

Eric Cory Wilson
4327 ½ Bellflower Blvd. Long Beach Ca. 90808 (562)822-8309 -Cell
ewil831@gmail.com

Objective

Provide outstanding service to our guest, while efficiently working as a team with a diverse group of individuals.

Qualifications

- 2 Year in Restaurant Management
- 5 Years in Supervisor Position
- 10+ Years working in the Restaurant Business, 6 years in a Fine Dining Atmosphere
- Current California Manager Food Handler Card

Relevant Experience

La Boucherie on 71, Intercontinental Hotel Downtown Los Angeles
900 W Wilshire Blvd, Los Angeles Ca. 90012 (213)688-7777

June 2017-Present -Food Runner/Supply Attendant and Trainer

- Work exclusively with Executive Chef Alessandro Sirni and Sous Chef Aaren Gutierrez
 - Attend Daily Line Up: VIP's, Cover Counts, 86'd Items, Oysters of the Day, Specials, etc.
 - Daily Opening/Running/Closing Sidework for Expo Line including not limited to: Mise en place, etc.
 - Daily/Weekly Inventory of Dry Goods, misc.
 - Wine Training with Sommelier Matthew Arnold
- Assistant Manager- Paul Fontenelle

85C Bakery Café

1735 W Carson St, Torrance Ca. 90501 (310)320-8585

April 2016- April 2017- Supervisor

- Responsible for all areas of the Café including not limited to:
Daily Inventory/Ordering/Purchasing/Receiving, Projecting Sales vs. Waste
 - Cash Handling including Closing Deposit Bags, Register Balancing, Key Money, and Petty Cash
 - Ensuing all California Health and Safety Codes and Company Policies and Procedures are met
 - Developing Teammates by use of Training and Testing, Weekly Checklist and Recaps
 - Send Nightly Recaps to C.E.O. and Upper Management, with Daily Performance Percentages
 - Act in a Leadership Role for Daily Operations to guarantee High Quality and Guest Satisfaction
- Assistant Manager – Jordan Nguyen

Luxe City Center Hotel

1020 S Figueroa St, Los Angeles, Ca. 90015 (213)748-1391

November 2012 -January 2016 - Dining Room Supervisor

- Train all New Hire Employees on Policies, Procedures, Food, Beer, Wine and Spirits.
- Oversee Daily Operations in Food and Beverage including:
Hosting Pre-shift Meetings, Comps/Voids, Room Charges, Specialty Coupons or Vouchers,
86'd Items, Re-fire Items, Act as Support Staff for Associates
- Captain V.I.P. Specialty Dinners for Executives of the Company and Property
- Develop Wine List for Day to Day Service as well as Tasting Menu's

Eric Cory Wilson
 4333 N Hillflower Blvd, Long Beach Ca 90808 (562) 593-8300 -Call
 ewilson31@gmail.com

Objective
 Provide outstanding service to our guest, while efficiently working as a team with a diverse group of individuals.

- Qualifications
- 2 Year in Restaurant Management
 - 2 Years in Supervisor Position
 - 10+ Years working in the Restaurant Business, 6 years in a Fine Dining Atmosphere
 - Current California Manager Food Handler Card

Relevant Experience

La Bouchere on 73, Intercontinental Hotel Downtown Los Angeles
 900 W Wilshire Blvd, Los Angeles Ca 90017 (213) 888-7777
 June 2017-Present Food Runner/Supply Assistant and Trainer
 Work exclusively with Executive Chef Alessandro Simi and Sous Chef Aaron Gutierrez
 Attend Daily Line Up, VIP's, Cover Count, 875 items, Order of the Day, Specials, etc.
 Daily Opening/Running/Closing Sidework for Expo Line including not limited to: Mise en place, etc.
 Daily/Weekly inventory of Dry Goods, misc.
 Wine Training with Sommelier Matthew Arnold
 Assistant Manager- Paul Fontanille

