

AVERY CARLTON FIELDS

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WORK HISTORY

Server

BON APETIT

October 2017 – April - 2018

- Helped with food prep
- Daily arrangement of assorted snacks and beverages
- Served lunch daily
- Occasionally worked special events and served breakfast
- End of service cleanup

Server/ Bartender

PARTY STAFF

August 2017 – July 2018

- Worked various events in the Los Angeles/Orange County area
- Prepped and served food to guests
- Prepared beer and wine as a bartender for occasional events

Server/Bartender

EATS PLACE

June 2016 – July 2017

- Worked counter service and served dishes when ready
- Served drinks
- Worked as a Barista
- Responsible for area cleanup at the end of the day

Unit Manager

WAFFLE HOUSE

July 2015 – October 2015

- Saw after day to day routines of each employee
- Regular training with new employees
- Held interviews
- Took note of orders needing to be filed
- Worked the grill
- Worked the register
- Waited on customers
- Made sure the unit was cleaned thoroughly twice a day
- Responsible for units finances

EDUCATION

Bachelor of Science: Electronic Media and Film
Fraternity Inc.

Towson University

Film Certification: Film Production

Boston University CDIA

AFILIATIONS

Kappa Alpha Psi

SKILLS

Waiter, Server, Tech Savvy, Some bartending.

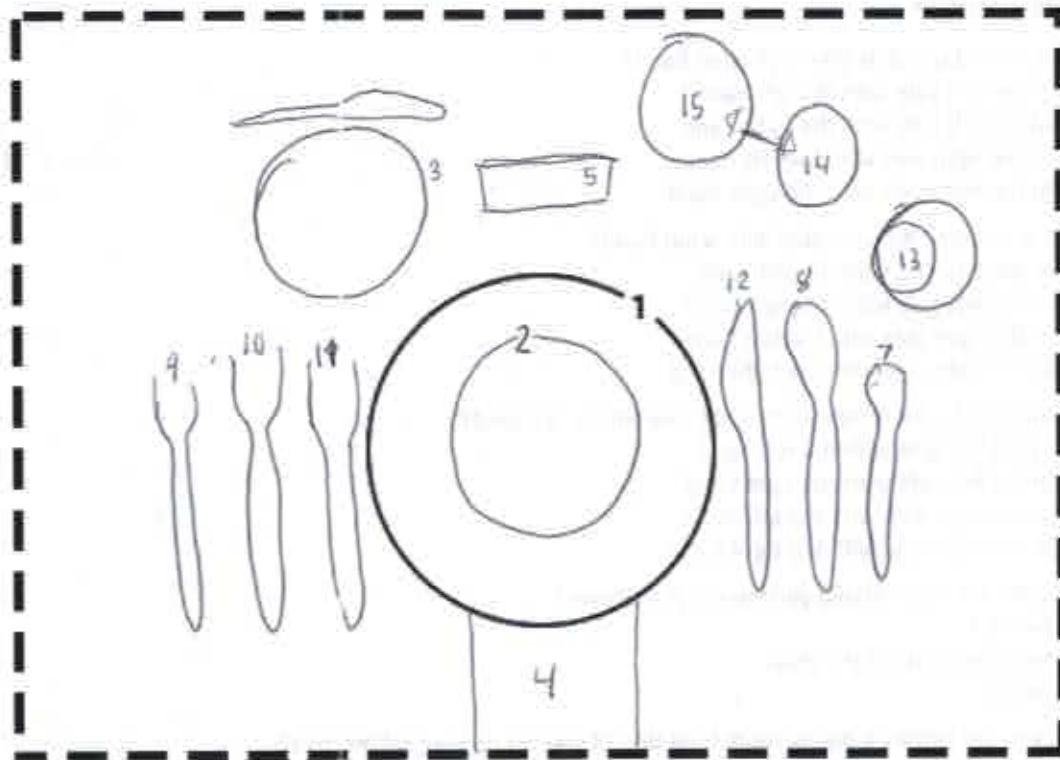
Multiple Choice

2
33
94%

- a 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
- d 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 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

Match the Correct Vocabulary

- | | |
|---------------------------|---|
| <u>D.</u> Scullery | A. Metal buffet device used to keep food warm by heating it over warmed water |
| <u>E.</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>G.</u> French Passing | D. Area for dirty dishware and glasses |
| <u>B.</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 |
| 2. Salad Plate | 8. Soup Spoon |
| 3. Bread Plate & Knife | 9. Salad Fork |
| 4. Napkin | 10. Dinner Fork |
| 5. Name Place Card | 11. Dessert Fork |
| 6. Tea/Coffee Cup & Saucer | 12. Dinner Knife |

13. Water Glass
14. Red Wine Glass
15. White Wine Glass

Fill in the Blank

- The utensils are placed Two 1 inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? sugar / cream
- Synchronized service is when: plates and drinks are placed at the same time
- What is generally indicated on the name placard other than the name? Food of choice
- The Protein on a plate is typically served at what hour on the clock? 6
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?
go to front of the line in kitchen and make request / switch