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I am interested in a career that allows for creative thinking with opportunities to advance and learn.

Objective: Find a career that allows me to use my talent to better the company and myself.

Work Experience:

08/2018 – Present Patina Restaurant Group Los Angeles, CA
Special Event Server
• Same tasks as Castaway

03/2018 – Present **Castaway Burbank** **Burbank, CA**
Banquet Server

- Polish Glasses and Silverware
- Set up table number and stands
- Set tables
- Pour drinks
- Take orders
- Maintain guests particular needs
- Assist captains in organizing and serving food
- Organize and transport scullery
- Break down and flip room for next event

Banquet Setup

Transport a variety of equipment and set it up according to the B.E.O. Including:

- Various tables & chairs
- Risers, Bars, Stages, Easel, Planters
- A/V equipment
- Napkins and linen
- Box linen on tables

Assist in serving when tasks are completed early

Break down entire room and set up for next event:

- Strategically transport equipment to needed rooms and/or storage
- Clean entire room from floor up
- Polish glasses and silverware
- Set up tables

- Servers Assistant
- Opening Duties (Performed Alone)
 - Make teas, fill lemonade machines, fill ice machines in beverage stations
 - Fill and situate trash cans
 - Fill and place sanitizer buckets
 - Set up Bar with bar mats, bus tubs, trash cans, silverware plates and napkins.
 - Fill salt & pepper shakers
 - clean ice machine
 - replace light bulbs
 - Complete various detailed cleaning tasks
 - Roll silverware for entire restaurant
 - Run food and drinks
 - Clear and clean tables
 - Attend and maintain all bar duties throughout shift.

01/2015 – 05/2016 Olive Garden City of Industry, CA

I started as a dish machine operator. My quick and efficient work ethic convinced management to add cooking appetizers to my list of responsibilities.

Opening Duties (which I performed alone) included:

- Set up dish machine and dish area and clean machine hourly
- Rewash pre-soaked cups plates and utensils from previous night.
- Clean almost entire restaurant
- set up trash cans
- sweep and mop front lobby
- clean and detail all bathrooms
- Scrub and squeegee floor
- replace sanitizer buckets regularly
- wash dishes through the day
- Make bread-sticks, salad, and appetizers
- Unload and stock products from delivery trucks into cold and dry storage

Closing Duties:

- Wash dishes
- Make bread-sticks, salads, and appetizers
- Maintain clean environment while working
- Take out and replace trash cans
- Wash and clean all utensils, dishes, and equipment
- Close down the dish area
- squeegee and clean off floors
- Inspect work area to insure everything is thoroughly clean

Multiple Choice

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 dinning 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
B French Passing
G 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

1



2



3



4



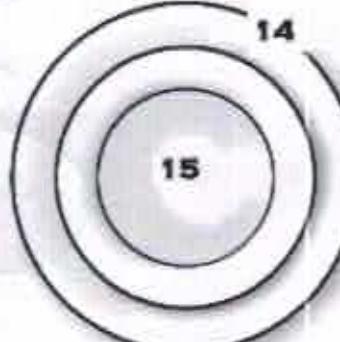
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9

8

14



15

7

6



Score / 35

**Match the Number to the
Correct Vocabulary**

8

Dinner Fork

5

Tea or Coffee Cup and Saucer

7

Dinner Knife

2

Wine Glass (Red)

9

Salad Fork

14

Service Plate

5

Wine Glass (White)

10 Napkin11 Bread Plate and Knife1 Name Place Card12 Teaspoon13 Dessert Fork6 Soup Spoon15 Salad Plate4 Water Glass

Fill in the Blank

1. The utensils are placed About 1 inch or 1 thumb's width inch(es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? Sugar and cream
3. Synchronized service is when: When all servers are serving together
4. What is generally indicated on the name placard other than the name? The particular event/affair
5. The Protein on a plate is typically served at what hour on the clock? 9-10 10
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? Inform staff of the specialty request.