

Joseph M. Razook

601 South Clarence St. Los Angeles, CA 90023
(937) 510-5086

Objective

Food service worker with 6+ years of experience in food preparation, service and catering. Adhere to the highest standards of food safety, quality and service.

Education

High school graduate at Bellbrook High school	Bellbrook, OH- 2014
Attended Wright State University	Dayton, OH- 2015

Skills & Abilities

- Excellent problem solving and communication skills, with a strong focus on customer service.
- Team worker that can easily adapt to a fast-paced environment.
- Extensive experience with Point of Sales systems and common restaurant machinery.
- Proven leadership skills with the ability to successfully train new employees.
- Friendly, outgoing, and charismatic personality well suited for any service-oriented position.

Experience

-Lee's Famous Recipe, <i>Cook/Front of House/Catering</i>	2011-2015
-Far Hills Catering, <i>Server</i>	2017-2018
-Dyer Contracting, <i>General Laborer</i>	2016-2017

References

-Julie Arden/ <i>Previous Supervisor</i>	937-479-1391
-Christine Ortiz/ <i>Previous Co-worker</i>	937-479-1344
-Bob Kalinyak/ <i>Professional Acquaintance</i>	937-831-0300

Name Joseph Razook

Servers Test

Score / 35

Multiple Choice

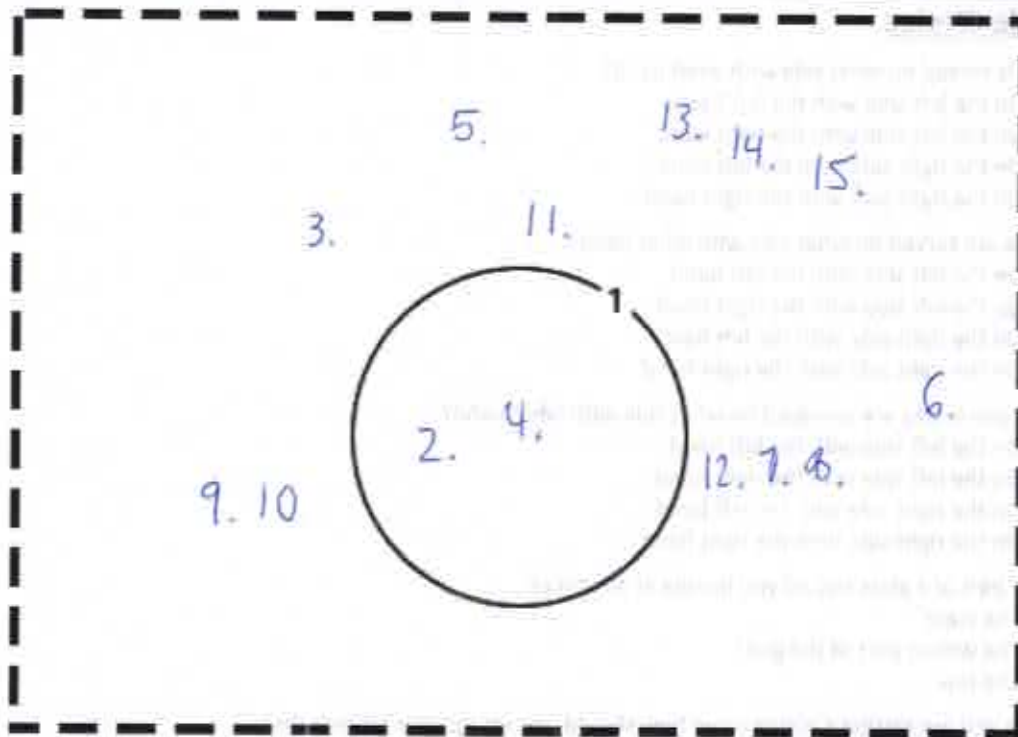
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77%

- b 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 Vocabulary

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



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 one inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? dessert
- Synchronized service is when: meals come out at the same time
- What is generally indicated on the name placard other than the name? relationship to party
- The Protein on a plate is typically served at what hour on the clock? 2
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? ask if they have allergies