850 Bakery Cafe
 1735 Wilshire St, Torrance Ca 90501 (310) 320-8282
 April 2016-April 2017-Supervisor
 Responsible for all areas of the Cafe including not limited to:
 Daily inventory/Ordering/Purchasing/Receiving/Protecting Sales vs. Waste
 Cash Handling including Closing Receipts, Register Reconciling Key Money, and Petty Cash
 Enforcing all California Health and Safety Codes and Company Policies and Procedures and not
 Developing Trainers by use of Training and Testing Weekly Health and Safety
 Send Nightly Receipts to C.E.O. and Upper Management with Daily Performance Feedback
 Act in a Leadership Role for Daily Operations to ensure high Quality and Guest Satisfaction
 Assistant Manager-Jordan Nguyen

Blue City Center Hotel
 1050 S Western St, Los Angeles, Ca 90017 (213) 512-1234
 November 2012-January 2013-Dining Room Supervisor
 Train all New Hire Employees on Policies, Procedures, Food Safety, and Service
 Oversee Daily Operations in Food and Beverage including
 Hosting Private Meetings, Company Events, Room Charges, Special Occasions, and Banquets
 Be a part of the team, Act as support staff for Assistant
 Captain M.R. Specialty Orders for Executive of the Company and Property
 Develop Wine List for Day to Day Service as well as Training Menu's

- Monthly Inventory of Beer, Wine, Spirits, Plates, Glasses, Silverware, Misc.
- Work in all areas of Food and Beverage including Dining Room, Bartender, Barback, Cocktail, Expo, Banquets, and In-Room Dining

Bar and Restaurant Manager - Min Kim

RockN'Fish at L.A. LIVE

800 W Olympic Blvd #A-160, Los Angeles, Ca. 90015 [\(213\) 748-4020](tel:(213)748-4020)

August 2011-March 2012 – Server

- Essential Duties such as: Cash Handling, Credit Card Processing, Expo, Host, Sidework

Assistant General Manager -Jeff Dourghty

WP24 by Wolfgang Puck, Ritz-Carlton Hotel at L.A. Live

900 W. Olympic Blvd, Los Angeles Ca. 90015 [\(213\) 743-8824](tel:(213)743-8824)

March 2010- June 2011 –Server-Dining Room Attendant/ Lead Expediter and Trainer

- Working under Executive Chef Lee Hefner, Top Chef contestant Chef de Cuisine Sarah Johonson

- Perform Tableside/French Service: Carving Whole Peking Duck, De-Shelling Lobster, etc.

- Expediter Trainer ensure perfect ticket times and excellent presentation

- Sommelier Training with Klaus Puck

General Manager –Allison Williams

George's Greek Cafe

135 Pine Ave, Long Beach, Ca. 90803 [\(562\) 437-1184](tel:(562)437-1184)

November 2009- March 2010 -Sever

- Perform in a High Volume, Fast Paced Downtown Environment, Perform Tableside Service

General Manager -Karen Louzides

Yard House Bar and Grill of Long Beach

401 Shoreline Dr, Long Beach, Ca 90802 [\(562\) 628-0455](tel:(562)628-0455)

June 2008- August 2009 –Server

- Knowledge of 170 beers on tap, over 100 menu items, in atmosphere with high volume demands

General Manager -Kurt Shoemaker

Napa Rose inside the Grand California Hotel, Disneyland California

1600 S Disneyland Dr, Anaheim, CA 92802 [\(714\) 300-7170](tel:(714)300-7170)

February 2007- February 2008 -Wait staff 1 /Food Runner

- Working one on one with Executive Chef Andrew Sutton and Sous Chefs on Expo Line

- Sommelier Training with Master Sommelier Michael Jordan

General Manager -Michael Jordan

Elephant Bar and Restaurant

12002 Lakewood Blvd, Downey, Ca. 90242 [\(562\) 803-9910](tel:(562)803-9910)

October 2006- August 2007 -Server Trainer/Bar back

- Train all new employees for table service, menu knowledge and company standards

- Open up and close down bar, for proper set up next morning, other barback duties.

