

# **JEREMIAH A. FULLER**

**(626) 316-0328 \* jeremyfuller1@gmail.com**

**725 South Bixel Street Los Angeles CA 90017**

## **Objective**

TO utilize my skills, education, and experience in the hospitality industry to curate fun, efficient, and profitable establishments.

## **Experience**

**Aug. 2016 - Present      Spring Street Smokehouse BBQ      Los Angeles, CA**

### **Manager / Beer Buyer / Social Media Manager**

- Oversee daily operations
- Hire and train all staff 15+
- Inventories and P&L
- Menu consulting and design
- Marketing / Social Media
- Alcohol and beer buyer
- Program, update, maintain POS
- Proficient in Excel, Word, Photoshop, Illustrator

**May 2009 - Aug. 2016      DUBLIN'S Irish Whiskey Pub      Los Angeles, CA**

### **General Manager**

- Oversee daily operations
- Hire and train all staff 40 +
- Hired and trained all Management
- Menu consulting and design
- Conflict resolution
- Marketing / Social Media
- Alcohol and beer buyer
- Program, update, maintain POS
- Proficient in Excel, Word, Photoshop, Illustrator

**Feb. 2007 - May. 2009      Provecho      Los Angeles, CA**

### **Manager**

- Oversee daily operations
- Hire and train all staff 25 +
- Inventory
- Conflict resolution
- Marketing / Social Media
- Alcohol and beer buyer
- Program, update, maintain POS

# TERESA A. FUER

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1350 2nd Street, San Jose, CA 95112

## Qualifications

TO: Utilize my skills, education, and experience in the field of customer service, sales, and administrative responsibilities.

## Job Objectives

To: Anywhere, CA

Position Desired: Production Manager

Year: 2008 - Present

Masters \ Best Doctoral Society Member

- MA: English \ Society Member
- BA: English and Peer Reviewer
- BA: English, Address, Mission, POS
- BA: English in English Major
- BA: English, Minor
- BA: English, Minor

- Masters: English education
- BA: English and Peer Reviewer
- BA: English and Peer Reviewer
- Masters: English and Peer Reviewer
- Masters: English and Peer Reviewer

To: Anywhere, CA

Position Desired: Marketing Manager

Current: Masters

- MA: English \ Society Member
- BA: English and Peer Reviewer
- BA: English, Address, Mission, POS
- BA: English in English Major
- BA: English, Minor
- BA: English, Minor

- Masters: English education
- BA: English and Peer Reviewer
- BA: English and Peer Reviewer
- Masters: English and Peer Reviewer
- Masters: English and Peer Reviewer

To: Anywhere, CA

Experience

Year: 2001 - May 2008

Masters

- MA: English \ Society Member
- BA: English and Peer Reviewer
- BA: English, Address, Mission, POS

- Masters: English education
- BA: English and Peer Reviewer
- BA: English and Peer Reviewer
- Masters: English and Peer Reviewer
- Masters: English and Peer Reviewer

**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 dinning 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

A. Metal buffet device used to keep food warm by heating it over warmed water

E 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)

A Chaffing Dish

C. Used to hold a large tray on the dining floor

G French Passing

D. Area for dirty dishware and glasses

B Russian Service

E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored

F Corkscrew

F. Used to open bottles of wine

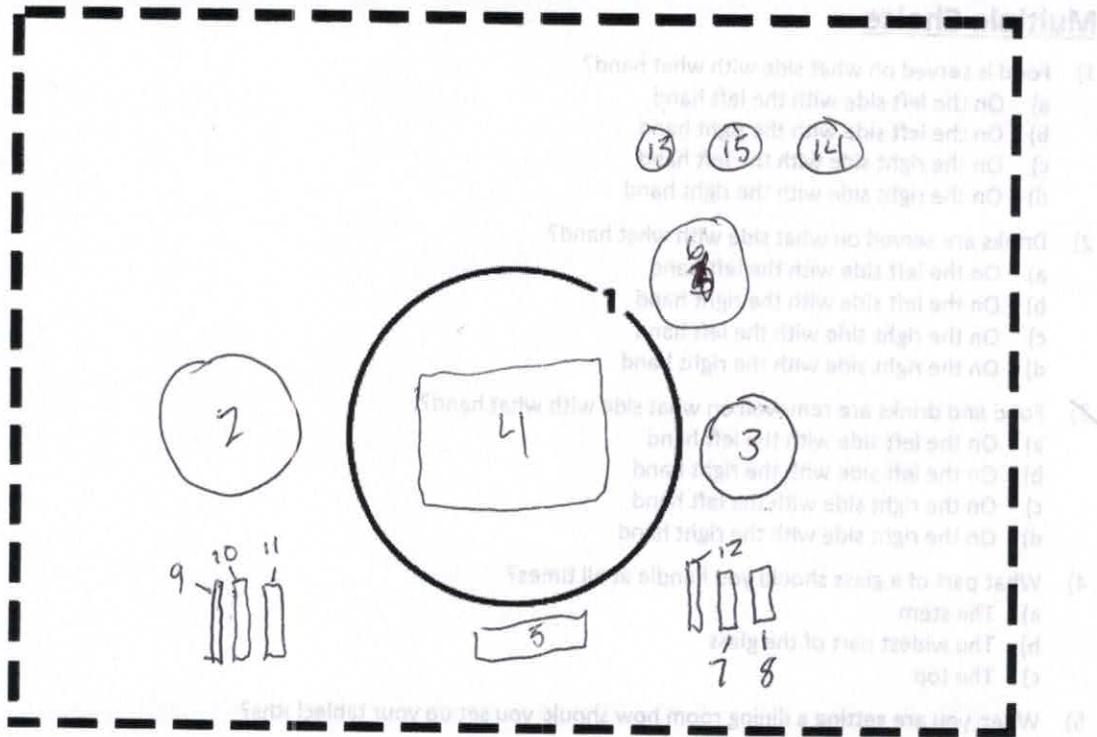
C Tray Jack

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
2. Salad Plate
3. Bread Plate & Knife
4. Napkin
5. Name Place Card
6. Tea/Coffee Cup & Saucer
7. Teaspoon
8. Soup Spoon
9. Salad Fork
10. Dinner Fork
11. Dessert Fork
12. Dinner Knife
13. Water Glass
14. Red Wine Glass
15. White Wine Glass

**Fill in the Blank**

1. The utensils are placed 2 inch (es) from the edge of the table.

2. Coffee and Tea service should be accompanied by what extras? CREAM & SUGAR

3. Synchronized service is when: 15 WHEN EVERYONE IS SERVED & CLEARED AT THE

4. What is generally indicated on the name placard other than the name? NAME & ENTREE SAME TIME

5. The Protein on a plate is typically served at what hour on the clock? 6

6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?

NOTIFY EXPO