

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

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## SUMMARY & HIGHLIGHTS

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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.

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## EMPLOYMENT HISTORY & HOSPITALITY EXPERIENCE

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*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, amongst others, preparing ingredients for crepe-making, 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, amongst others, serving food to tables in a timely manner, acquiring extensive knowledge of menu items in a matter of days after hire, tending to guests' overall experience and satisfaction.

*References available upon request.*

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## EDUCATION

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Boston University, BFA Theatre Arts

Glendale Community College, AA Theatre Arts



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### REFERENCES

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**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

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Name

KYLE TRISTAN CHEUA

## Servers Test

Score / 35

## Multiple Choice

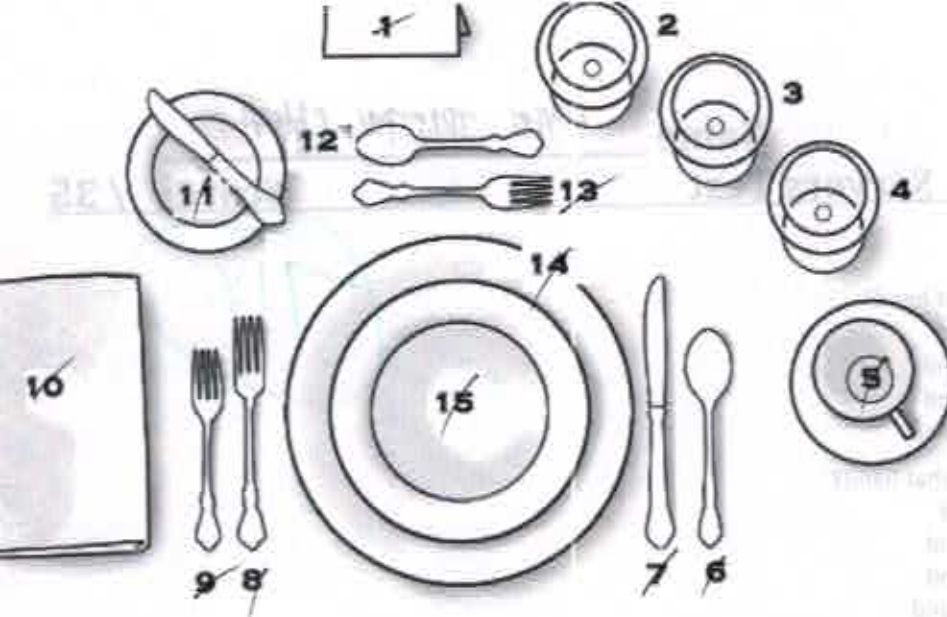
71%

- D 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
- A 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

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





Score / 35

**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 |
| 1  | Name Place Card       |
| 12 | Teaspoon              |
| 13 | Dessert Fork          |
| 6  | Soup Spoon            |
| 15 | Salad Plate           |
| 4  | Water Glass           |

**Fill in the Blank**

- The utensils are placed five inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? Cream and sugar
- Synchronized service is when: for many and serving happen simultaneously
- What is generally indicated on the name placard other than the name? seat number
- 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? tell the expediter / sommelier