

# "A la carte" - Hospitality

Tues 2/24 @ 11 AM  
Server

## Daniel Hunt

### Looking for FOH restaurant/bar work

Iselin, NJ

hhundanny5\_csz@indeedemail.com

(814)844-2066

Kona Grill - currently

## Work Experience

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### Bartender/Cook

Renaissance Woodbridge - Iselin, NJ

June 2017 to Present

Took food to guests rooms and ran food/ expo for the service staff. Assisted all banquet cooking including preparing concierge lounge for platinum guests. Assisted management in all ordering and inventory. The "go-to guy" for all live omelette stations. Took part in bar discovery on busier nights.

### Cook/ Shift Supervisor

Courtyard by Marriott - Erie, PA

May 2016 to June 2017

Helps in overall execution of all kitchen functions. Keeping all associates on task while keeping a close watch on inventory and food quality. Ran food to tables and assisted service staff with guest satisfaction.

### Restaurant Manager

Schickalay's on the Bay - Erie, PA

2015 to 2017

Summertime)

Checked over all inventories and ordering. Duties included being a guest ambassador and general utility. Directed all kitchen staff and ran errands for the owner. Oversaw the top three busiest days in company history.

### Cook

Parisi/Firenze A Tavola - Denver, CO

February 2013 to May 2014

Produced the highest quality of Italian food for multiple restaurants at the same time. Made sauces and stock from scratch, organized large catering orders and parties.

### Kitchen Manager/ Barback

Swanky's Vittles and Libations - Denver, CO

September 2012 to May 2014

Leader of all kitchen operations. Assisted bartenders and service staff in giving the customer the best service. Including drink making in busier times.

## Education

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National Bartender School graduate  
2001

Art Institute of Colorado

## Skills

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Busser, Restaurant Server, Barback

Servers Test

Multiple Choice

A B X

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 B X

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

X X

1190

D

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

B

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 expeditor that you need a different entrée

Match the Correct Vocabulary

X 3

D X Scullery

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

E C 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)

A Chafing Dish

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

B G French Passing

D. Area for dirty dishware and glasses

G 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

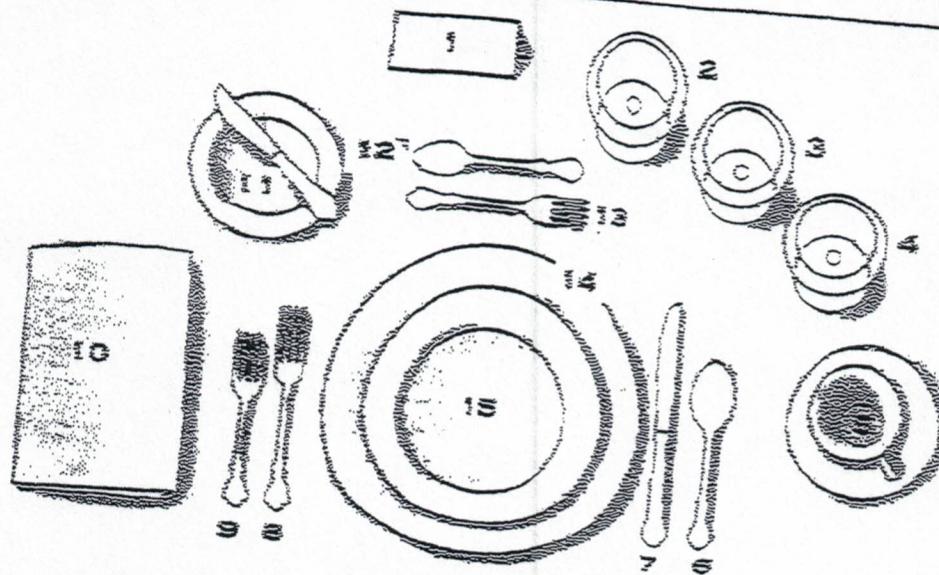
D E Tray Jack

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

**Servers Test**

Name Daniel Hunt

Score /35



Match the Number to the Correct Vocabulary

<u>10</u>	Napkin	<u>8</u>	Dinner Fork
<u>11</u>	Bread Plate and Knife	<u>5</u>	Tea or Coffee Cup and Saucer
<u>1</u>	Name Place Card	<u>7</u>	Dinner Knife
<u>12</u>	Teaspoon	<u>3</u> <i>X</i>	Wine Glass (Red)
<u>13</u>	Dessert Fork	<u>9</u>	Salad Fork
<u>6</u>	Soup Spoon	<u>14</u>	Service Plate
<u>15</u>	Salad Plate	<u>4</u> <i>X</i>	Wine Glass (White)
<u>A</u> <i>2</i> <i>X</i>	Water Glass		

Fill in the Blank

1. The utensils are placed One inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? Sugar Caddies, Teaspoon, Hot Water, Lemon Wedge
3. Synchronized service is when: Every Server has a different function and they go around the table in a synchronized manner
4. What is generally indicated on the name placard other than the name? Job title, Relation to Main Guest
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? Inform the Chef