

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. 20016 **DUBLIN'S Irish Whiskey Pub** Los Angeles, CA

General Manager

- Oversee daily operations
- Hire and train all staff 40 +
- Hired and trained all Manngement
- 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

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(858) 316-0328 * jeremyfuller@gmail.com
1255 South Dixie Street Los Angeles, CA 90017

Objective

To utilize my skills, education, and experience in the hospitality industry to create 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 18+
- 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 2008 - Aug 2008 DUBLIN'S Irish Whiskey Pub Los Angeles, CA

General Manager

- Oversee daily operations
- Hire and train all staff 18+
- 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 Provecchio Los Angeles, CA

Manager

- Oversee daily operations
- Hire and train all staff 18+
- Inventory
- Conflict resolution
- Marketing / Social Media
- Alcohol and beer buyer
- Program, update, maintain POS

Multiple Choice

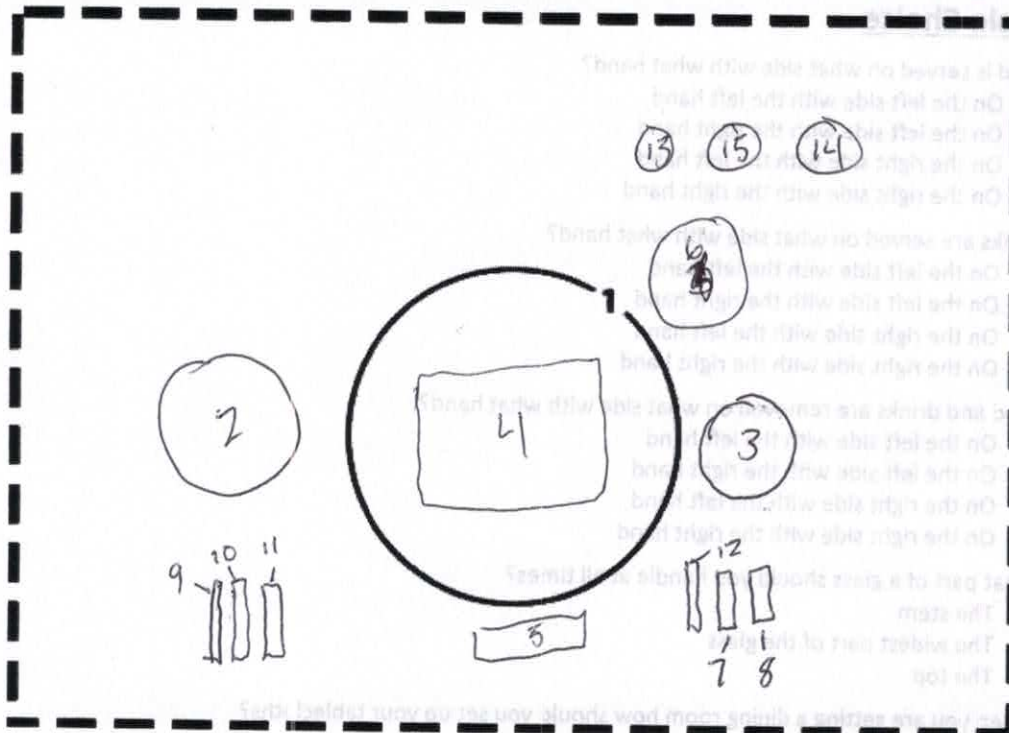
- A 1) Food is served on what side with what hand?
a) On the left side with the left hand
b) On the left side with the right hand
c) On the right side with the left hand
d) On the right side with the right hand
- D 2) Drinks are served on what side with what hand?
a) On the left side with the left hand
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

- | | |
|--------------------------|---|
| <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>G</u> French Passing | D. Area for dirty dishware and glasses |
| <u>B</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 |

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 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: IS WHEN EVERYONE IS SERVED & CLEARED AT THE SAME TIME
- What is generally indicated on the name placard other than the name? NAME & ENTREE
- The Protein on a plate is typically served at what hour on the clock? 6
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?
NOTIFY EXPO