General Manager -Michael Burkardt

General Manager - Michael Burkhardt
- Open up and close down bar for proper set up next morning, other back duties.
- Train all new employees for table service, menu knowledge and company standards.
October 2005 - August 2007 - Server/Trainer/Bar back
15002 Lakewood Blvd, Downey, CA 90245 (562) 801-2910
Elephant Bar and Restaurant

General Manager - Michael Jordan
- Sommelier Training with Master Sommelier Michael Jordan
- Working one on one with Executive Chef Andrew Sutton and Sous Chefs on Expo Line
February 2007 - February 2008 - Wait staff / Food Runner
1500 S Diamond Blvd, Anaheim, CA 92802 (714) 700-7110
Mega Rose inside the Grand California Hotel, Disneyland California

General Manager - Kurt Strommer
- Knowledge of 120 beers on tap, over 100 menu items, in atmosphere with high volume demands
June 2008 - August 2008 - Server
401 Shoreline Dr, Long Beach, CA 90802 (562) 634-0222
Yard House Bar and Grill of Long Beach

General Manager - Karen Louches
- Perform in a high volume, fast paced downtown environment, perform tableside service
November 2007 - March 2010 - Server
135 Pine Ave, Long Beach, CA 90803 (562) 437-1184
George's Greek Cafe

General Manager - Allison Williams
- Sommelier Training with Klaus Puck
- Expertise in wine ensure perfect times and excellent presentation
- Perform tableside French service: Carving Whole Peking Duck, De-hairing Lobster, etc.
- Working under Executive Chef Lee Heiner, Top Chef contestant Chef de Cuisine Sarah Johnson
March 2010 - June 2011 - Server-Dining Room Attendant/Lead Expeditor and Trainer
900 W. Olympic Blvd, Los Angeles, CA 90015 (213) 547-8824
WP24 by Wolfgang Puck, Ritz-Carlton Hotel at L.A. Live

Assistant General Manager - Jeff Dougherty
- Essential Duties such as: Cash Handling, Credit Card Processing, Expo, Host, Silverware
August 2011 - March 2012 - Server
800 W. Olympic Blvd #A-100, Los Angeles, CA 90015 (213) 748-4020
Rockfish at L.A. LIVE

Bar and Restaurant Manager - Min Kim
Expo, Banquets, and In-Room Dining
- Work in all areas of food and beverage including Dining Room, Bar, Under, Backbar, Cocktail,
- Monthly Inventory of Beer, Wine, Spirits, Plates, Glasses, Silverware, Misc.

Russell's Famous Hamburgers

4327 Candelwood St. Lakewood, Ca. 90712 (CLOSED)

October 2002 - February 2003-Assistant Manager

- Work on floor as Manager On Duty, Scheduling of FOH staff, Training/ Hiring /Firing of employees,
- Help employees with guest situations that requires attention
- Open and Close Restaurant to Company Standards, Closing Paperwork and Cash Handling

Referrals

Aloys Scheer – Restaurant Director – Intercontinental Hotel Downtown Los Angeles

- (720) 480-6413 1 year

Aaren Gutierrez - Sous Chef - Intercontinental Hotel Downtown Los Angeles

- (424) 302-6340 1 year

Kevin Hernandez - Chef di Partie - Intercontinental Hotel Downtown Los Angeles

- (323) 482-2234 1 year

Jason Raiola - Executive Chef - Luxe City Center Hotel

- (562) 324-7577 6 years

Penny Laredo - Manager - General Cashier - Intercontinental Hotel Downtown Los Angeles

- (213) 688-7777 6 years

Bre Smith - Food and Beverage Manager – WP24 by Wolfgang Puck

- (805) 298-2522 7 years

Russell's Famous Hamburgers
 4327 Candelwood St. Lakewood, Ca. 90712 (CLOSED)
 October 2002 - February 2003 Assistant Manager
 - Work on floor as Manager On Duty, Scheduling of FOM staff, Training of employees,
 Help employees with guest situations that requires attention
 - Open and Close Restaurant to Company Standards, Closing Reports and Cash Handling

