

ISRAEL LÓPEZ

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EDUCATION

Southern Methodist University

Bachelor of Arts, English

Cerritos College

May 2013

May 2011

RESTAURANT EXPERIENCE (CURRENT)

Ojai Playwrights Conference (OPC)

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

July 2014- Aug. 2014

UCLA Cooperage, Los Angeles CA.

Busser

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

July 2013- June 2016

Mockingbird Taproom, Dallas TX.

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

Aug. 2012- June 2013

Vapiano, Dallas TX.

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

Aug. 2011- June 2012

Huntington Catering, Pasadena CA.

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)

Aug. 2010- Aug. 2011

Los Angeles Unified School District (LAUSD)

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

Aug. 2006 – June 2017

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

Name

ISRAEL Lopez

Servers Test

Score / 35

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 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

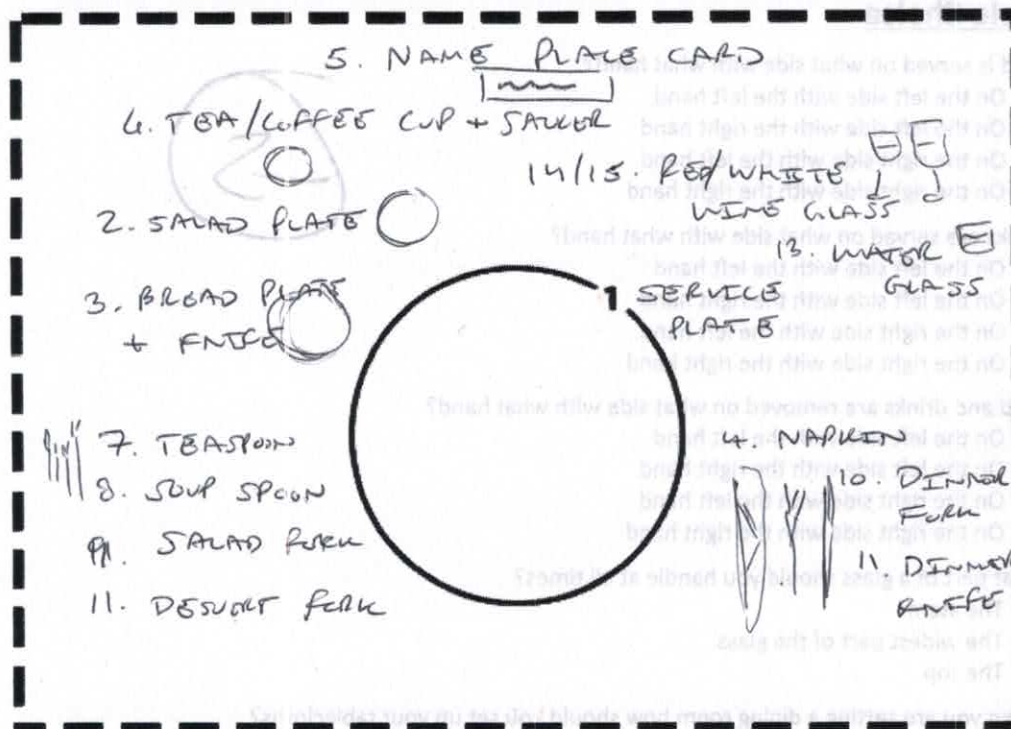
**Match the Correct Vocabulary**

- | | |
|--------------------------|--|
| <u>D</u> Scullery | <input checked="" type="radio"/> A. Metal buffet device used to keep food warm by heating it over warmed water |
| <u>C</u> Queen Mary | <input checked="" type="radio"/> 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 | <input checked="" type="radio"/> C. Used to hold a large tray on the dining floor |
| <u>B</u> French Passing | <input checked="" type="radio"/> D. Area for dirty dishware and glasses |
| <u>G</u> Russian Service | <input checked="" type="radio"/> E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored |
| <u>F</u> Corkscrew | <input checked="" type="radio"/> F. Used to open bottles of wine |
| <u>E</u> Tray Jack | <input checked="" type="radio"/> G. Style of dining in which the courses come out one at a time |

Name Israel 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

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