

Daishjontai Patton

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Skills

- Over 10 years of experience in customer relations
- Solid teamwork experience in fast-paced environments while handling multiple priorities
- Well organized, positive and self-motivated, being able to complete tasks unsupervised
- Punctual, fast learner with excellent attention to detail
- Flexible, open-minded and willing to learn

Employment History

Street Maintenance

Chrysalis Enterprises, Los Angeles, CA

January 2017 - June 2017

- Cleaned sidewalks and roadways using brooms, power washers, and blowers
- Removed graffiti, paint, and patch walls using chemicals and scrapers
- Picked up and sorted trash to be picked up by drivers; replaced trash liners

Singer/ Songwriter

Self-Employed, Los Angeles, CA

January 2008 – Present

- Perform for live audiences
- Experiment with different sounds, and types and pieces of music
- Interpret or modify music, applying knowledge of harmony, melody, rhythm, and voice production to individualize presentations and maintain audience interest
- Create, conceptualize and write original songs
- Choose subject matter and suitable form to express personal feelings and experiences or ideas, or to narrate stories or events

Maintenance

Homeboy Industries, Los Angeles, CA

November 2015 – June 2016

- Cleaned rooms, hallways, lobbies, restrooms, stairways, as well as windows and windowsills to make sure that cleanliness, as well as health standards were met.
- Stripped, sealed, finished, and polished floors.
- Operated buffers, floor polishers, waxers, shampoo machines, carpet cleaning equipment and vacuums.
- Gathered and emptied trash as well as serviced, cleaned, and supplied restrooms.
- Followed procedures for the use of chemical cleaners and power equipment to prevent damage to floors and fixtures.

Miscellaneous General Employment

Self-Employed, Los Angeles, CA

December 2010-October 2015

- Assisted with moving and transportation from various cities
- Washed and cleaned equipment to ensure cleanliness
- Cleaned and maintained parks and local city attractions
- Volunteered in donating time and singing talent to local breast cancer awareness charities

Education and Certifications

High School Completion

Crenshaw High School, Los Angeles, CA

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

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

C 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

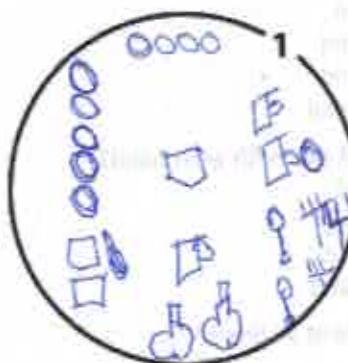
D 6) If you bring the wrong entrée to a guest what should you do?
 a) Go back into the kitchen and patiently wait in line behind the rest of the servers until it's your turn
 b) Inform the guests that you will bring the correct entrée once everyone else in the dinning room is served
 c) Try to convince 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

Match the Correct Vocabulary

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

Name Daishontai Patton
Servers Test

Score / 35



Draw a formal place setting containing all of the following:

- 1. Service Plate ✓
- 2. Salad Plate ✓
- 3. Bread Plate & Knife ✓
- 4. Napkin ✓
- 5. Name Place Card ✓
- 6. Tea/Coffee Cup & Saucer ✓
- 7. Teaspoon ✓
- 8. Soup-Spoon ✓
- 9. Salad Fork ✓
- 10. Dinner Fork ✓
- 11. Dessert Fork ✓
- 12. Dinner Knife ✓
- 13. Water Glass ✓
- 14. Red Wine Glass ✓
- 15. White Wine Glass ✓

Fill in the Blank

- 1. The utensils are placed _____ inch (es) from the edge of the table. 7
- 2. Coffee and Tea service should be accompanied by what extras? water
- 3. Synchronized service is when: _____
- 4. What is generally indicated on the name placard other than the name? _____
- 5. The Protein on a plate is typically served at what hour on the clock? 1:00 PM
- 6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? Find A supervisor / Bring Them Their order