References

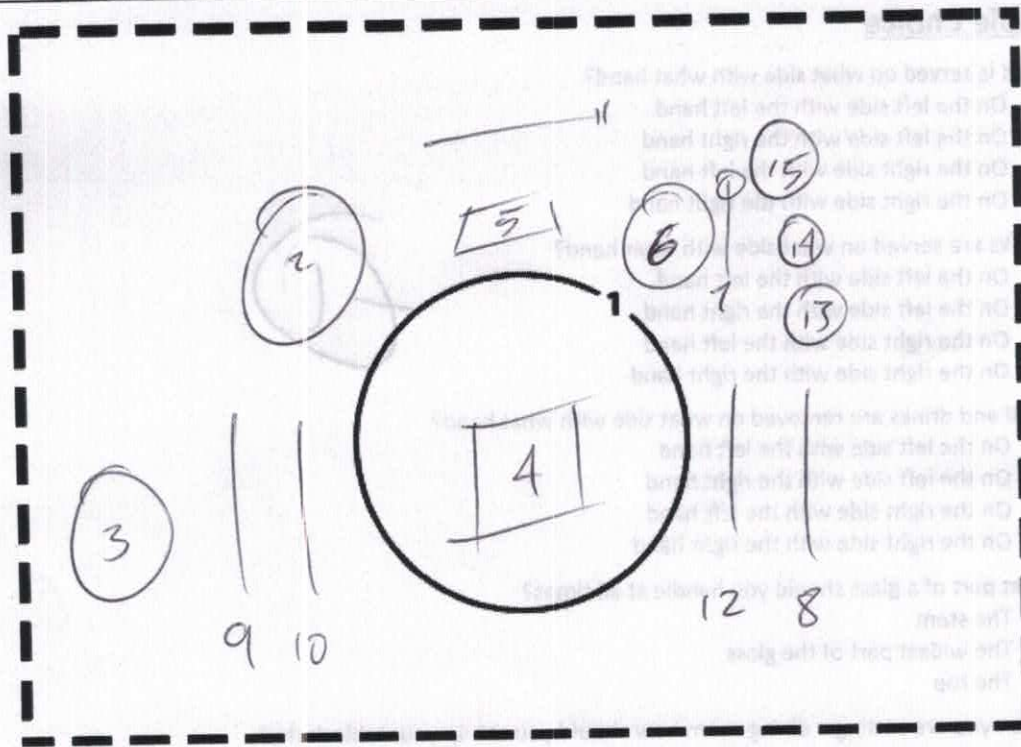
Alyce Scher - Restaurant Director - Intercontinental Hotel Downtown Los Angeles
 - (310) 480-4113 1 year
 Aaron Gutierrez - Sous Chef - Intercontinental Hotel Downtown Los Angeles
 - (310) 302-8840 1 year
 Kevin Hernandez - Chef de Partie - Intercontinental Hotel Downtown Los Angeles
 - (310) 482-4384 1 year
 Jason Rialto - Executive Chef - Luxe City Center Hotel
 - (310) 314-7377 6 years
 Penny Laredo - Manager - General Cashier - Intercontinental Hotel Downtown Los Angeles
 - (310) 688-7777 6 years
 Eric Smith - Food and Beverage Manager - WPXI by Wolfgang Puck
 - (802) 398-2123 7 years

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
- A 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> Scullery | 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 |



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" - 2" inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? CREAM + SUGAR
- Synchronized service is when: ALL ITEMS ARE PLACED AT THE SAME TIME
- What is generally indicated on the name placard other than the name? POSITION / TITLE
- The Protein on a plate is typically served at what hour on the clock? 6 o'clock
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?
COMMUNICATE, CHEF AND/OR MANAGER