

**Brandon Bullock**  
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**Newark, NJ**  
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**347-425-3408**

**August 2018**

Dear Employer,

I am applying to your organization for the position of Food Server and I would like you to consider my attached resume. I have 5 plus years of food service experience including being a outstanding Server at two nationwide award winning restaurants. I have a good personality and I am very quick at feet, which would definitely make me a valuable addition to your work team at your Organization.

Here is a summary of my skills and background to answer all the requirements placed by your organization:

- I have been working in the food industry for more than eight years and love my work immensely
- I have a great personality and will always come for work ready to go with an upbeat attitude for my customers, and always welcome everyone with a warm and positive smile
- I have handled the cash at my previous organization very well and never made any mistakes during billing any client.

I thoroughly enjoy doing this job and I know that it requires a full team in a restaurant for being successful. I think that my enthusiasm for my work will prove to be a valuable asset to your establishment. If you find my experience intriguing, I ask that you contact me at 347-425-3408 to arrange a meeting. Thanks so much for your time and consideration.

Sincerely,

Brandon Bullock

**Objective:** Extremely detail-oriented and highly trained food server seeking a position which requires strong communication and customer service skills as well as an excellent level of overall organization.

**Skills**

- Multitasking – Able to serve more than one customer at a time and handle multiple tasks.
- Good judgment, problem solving and interpersonal and communication skills
- Well skilled in delivering the outstanding service by greeting and serving the customers
- Track record of setting-up a station and break down of side work
- Gifted in coming up with good suggestions and additional items to the customers
- Able to learn about the menu to answer the questions and remember the details regarding the orders

**Experience**

**Olive Garden**      **08/2015 to 06/2018**      **New York, NY**

**Server**

**Responsibilities include:**

- Dealt with providing dining service during afternoon tea for 70-covers.
- Successfully handled, monitored and controlled whole food and beverage operations.
- Forged well-built relationships with the customers, staff members, guests and team organizers.
- Outstanding client understanding and commended for developing hotel ambience.
- Ensured high guest check averages by suggesting and selling additional food and beverage items

**Hackensack Grill**      **02/2012 to 07/2015**

**Hackensack, NJ**

**Dishwasher/Prep**

- Clean and prepare various foods for cooking or serving.
- Load or unload trucks that deliver or pick up food and supplies.
- Receive and store supplies.
- Stock supplies such as food and utensils in serving stations, cupboards, refrigerators, and salad bars.
- Transfer supplies and equipment between storage and work areas, by hand or using hand trucks.
- Wash dishes, glassware, flatware, pots, or pans, using dishwashers or by hand.

- Clean tableware.
- Maintain kitchen work areas, equipment, or utensils in clean and orderly condition.
- Clean food preparation areas, facilities, or equipment.

**Outback Steakhouse      02/2010 to 01/2012**  
**New York, NY**

**Server**

- Significantly increased guest check averages by promoting appetizers, specialty items, and wine selections.
- Won Dessert Sales Contest that produced a 12% increase in total monthly sales.
- Collaborated in creating attractive front-of-house displays to market new products.
- Continually visited guest tables to promote inviting and attentive service
- Won Dessert Sales Contest that produced a 12% increase in total monthly sales

**Education**

**LaGuardia Community College Long Island City, NY**  
**Associates of Arts: Mental Health**  
Degree Awarded 01/2010

**Training**

**NYS Food and Beverage Training Awarded December 2014**  
**16hr**

Servers Test

Multiple Choice

a

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

d Scullery

e Queen Mary

g Chaffing Dish

b French Passing

g Russian Service

f Corkscrew

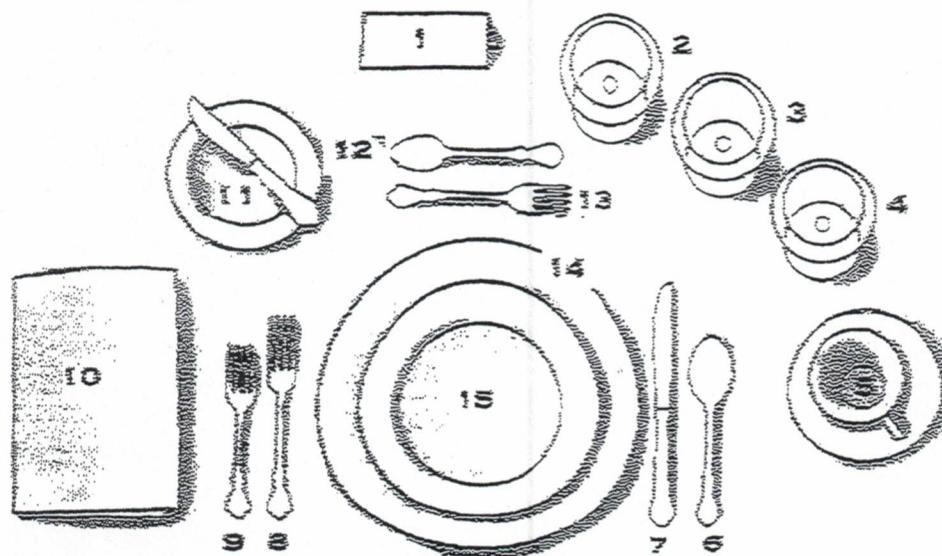
c Tray Jack

- Metal buffet device used to keep food warm by heating it over warmed water
- 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)
- Used to hold a large tray on the dining floor
- Area for dirty dishware and glasses
- Large metal shelving unit for prepared food to be held or for dirty trays to be stored
- Used to open bottles of wine
- Style of dining in which the courses come out one at a time

Name \_\_\_\_\_

**Servers Test**

Score / 35



**Match the Number to the Correct Vocabulary**

<u>10</u>	Napkin	<u>8</u>	Dinner Fork
<u>11</u>	Bread Plate and Knife	<u>5</u>	Tea or Coffee Cup and Saucer
<u>12</u>	Name Place Card	<u>7</u>	Dinner Knife
<u>13</u>	Teaspoon	<u>3</u>	Wine Glass (Red) <b>X</b>
<u>14</u>	Dessert Fork	<u>9</u>	Salad Fork
<u>6</u>	Soup Spoon	<u>14</u>	Service Plate
<u>15</u>	Salad Plate	<u>2</u>	Wine Glass (White) <b>X</b>
<u>4</u>	Water Glass		

**Fill in the Blank**

1. The utensils are placed \_\_\_\_\_ inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? sugar, milk
3. Synchronized service is when: at the same time
4. What is generally indicated on the name placard other than the name? table #
5. The Protein on a plate is typically served at what hour on the clock? \_\_\_\_\_ **X**
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? tell chef - captain