

ISRAEL LÓPEZ

562.334.6394 • israellopez88@gmail.com

EDUCATION

Southern Methodist University

Bachelor of Arts, English

May 2013

Cerritos College

May 2011

RESTAURANT EXPERIENCE (CURRENT)

Ojai Playwrights Conference (OPC)

July 2014- Aug. 2014

Intern, Food Prep

- Facilitated dinners for guest artists and residents of Ojai, CA
- Prepared breakfast and cocktail receptions with donors
- Organized transportation for talent to and from LAX and Ojai, CA

UCLA Cooperage, Los Angeles CA.

July 2013- June 2016

Busser

- Maintained clean area in student union for faculty and staff at UCLA
- Managed waste
- Secured stock of cleaning supplies

Mockingbird Taproom, Dallas TX.

Aug. 2012- June 2013

Server

- Knowledge and service of American food and local craft beer
- Provided great service to guests upon arrival
- Trained new servers in safety and food handling

Vapiano, Dallas TX.

Aug. 2011- June 2012

Bartender/Server

- Knowledge and service of Italian cuisine and traditional cocktails
- Provided exceptional service to guests upon arrival
- Worked the food line when necessary and assisted the host

Huntington Catering, Pasadena CA.

Aug. 2010- Aug. 2011

Bartender/Server

- Set-up and breakdown of catering services to guests
- Excellent service provided for weddings, gallery openings, private parties, corporate events
- Ensured catering truck arrived on time with all goods (tables, chairs, linens)

Los Angeles Unified School District (LAUSD)

Aug. 2006 – June 2017

Teacher Assistant

- Assisted in lesson planning and instruction for K-12 students
- Provided translation services for Spanish speaking parents
- Visited households to determine absence issues and other challenges related to students

REFERENCES Clara Medrano-Avila (323) 582-6387 / Maria Mendez (562) 484-3217 / Andres Reyes (323) 273-8785

RELATED SKILLS Bilingual (Spanish), Proficient in Aloha and other POS systems, Proficient in FinalDraft, Word, PowerPoint, Excel, Familiar with GSuite, Squarespace, Facebook, Instagram, Twitter and Periscope, CPR Certification

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

a. 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

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

(S)

Match the Correct Vocabulary

D Scullery

C Queen Mary

A Chaffing Dish

B French Passing

G Russian Service

F Corkscrew

E Tray Jack

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

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)

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

D. Area for dirty dishware and glasses

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

F. Used to open bottles of wine

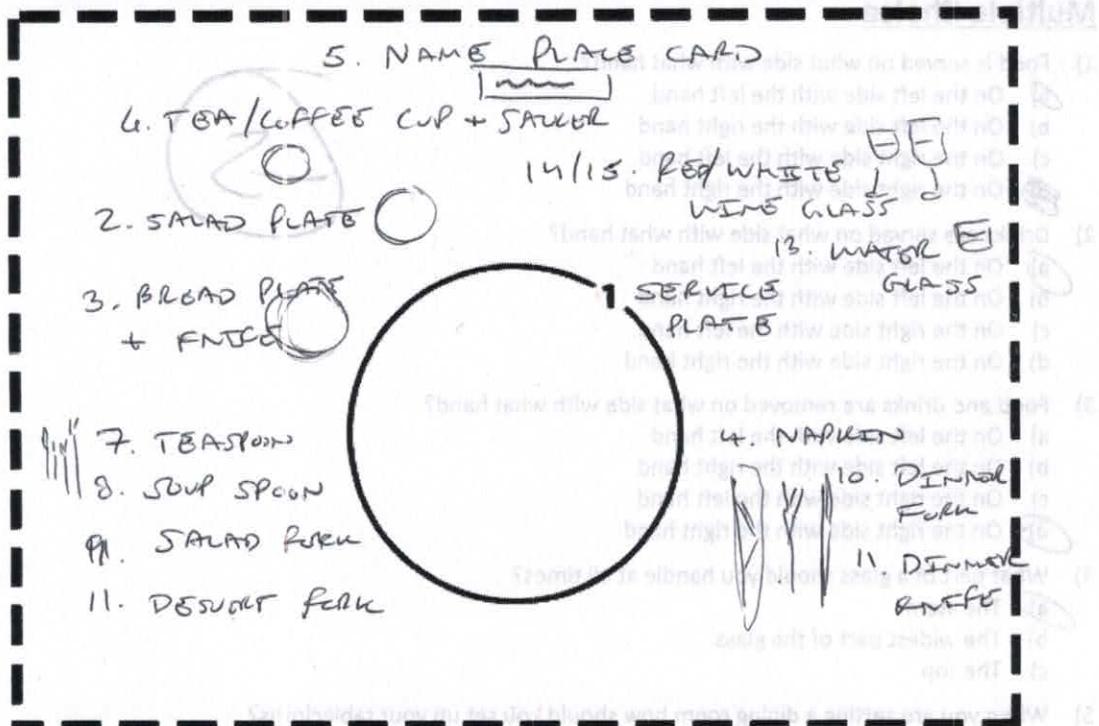
G. Style of dining in which the courses come out one at a time

Name _____

Israer Lepot

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 2 inches inch(es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? Dessert, cream, sugar
3. Synchronized service is when: Everything is done all at once.
4. What is generally indicated on the name placard other than the name? OP
5. The Protein on a plate is typically served at what hour on the clock? 7 pm OP
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?

Inform chef.