

## **R. PETER BOSWORTH**

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### **EDUCATION**

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

### **WORK EXPERIENCE**

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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**

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- 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**

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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

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Name Peter Bosworth

## Servers Test

Score / 35

### Multiple Choice

- B 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
- B 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

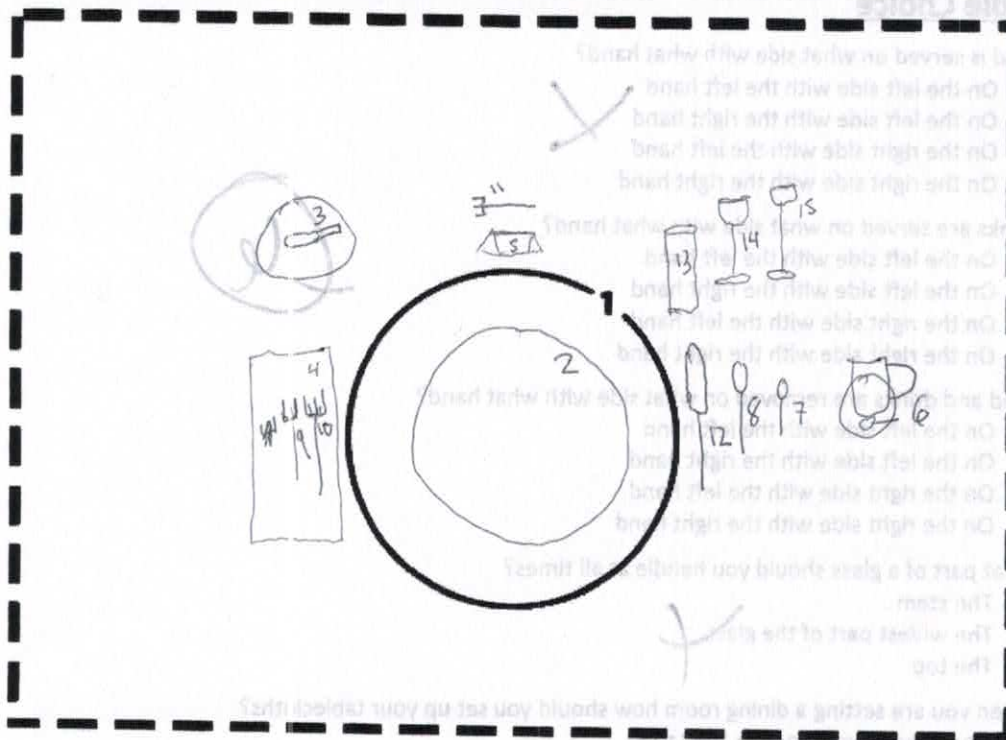
- |                          |   |
|--------------------------|---|
| <u>A</u> Scullery        | <u>A</u> Metal buffet device used to keep food warm by heating it over warmed water   |
| <u>E</u> Queen Mary      | <u>B</u> Style of service where food is prepared or served individually at the dinner table to fit the customer's specific taste (i.e. providing dressing and pepper for salad or handing out bread to each patron) |
| <u>D</u> Chaffing Dish   | <u>C</u> Used to hold a large tray on the dining floor  |
| <u>G</u> French Passing  | <u>D</u> Area for dirty dishware and glasses  |
| <u>B</u> Russian Service | <u>E</u> Large metal shelving unit for prepared food to be held or for dirty trays to be stored   |
| <u>F</u> Corkscrew       | <u>F</u> Used to open bottles of wine   |
| <u>C</u> Tray Jack       | <u>G</u> Style of dining in which the courses come out one at a time  |



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# 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 6 inch(es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? cream and sugar
- Synchronized service is when: multiple servers serve entrées
- What is generally indicated on the name placard other than the name? ~~Guest~~ title/position
- The Protein on a plate is typically served at what hour on the clock? 9 o'clock
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?  
Speak to chef