

CAMERON MCDONALD

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EDUCATION

2018

Bachelor of Science: Business Administration and a Focus in Finance
Sonoma State University — Rohnert Park, CA, United States

QUALIFICATIONS/ CORE COMPETENCIES

- Excel and other Microsoft Studio programs
- Financial modeling and forecasting
- Financial Reporting
- Knowledge of Search Engine Optimization (SEO) and online advertising
- Quick Learner
- Exceptional math skills, very good with numbers
- Diligent worker
- Easily adapt to new technologies and environments

EXPERIENCE

08/2015 to 04/2018

Server/Busser

Jeff Duerson Staffing — San Francisco, CA

- This company staffs for the largest catering companies in San Francisco, such as McCall's Catering.
- Served food and drinks at large events including companies such as Google, and Instagram.
- Worked in fast paced environment to get food out quickly to up to 200 guests an hour.
- Used teamwork to solve various issues that occur during events.
- Worked with guests from wide variety of backgrounds meeting any immediate needs such as more food or drinks.

06/2017 to 07/2017

Salmon Egg Factory Worker

Alaska General Seafoods — Naknek, AK

- Worked in a salmon factory doing 18-20 hours every day for a month.
- Experienced and witnessed all the hard work that goes on inside a factory.
- Packed nearly thousands of boxes of salmon eggs, contributing to millions of dollars of revenue for the company.

06/2016 to 07/2016

Tennis Coach/Counselor

Nike Tennis Camp — Malibu, CA

- Worked at a highly competitive and prestigious tennis camp in Malibu, CA.
- Trained groups of 10-50 competitive tournament tennis players. Trained players on strategy, form, and fitness.
- Cared for 10 children ages 6-18 in the dorms, including conflict, creating activities, and curfew.

07/2015 to 08/2016

Technology Specialist

Desert Sage Real Estate — Palm Desert, CA

- Solved technological issues for real estate organization including their obsolete system of storing data, which was in floppy disks.
- Updated data storage system to more innovative and newer technologies so that files would be easy to locate.
- Improving the technological capabilities of their office was a huge contribution to increasing the operational efficiency of their company.

07/2015 to 12/2015

Host

Cork Tree — Palm Desert, CA

- Worked as a host at Cork Tree, a fine dining restaurant.
- Very fast paced environment.
- Served many guests, seating approximately 20-50 guests an hour.
- Worked as a team to solve various issues and problems.
- Used teamwork to expedite food quickly to meet the needs of entire restaurant.

Name

Cameron McDonald

Servers Test

Score / 35

Multiple Choice

80%

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

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

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

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

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

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

D Scullery

E Queen Mary

A Chaffing Dish

G French Passing

B Russian Service

F Corkscrew

C Tray Jack

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

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)

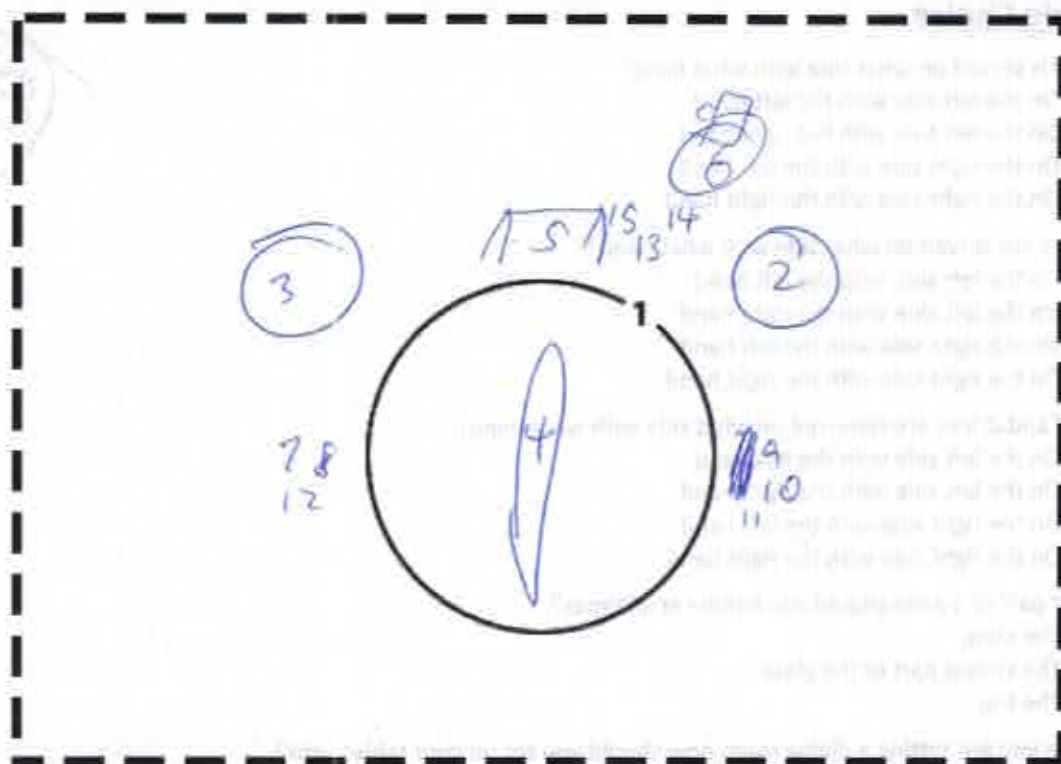
C. Used to hold a large tray on the dining floor

D. Area for dirty dishware and glasses

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

F. Used to open bottles of wine

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 1-2 inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? Dessert
- Synchronized service is when: served all at once
- What is generally indicated on the name placard other than the name? Meat or veggie
- The Protein on a plate is typically served at what hour on the clock? 3 6
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? Serve then requested meal