

ANTHONY D. ROSAS

3226 Franklin Ave, San 
Diego CA 92113
(619)807-8687 
officaltecksav@icloud.com 



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.

Name Anthony Ross
Servers Test

Score 24 / 35

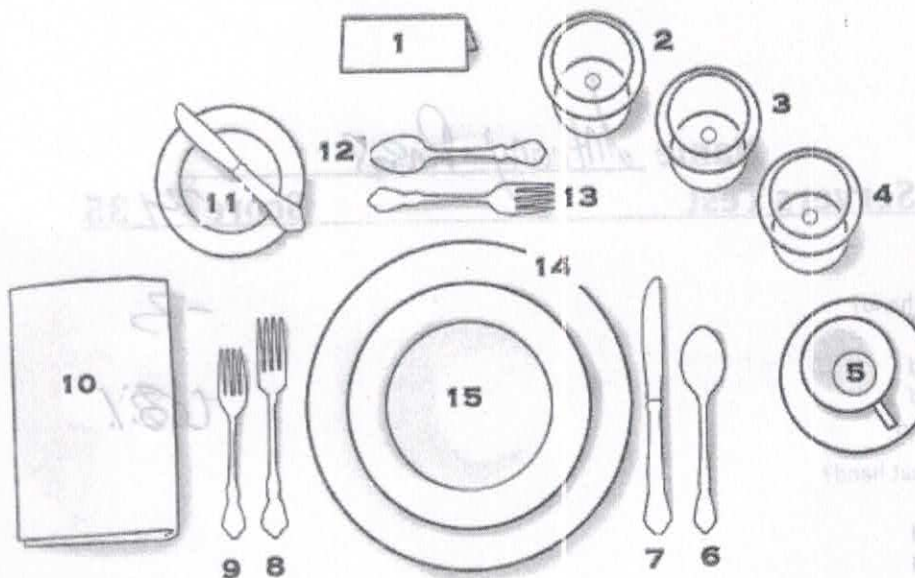
Multiple Choice

- 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
- 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
- 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
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
- A 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
- 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
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

-B
63%

Match the Correct Vocabulary

- | | |
|--------------------------|--|
| <u>B</u> Scullery | <input checked="" type="radio"/> A. Metal buffet device used to keep food warm by heating it over warmed water |
| <u>G</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>C</u> French Passing | <input checked="" type="radio"/> D. Area for dirty dishware and glasses |
| <u>E</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>D</u> Tray Jack | <input checked="" type="radio"/> G. Style of dining in which the courses come out one at a time |



Score / 35

Match the Number to the Correct Vocabulary

- 8 Dinner Fork
5 Tea or Coffee Cup and Saucer
1 Dinner Knife
2 Wine Glass (Red)
13 Salad Fork
15 Service Plate
3 Wine Glass (White)

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

Fill in the Blank

- The utensils are placed 5 inch inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? Milk & Sugar
- Synchronized service is when: Minimizing the food
- What is generally indicated on the name placard other than the name? Reservation
- The Protein on a plate is typically served at what hour on the clock? Noon
- 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"