

KYLE TRISTAN CHUA 1438 Dixon St., Glendale, CA 91205
kylechua@bu.edu | (747) 217 - 7460

SUMMARY & HIGHLIGHTS

Experienced server and dessert-maker, seeking a challenging and rewarding position in the service industry. I offer great customer service, an energetic and enthusiastic attitude, and willingness to learn and improve.

- Fast-paced New York City restaurant experience
- Knowledgeable in the OpenTable system | Point of Sale (POS) operation | Cash-handling background
- Exceptional interpersonal skills | Can work well individually and in a team | Responsible and reliable
- Education: *Boston University (College of Fine Arts)*, BFA Theatre Arts

-EMPLOYMENT HISTORY & HOSPITALITY EXPERIENCE-

Select list

Gyu-Kaku Japanese BBQ June 2018 — October 2018
August 2014 — March 2015

805 3rd Ave. New York, NY 10022

Server — Tasks included, amongst others, taking down orders, serving food items to tables, handling payments (cash and credit) via POS operation, and taking care of guests' overall experience and satisfaction.

Crepe and More January 2018 — April 2018
1 S. Station, Boston, MA 02110

Crepe-maker—Tasks included

mixing two types of traditional French crepe batters (buckwheat and wheat), making sweet and savory crepes, experimenting on new crepe variations.

Amada NYC June 2016 — October 2016
250 Vessey St., New York, NY 10281

Food Runner — Position entailed, a

acquiring extensive knowledge of menu items in a matter of days after hire, tending to guests' overall experience and satisfaction.

References available upon request.

-EDUCATION-

Boston University, BFA Theatre Arts
Glendale Community College, AA Theatre Arts

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REFERENCES

Hans Sumigcay
General Manager
Gyu-Kaku Japanese BBQ
805 3rd Ave., New York, NY 10022
(212) 702-8816

Angela Yu
Former Colleague
(949) 616-2204

Chyneyce Adams
Manager
Gyu-Kaku Japanese BBQ
805 3rd Ave., New York, NY 10022 (212)
702-8816 / (917)697-5164

Melissa Lepe
Former Colleague
(818) 390-8395

EDUCATION

Boston University, BFA Theatre Arts
Glendale Community College, AA Theatre Arts

Multiple ChoiceD

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

A

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

F

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 expediter that you need a different entrée

Match the Correct VocabularyD Scullery

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

A 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)

E Chaffing Dish

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

G French Passing

D. Area for dirty dishware and glasses

B Russian Service

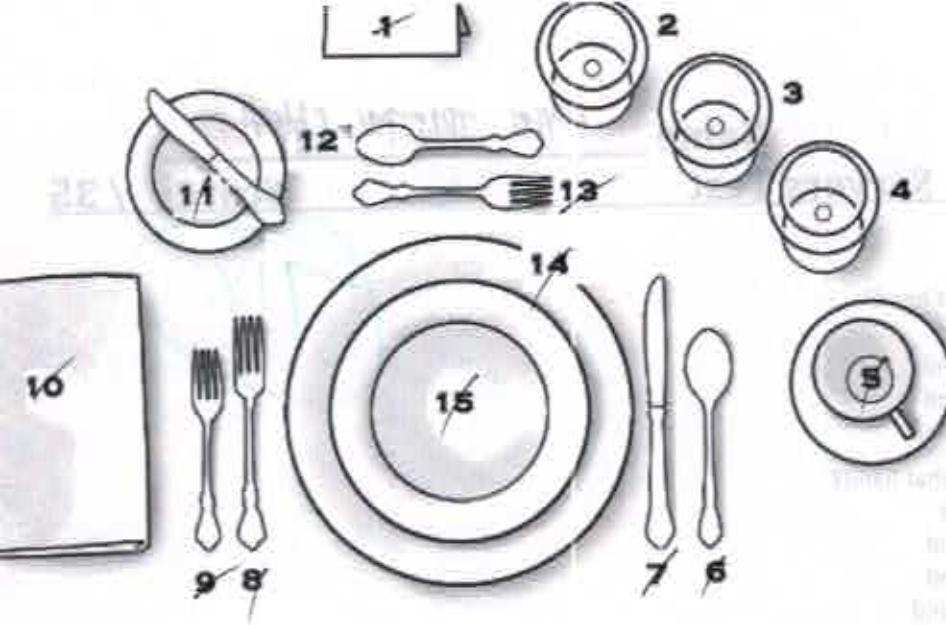
E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored

F Corkscrew

F. Used to open bottles of wine

C Tray Jack

G. Style of dining in which the courses come out one at a time



**Match the Number to the
Correct Vocabulary**

9	Dinner Fork
5	Tea or Coffee Cup and Saucer
7	Dinner Knife
3	Wine Glass (Red)
8	Salad Fork
14	Service Plate
2	Wine Glass (White)

10	Napkin
11	Bread Plate and Knife
12	Name Place Card
13	Teaspoon
15	Dessert Fork
6	Soup Spoon
16	Salad Plate
4	Water Glass

Fill in the Blank

1. The utensils are placed five inch(es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? cream and sugar
3. Synchronized service is when: first serving and final serving simultaneously
4. What is generally indicated on the name placard other than the name? seat number
5. The Protein on a plate is typically served at what hour on the clock? 5
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? Tell the waiter / server