

Perry Coleman

1401 West Vernon Ave
Los Angeles, CA 90062
514-368-9000
p.c.info@yahoo.com

OBJECTIVE

To obtain employment in an agency that will allow me to utilize my managerial and customer service abilities with room for professional growth based upon my performance.

EXPERIENCE**Host and Food Runner: 300 Bowling: Houston, Texas — 2012-2013**

- Served meals or beverages to patrons.
- Garnished and decorated dishes preparatory to serving.
- Takes order from patron for food or beverage, writing order down or memorizing it.

**Banquet Housemaid, Banquet Servet and Restaurant Server
Westin Hotel Resort: Houston, Texas — 2011-2013**

- Served meals or beverages to patrons.
- Garnished and decorated dishes preparatory to serving.
- Keep glasses filled; remove each round of plates and replenish utensils
- Perform cleaning tasks and breakdown of service
- Maintain high standards of safety and cleanliness
- Adhere to grooming and appearance standard.

Banquet Server, LGC: Hospitality Services: St. Louis, Missouri — 2010-2013

- Served meals or beverages to patrons.
- Garnished and decorated dishes preparatory to serving.
- Keep glasses filled; remove each round of plates and replenish utensils
- Perform cleaning tasks and breakdown of service
- Maintain high standards of safety and cleanliness
- Adhere to grooming and appearance standard.

EDUCATION**St. Louis Job Corp — High School Diploma, 2007****SKILLS**

- Excellent written and oral communication skills, fast learner, multi-task ability, managerial experience, cash register management, customer service and a great salesman.
- More than 3 years' successful experience in customer service working directly with the public, problem-solving and trouble-shooting proactive procedures and systems to avoid problems.
- Possess solid computer skills.

Multiple ChoiceA

1) Food is served on what side with what hand?

- On the left side with the left hand
- On the left side with the right hand
- On the right side with the left hand
- On the right side with the right hand

D

2) Drinks are served on what side with what hand?

- On the left side with the left hand
- On the left side with the right hand
- On the right side with the left hand
- On the right side with the right hand

D

3) Food and drinks are removed on what side with what hand?

- On the left side with the left hand
- On the left side with the right hand
- On the right side with the left hand
- On the right side with the right hand

A

4) What part of a glass should you handle at all times?

- The stem
- The widest part of the glass
- The top

D

5) When you are setting a dining room how should you set up your tablecloths?

- Neatly and evenly across the tables
- The creases should all be going in the same directions
- The chairs should be centered and gently touching the table cloth
- All of the above

D

6) If you bring the wrong entrée to a guest what should you do?

- Go back into the kitchen and patiently wait in line behind the rest of the servers until it's your turn
- Inform the guests that you will bring the correct entrée once everyone else in the dining room is served
- Try to convince the guests to eat what you brought them
- Go back into the kitchen to the front of the line and inform the expeditor that you need a different entrée

Match the Correct VocabularyD Scullery

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

E Queen Mary

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)

A Chaffing Dish

C Used to hold a large tray on the dining floor

G French Passing

D Area for dirty dishware and glasses

B Russian Service

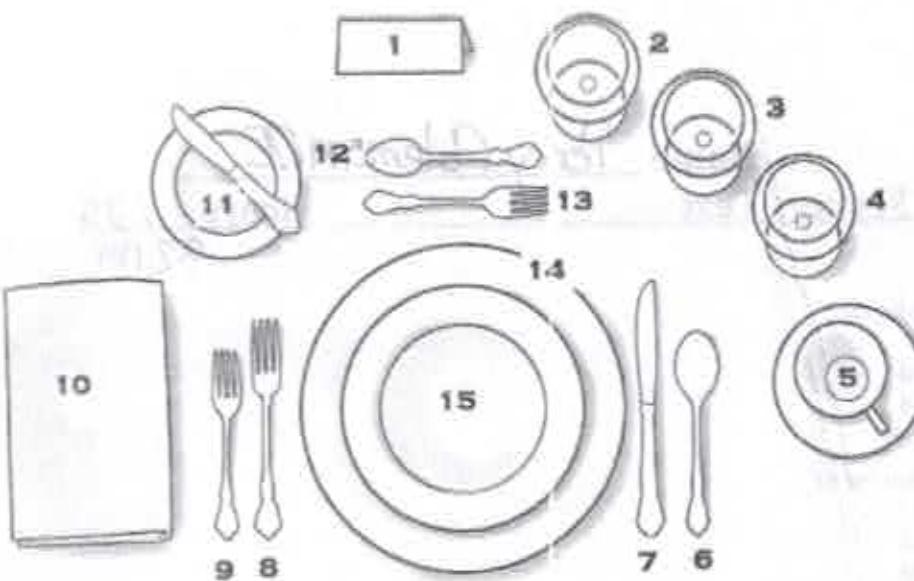
E Large metal shelving unit for prepared food to be held or for dirty trays to be stored

F Corkscrew

F Used to open bottles of wine

C Tray Jack

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



Score / 35

Match the Number to the
Correct Vocabulary

<u>8</u>	Dinner Fork
<u>5</u>	Tea or Coffee Cup and Saucer
<u>7</u>	Dinner Knife
<u>2</u>	Wine Glass (Red)
<u>9</u>	Salad Fork
<u>14</u>	Service Plate
<u>3</u>	Wine Glass (White)

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

Fill in the Blank

1. The utensils are placed two inch (es) from the edge of the table.

2. Coffee and Tea service should be accompanied by what extras? Milk cream and sweetners

3. Synchronized service is when: from beginning to end

4. What is generally indicated on the name placard other than the name? the type of meal they are having

5. The Protein on a plate is typically served at what hour on the clock? 2

6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? Make sure there is enough available and inform the manager