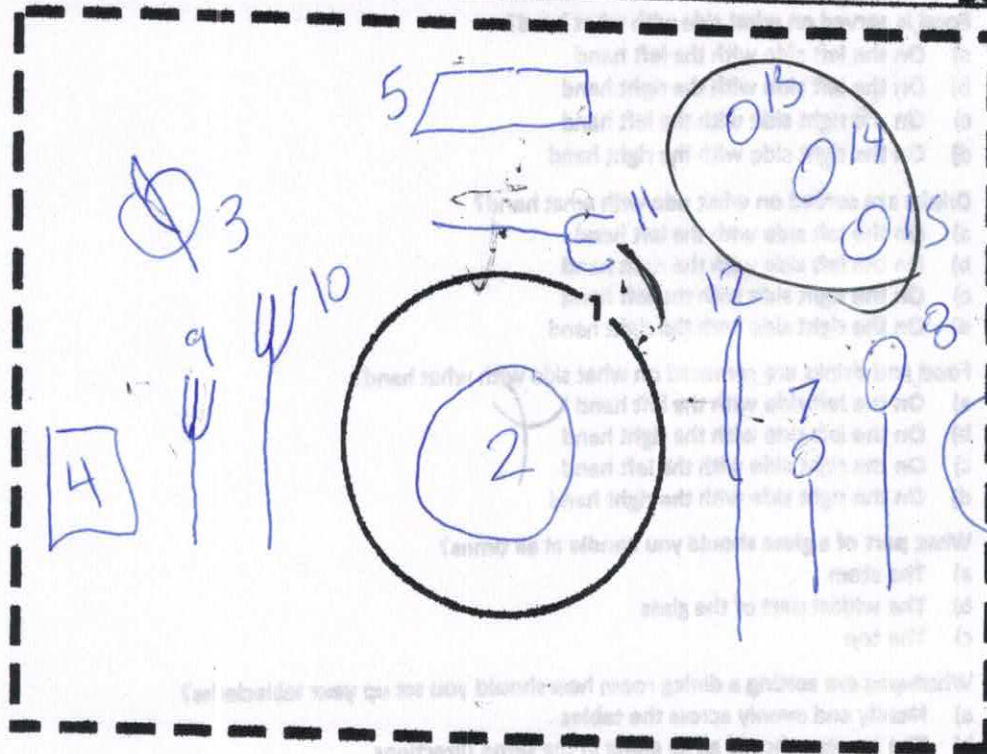
Match the Correct Vocabulary

- | | |
|--------------------------|---|
| <u>D</u> Scullery | <u>A</u> Metal buffet device used to keep food warm by heating it over warmed water |
| <u>E</u> Queen Mary | <u>B</u> 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 | <u>C</u> Used to hold a large tray on the dining floor |
| <u>B</u> French Passing | <u>D</u> Area for dirty dishware and glasses |
| <u>G</u> Russian Service | <u>E</u> Large metal shelving unit for prepared food to be held or for dirty trays to be stored |
| <u>F</u> Corkscrew | <u>F</u> Used to open bottles of wine |
| <u>C</u> Tray Jack | <u>G</u> Style of dining in which the courses come out one at a time |

Name Robert Burkich

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? Dessert plate
- Synchronized service is when: tables served at same time the same dish
- What is generally indicated on the name placard other than the name? Business, company
- The Protein on a plate is typically served at what hour on the clock? 8pm
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?
list acceptable options for them, make sure there is options, like salad