

# Bobby Burkich

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<b>Profile</b>	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.
<b>Experience</b>	<p><b>Artisan Barista, Coffee Source; Studio City, CA – 2016-2018</b> Artisan Barista with 2+ years experience with La Marzzaco 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.</p> <p><b>Barista/Food Runner, Republic of Pie; North Hollywood, CA - 2015-2016</b> Food expediting, Barista when needed. Bust tables and made sure store was clean and people were receiving their food. Closed store as well.</p> <p><b>Server, Community Pie; Chattanooga, TN-2014-2015</b> Italian restaurant. Serving different pizza, cocktails, beer, and deserts. Running food for other servers in need. Changing beer kegs when needed. Hosting.</p> <p><b>Server/Host, T.G.I Fridays; Chattanooga, TN 2012-2014</b> Food chain restaurant. Serving cocktails and beers and hosting. Brewing coffee and tea when needed and running food.</p>
<b>Education</b>	<p><b>American Academy of Dramatic Arts, West Hollywood, CA - 2016-2018</b> <b>Columbia College Chicago, Chicago, IL - 2014-2015</b></p>
<b>Skills</b>	Customer Service, Teamwork, Leader, Ambitious, Fun, Serious when needed to be, Non-stop, Common sense, Loyal, Hard-working, Analytical, Fast
<b>References</b>	<p>Tyler Townsend, Academy Professor Cellphone: (805) 704-2082</p> <p>Stoney Westmoreland, Film Director/Company owner Cellphone: (310) 403-5040</p> <p>Lois Zarzour, Restaurant Owner Cellphone: (423) 313-4393</p>



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

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

Scullery

E

Queen Mary

A

Chafing Dish

B

French Passing

G

Russian Service

F

Cortezew

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

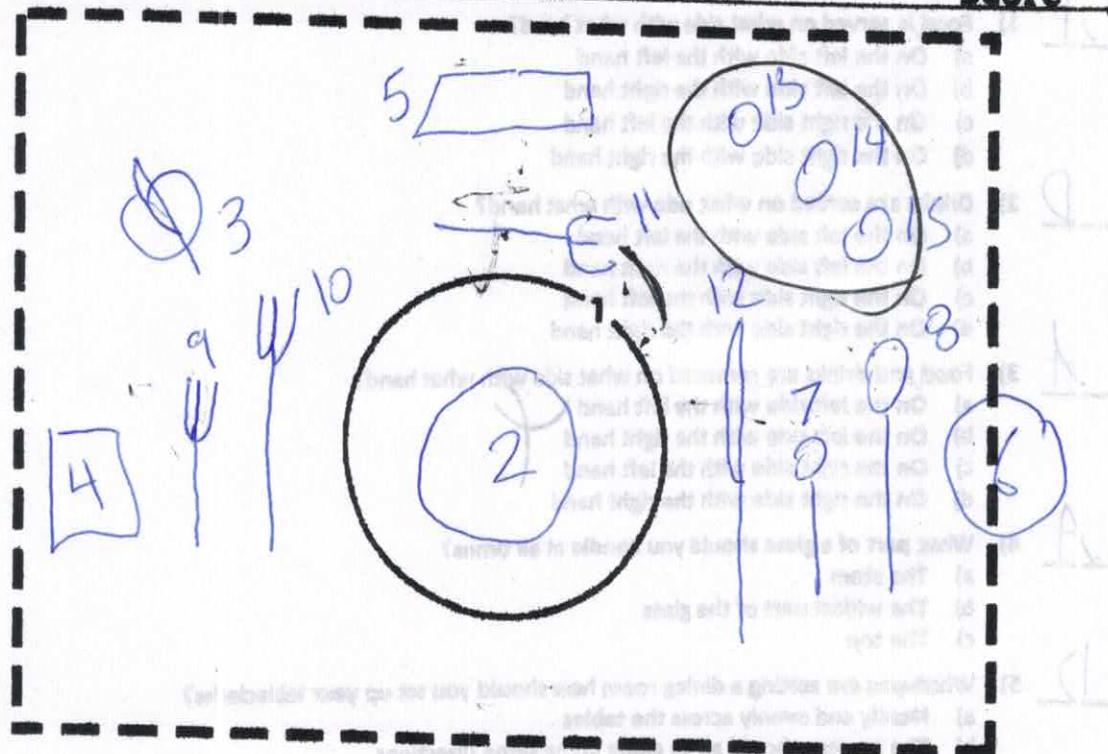
F. Used to open bottles of wine

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

Name Robert Burklich

**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? Desert dish
3. Synchronized service is when: tables served at same time the same dish
4. What is generally indicated on the name placard other than the name? Business, company
5. The Protein on a plate is typically served at what hour on the clock? 8pm
6. 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 gluten