

Need
12/27

server

2/27
1-march

3/4
2pm

Eric Micayabas

9-15 Marshall Road, Fair Lawn, NJ 07410

Phone: 201-300-5899

Email: eric.micayabas@yahoo.com

Portfolio: senpu.myportfolio.com

Skilled and experienced in editing videos and creating motion graphics. Capable of fulfilling various roles in the video production industry.

Core Qualifications

- Experienced in video editing and motion graphics software, Adobe Premiere Pro and After Effects
 - Strong sense of creative direction
 - Fulfilled multiple roles while working with Ramapo College's media team
 - Helped a popular YouTube channel's media team acquire and edit interview footage
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Experience

Video Intern

12/6/2018 - Present

Long Shot Productions

Fairfield, New

Jersey

- Assisted in setting up camera, audio, and lighting equipment and filming b-roll for interviews
 - Edited videos incorporating client requests and feedback
 - Pitched video ideas for new content to executive producer
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Assistant Videographer and Video Editor

9/1/2014 - 6/10/2016

Ramapo College of New Jersey

Mahwah, New

Jersey

- Assisted in filming and editing videos for Ramapo College's monthly e-newsletter videos and bi-weekly YouTube videos
 - Handled and operated a variety of video and audio equipment during filming
 - Actively participated in meetings regarding video ideas
-

Education

Bachelor of Science in IT Management
of 2016

Class

Ramapo College of New Jersey
New Jersey

Mahwah,

Name Eric Micayabas

Servers Test

Score / 35

Multiple Choice

- A d X 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 b X 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

67%

x ^

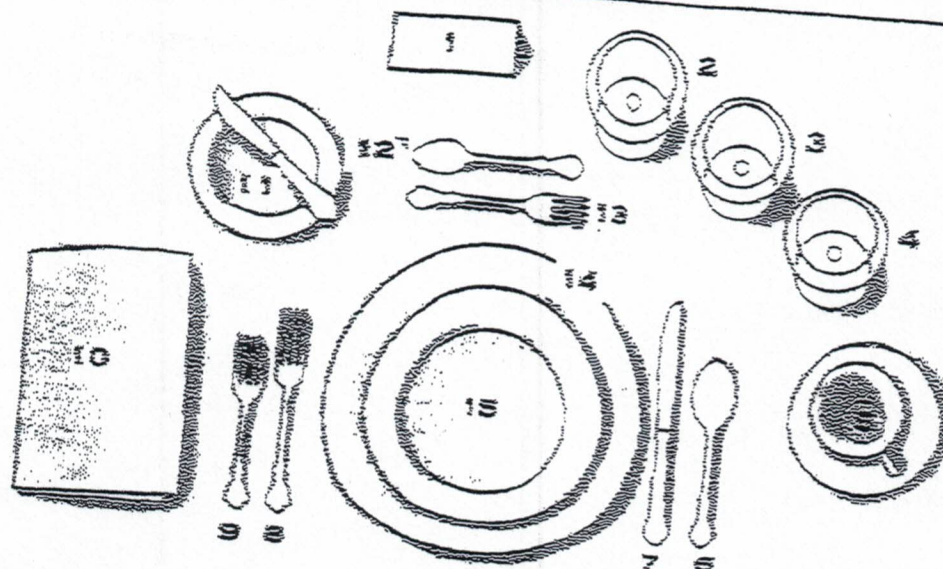
Match the Correct Vocabulary

- | | |
|---------------------------------|---|
| <u>E</u> Scullery <u>X</u> | <u>A</u> Metal buffet device used to keep food warm by heating it over warmed water |
| <u>C</u> Queen Mary <u>X</u> | <u>S</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>D</u> Chaffing Dish <u>X</u> | <u>C</u> Used to hold a large tray on the dining floor |
| <u>B</u> French Passing | <u>D</u> Area for dirty dishware and glasses |
| <u>G</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>P</u> Used to open bottles of wine |
| <u>A</u> Tray Jack <u>X</u> | <u>S</u> Style of dining in which the courses come out one at a time |

Servers Test

Name _____

Score / 35



Match the Number to the Correct Vocabulary

- | | | | |
|----|-----------------------|----|------------------------------|
| 10 | Napkin | 9 | Dinner Fork |
| 11 | Bread Plate and Knife | 5 | Tea or Coffee Cup and Saucer |
| 1 | Name Place Card | 7 | Dinner Knife |
| 12 | Teaspoon | 3* | Wine Glass (Red) |
| 13 | Dessert Fork | 9 | Salad Fork |
| 6 | Soup Spoon | 14 | Service Plate |
| 15 | Salad Plate | 4* | Wine Glass (White) |
| 2* | Water Glass | | |

Fill in the Blank

- The utensils are placed \$ inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? Milk, honey, cream, sugar
- Synchronized service is when: Servers bring food to their assigned guests at once
- What is generally indicated on the name placard other than the name? title
- The Protein on a plate is typically served at what hour on the clock? 6:00
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? Notify the chefs