

R. PETER BOSWORTH

Address: 1304 West 2nd Street #309 Los Angeles, CA 90026
Mobile: 443-540-5149
Email: rpeterbosworth@gmail.com

EDUCATION

May 2018 **Whitman College**, Walla Walla, WA
Bachelors of Arts in English Literature

WORK EXPERIENCE

June 2018 - August 2018 Host - DIRT DOG, Los Angeles, CA

- Greeted each guest and ensured an excellent dining experience
- Optimized serving efficiency in a fast paced setting

Summer - 2016, 2017 Counselor - CAMP DEERWOOD, Holderness, NH

- Guided over 150 novice climbers and taught safety protocols
- Led campers on multi-day wilderness excursions

Sept. 2017 - May 2018 Server - BON APPÉTIT, Walla Walla, WA

- Welcomed first-year students for lunch and dinner
- Cleaned kitchen meticulously and organized food stations

Sept. 2014 - May 2015 Cashier - WHITMAN COLLEGE BOOKSTORE, Walla Walla, WA

- Organized visiting authors' book signing events
- Assembled, curated, and organized display cases

Sept. 2013 - May 2014 Associate Editor - WHITEFISH REVIEW, Whitefish, MT

- Edited over 100 submissions of poetry and prose

Sept. 2013 - May 2014 Volunteer - CENTER FOR RESTORATIVE YOUTH JUSTICE, Kalispell, MT

- Advised and mentored disadvantaged youths and promoted healthy living habits

SKILLS & EXPERIENCE

- Edited multiple poetry journals with a keen attention to detail
- Proficient in Microsoft Word, Powerpoint, and Excel and type 60 WPM
- Trained Wilderness First Responder and certified in Wilderness First Aid
- Competent in Spanish

REFERENCES

Tim Cam, CEO/ Founder of Dirt Dog Inc.
Lorne Thomsen, Director of Camp Deerwood
Janice King, Book Acquisitions Manager
Matt Holloway, Editor in Chief of Whitefish Review

562-777-5427
802-244-1203
509-527-5274
406-270-7429

Multiple ChoiceB1) 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

D2) 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

D3) 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

B4) What part of a glass should you handle at all times?

- a) The stem
- b) The widest part of the glass
- c) The top

D5) 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

D6) 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 VocabularyA

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)

D

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

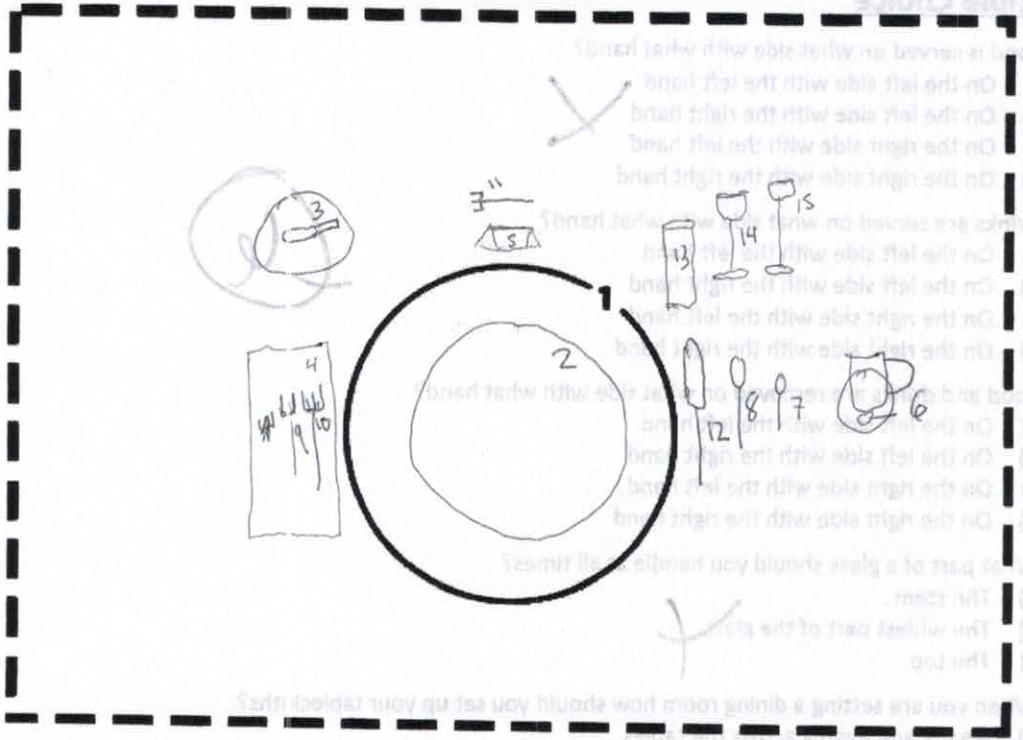
G

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

Name Peter Bosworth

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 6 inch (es) from the edge of the table.

2. Coffee and Tea service should be accompanied by what extras? cream and sugar

3. Synchronized service is when: multiple servers serve entrees

4. What is generally indicated on the name placard other than the name? footnote title / position

5. The Protein on a plate is typically served at what hour on the clock? 9 o'clock

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

speak to chef