

Lyn Farugia

Los Angeles, CA 🏠

562-362-7981 ☎

lynfarugia@gmail.com ✉

Experience

JANUARY 2018 – DECEMBER 2018

Server/ Rappahannock

Served Oysters from our company in Virginia, as well as other oysters, we had a very southern style cuisine with an east coast flair. We also served a California heavy wine list that also contained a list of session cocktails by Hope Ewing.

AUGUST 2016 – NOVEMBER 2016

Shift Manager / The Albright, Santa Monica, Ca

Managed a team of 10+ employees, balanced cash drawers and safe, maintained cleaning schedule, and assisted in office work like projections and logging sales.

MARCH 2016 – AUGUST 2016

Server / Sugarfish, Beverly Hills, Ca

Served top quality sushi in a bustling high-volume establishment. Working in several other rolls such as food running and hosting. Guiding guests through their dining experience, ensuring Chef Nozawa's standards were met at all times.

JULY 2015- FEBRUARY 2016

Server / Plant Food and Wine, Venice, Ca

Served vegan cuisine along with wine service, including tasting menus.

JULY 2013 – JULY 2015

Server/ Parker's lighthouse, Long Beach, Ca

Awarded highest lunch sales 2 years in a row. I also assisted in the wine program, learning more about wine and spirits.

November 2008 – November 2012

Assistant Manager, Server/ Rib City, Naples, Fl

Served and managed a team of 15+ staff in a family friendly setting. Serving all types of bbq. I assisted in cash handling and reports to the corporate office on a daily basis.

Education

JANUARY 2017- DECEMBER 2018

AA Environmental studies / Santa Monica College, Santa Monica, Ca

I am currently at a 4.0 GPA student. One year left until I receive my degree.
MAY 2020

Deltona High School / Deltona, Fl

To whom it may concern,

It has been my pleasure to supervise Lyn Farugia during her shifts at Parkers' Lighthouse, Long Beach. During that time, I have found her to be a very hard worker, always early and ready to work. She is diligent and forthright, honest and trust worthy. She gets the largest sections, and the most difficult tables because she can handle them with grace and style. She is very determined, and always gives her all. Lyn is very respectful to the entire staff especially the kitchen; she understands and knows what it takes to make a restaurant run efficiently and smoothly. Lyn would be an asset to any company. I would hire her again at any time, without hesitation.

Regards,

Jim Tate IV

Executive Chef

Parkers' Lighthouse and Queensview Steakhouse

435 Shoreline Village Dr. #1

Long Beach, CA 90802

Tel: (562) 432-6500

Direct: (562) 676-9703

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www.parkerslighthouse.com

To whom it may concern,

Lyn has been working with me at Parkers' Lighthouse on building the wine program by being a part of our monthly tasting events as well as attending our staff wine training seminars. She is willing and able to talk about and sell wine. She has always shown interest in wine and has been one of the servers who strives to give our guests a great experience, not only as it pertains to wine but to overall guest experiences. She has passion for Taking great care of guests. She would be a great asset to any wine program.

Sincerely,

Jeremy Cox

562-432-6500

Parkers' Lighthouse wine director

Name Lyn Farugia

Servers Test

Score / 35

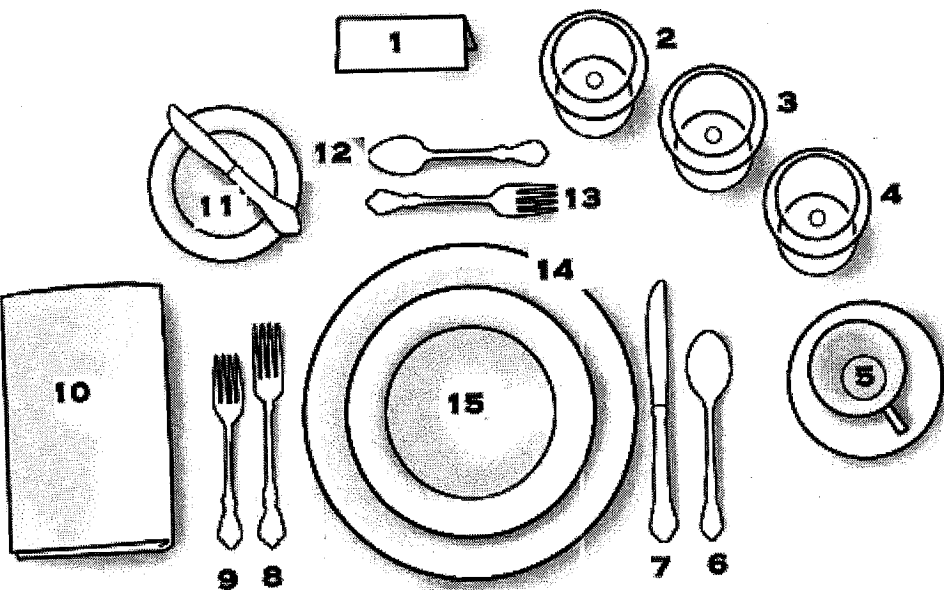
Multiple Choice

2
94%

- 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

- | | |
|--------------------------|---|
| <u>D</u> Scullery | <u>A</u> Metal buffet device used to keep food warm by heating it over warmed water |
| <u>E</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>A</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

- 8 Dinner Fork
- 6 Tea or Coffee Cup and Saucer
- 7 Dinner Knife
- 2 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
- 4 Water Glass

Fill in the Blank

1. The utensils are placed 1 1/2 inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? sugar, cream, lemon
3. Synchronized service is when: All plates are dropped & cleared at the same time
4. What is generally indicated on the name placard other than the name? desired meat
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 the kitchen