
RYAN CREIGHTON

Contact: (415) 233-0044 • RyanCreighton.adc@gmail.com

Objective: To obtain a waiter position in the restaurant/hospitality industry in which I can best utilize all my experience and skills.

Core Competencies: Emotionally mature, honest, healthy, experienced, dynamic, and reliable.

Experience: Serving in Casual/ Fine Dining Restaurants: (6+ years experience)

6/2015-11/2016: La Poubelle Bistro - 5907 Franklin Avenue Los Angeles, CA 90028 (323) 465-0807
Waiter

1/2014-6/2015: Umami Burger Valli - 12159 Ventura Blvd Studio City, CA (818) 286-9004
Waiter

10/2013-Present: A-Staff Catering - 8238 W. Manchester Ave # 301/ Playa Del Rey CA, 90293/ (310)305-7359 *Per Diem banquet server at various high profile functions*

1/2013-7/2013: Amicis Pizza - 242 4th St/ San Rafael, CA 94901/ (415) 455-9777
Waiter

9/2010-8/2012: Imperial Staffing - 2116 Wilshire Blvd Suite #210/ Santa Monica, CA 90403/ (310) 883-4928
Per diem banquet server at various high profile functions

6/2011-8/2012: Divine Food and Catering - 1219 Vine St/ Los Angeles, CA 90038/ (323) 465-6025
Per diem banquet server at upscale banquet hall

1/2012-12/2012: Go Burger - 6290 W Sunset Blvd/ Los Angeles, CA 90028/ (Closed)
Waiter

1/2008-7/2010: Ghiringelli's Pizzeria - 45 Broadway Blvd/ Fairfax, CA 94930/ (415) 453-7472
Waiter

8/2005-9/2006: Two-Bird Café - 625 San Geronimo Valley Dr/ San Geronimo, CA 94963/ (415) 488-0105
Busser

Education/Training:

- o College of Marin/ Kentfield, CA
- o San Francisco State University/ San Francisco, CA
- o Columbia College for Film/ Hollywood, CA

References:

- o Anais Guivier - General Manager, La Poubelle - (323) 336-4372
- o Joey Crespín - General Manager, Umami Burger Valli - (818) 286-9004
- o Cristiano Regalo - Manager, Amicis Pizza, San Rafael - (415) 785-7225
- o Warren Paquette - Owner of A-Staff Catering Company - (310) 367-3604
- o Jeffrey Gappy - President of Imperial Staffing Company - (310) 883-4928
- o Vincent Ghiringelli - Manager of Ghiringelli's Restaurant - (415) 453-7472
- o Renee Ayala - Soccer Coach/Educator - (510) 334-1831

RYAN CREIGHTON

Contact: (415) 233-8044 | ryan@creighton.net | ryan.net

Objective: To obtain a senior position in the restaurant industry in which I can best utilize all my experience and skills.

Core Competencies: Extensive experience in food service, management, training, and customer service. Strong leadership skills, excellent communication skills, and a proven track record of increasing sales and profitability.

Experience: Serving in various roles in the restaurant industry for over 15 years.

02/2012-11/2014: La Pasa, San Francisco, CA (11/2012-11/2014)
 Manager

01/2014-02/2015: Luma Burger, San Francisco, CA (01/2014-02/2015)
 Manager

01/2013-Present: A-Staff Catering, San Francisco, CA (01/2013-Present)
 General Manager

02/2012-01/2013: A-Staff Catering, San Francisco, CA (02/2012-01/2013)
 Manager

03/2012-02/2013: Luma Burger, San Francisco, CA (03/2012-02/2013)
 General Manager

02/2012-03/2013: Luma Burger, San Francisco, CA (02/2012-03/2013)
 General Manager

02/2012-03/2013: Luma Burger, San Francisco, CA (02/2012-03/2013)
 Manager

02/2012-03/2013: Luma Burger, San Francisco, CA (02/2012-03/2013)
 Manager

02/2012-03/2013: Luma Burger, San Francisco, CA (02/2012-03/2013)
 Manager

Education/Training:

- College of Marin, Kentfield, CA
- San Francisco State University, San Francisco, CA
- Columbia College for Film, Hollywood, CA

References:

- Adam Levine - General Manager, Luma Burger, San Francisco, CA (01/2014-02/2015)
- Joe Coughlin - General Manager, Luma Burger, San Francisco, CA (01/2014-02/2015)
- Christina Regal - Manager, A-Staff Catering, San Francisco, CA (02/2012-01/2013)
- Walter Pappas - Owner of A-Staff Catering Company, San Francisco, CA (02/2012-01/2013)
- Jeffrey Chang - President of Imperial Staffing Company, San Francisco, CA (02/2012-01/2013)
- Vincent Cimino - Manager of Luma Burger, San Francisco, CA (02/2012-03/2013)
- Kevin Smith - General Manager, Luma Burger, San Francisco, CA (02/2012-03/2013)

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 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

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



Score / 35

Match the Number to the Correct Vocabulary

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

Fill in the Blank

1. The utensils are placed 1 inch inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? Cream + Sugar
3. Synchronized service is when: Servers serve same table at 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? 6
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?

Tell Expeditor