

ANTHONY D. ROSAS

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OBJECTIVE

To help Grow, with the company Business. To help the daily task to be accomplished on time, it's expected. To help share, and gain knowledge towards working as a solid team with the company. To assist other projects, that needs to be addressed.

EDUCATION

Patrick Henry High school | 2.8

2010 – 2014

Maintain 4 year in reserve officer training (R.O.T.C) kept myself enrolled "volunteering for our service Men & Women". Mastered the art, of being a great leadership to our team, & during our field training, throughout the year round.

EXPERIENCE

Nosh Delicatessen | Cook

2013 – 2014

Kept the daily menu served fresh, and on time. Was also responsible to help the Team, maintain the consistency of cooking, prepping our daily ingrediance.

Sprint | Sales Manger

2015 – 2016

I maintained a tight shifts with our sales representative, growing the company Numbers. Every week was a New Challenge towards helping the business sales mark up. My Assignment, receiving, shipping the Company's inventory

Susana's catering | Prep/ Driver

2016-Current

Keeping the daily product fresh & storage on time with the shipment. On Time with the company's delivering service & catering services. Kept the daily accessories cleaned & organized.

SKILLS

- Great with timely managing, finishing up the project.
- Fluent (English, Spanish) great with communicating with customers in any situation.
- Helping the team around, that needs the extra hand.
- Helping better assist to the customers need.

Servers Test

Name Anthony Ross

Score 24 35

Multiple Choice

d 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 -B

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 (e) 31

B 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 91
c) On the right side with the left hand
d) On the right side with the right hand 26

A 4) What part of a glass should you handle at all times?
a) The stem 100% correct
b) The widest part of the glass
c) The top 100% correct

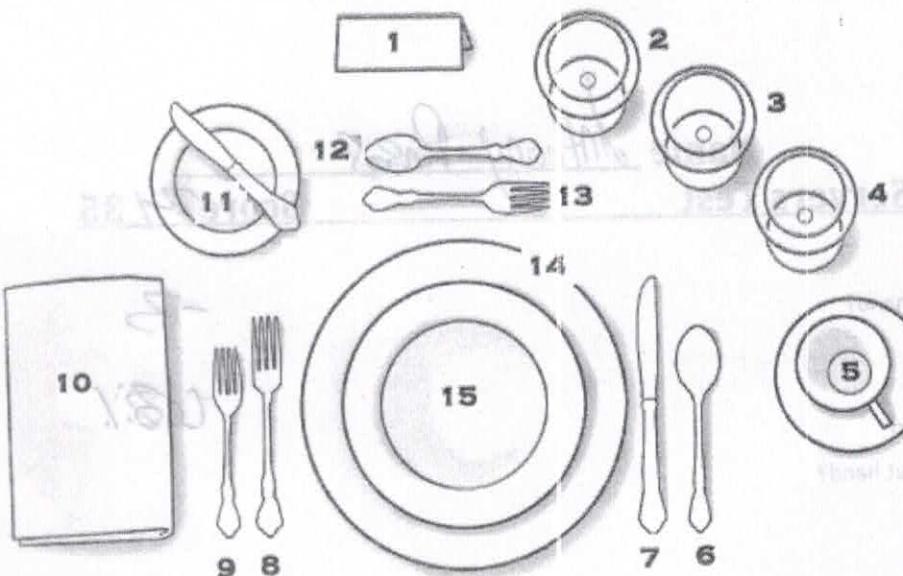
A 5) When you are setting a dining room how should you set up your tablecloths?
a) Neatly and evenly across the tables 100% correct
b) The creases should all be going in the same directions
c) The chairs should be centered and gently touching the table cloth 100% correct
d) All of the above 100% correct

A 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 100% correct
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 100% correct

Match the Correct Vocabulary

H Scullery
G Queen Mary
A Chaffing Dish
C French Passing
E Russian Service
F Corkscrew
D 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
Q 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



Score / 35

Match the Number to the Correct Vocabulary

<u>9</u>	Dinner Fork
<u>5</u>	Tea or Coffee Cup and Saucer
<u>7</u>	Dinner Knife
<u>2</u>	Wine Glass (Red)
<u>10</u>	Salad Fork
<u>15</u>	Service Plate
<u>3</u>	Wine Glass (White)

10 Napkin
15 Bread Plate and Knife
1 Name Place Card
12 Teaspoon
13 Dessert Fork
6 Soup Spoon
14 Salad Plate
4 Water Glass

Fill in the Blank

1. The utensils are placed 5 inches inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? Milk & sugar
3. Synchronized service is when: Minimizing the food.
4. What is generally indicated on the name placard other than the name? Reservation
5. The Protein on a plate is typically served at what hour on the clock? 6 o'clock
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? Notice, the chef "about Specific Request"