

TREVOR MCKENNA POLK

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WORK EXPERIENCE

Nov 2017 - Jun 2018

Table Games Dealer

Harrah's North Kansas City

Proficient in all carnivals and three major games ie: Blackjack, Baccarat, and Roulette

Jan - Sept 2017

Bartender

Harry's Country Club

Hip but reverent take on a 1940s honky-tonk style roadhouse bar with over 100 different whiskey's.

2016

Server

Shogun Legacy

Very Popular Toms River Sushi Restaurant.

2014-2015

Server

Devil's Den

Philadelphian Gastropub with over 150 craft brew bottles and 12 rotating drafts.

2005-2014

Bartender

La Fournio Ristorante

Became a top employee within six month of employment. Duties include bartending beer, wine, and cocktails.

2010

Bartender

Patou

Popular old city high French Riviera style restaurant. Sister restaurant to chef Patrice Rames' Bistro St. Tropez. Worked for 5 months before they closed due to structural decay.

2009-2010

Bartender

El Bar

Local dive bar in Fishtown area. Lone bartender responsibilities, ie: managing and running the bar, stocking beer, replacing kegs, and cooking bar food items.

2009

Server

Due Mari Pesce E Vinoteca

Received a four star review from Star Ledger.

-References-

Chad Smith - Dual Shift @ Harrah's NKC - 816-739-1292

Kevin - Manager @ Shogun Legacy - 732-286-9888

Francis Redualla - Manager @ Lafournio - 267-991-2772

Name Trevor Polk

Servers Test

Score 28 / 35

Multiple Choice

- a 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 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
- 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
- a 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

82%

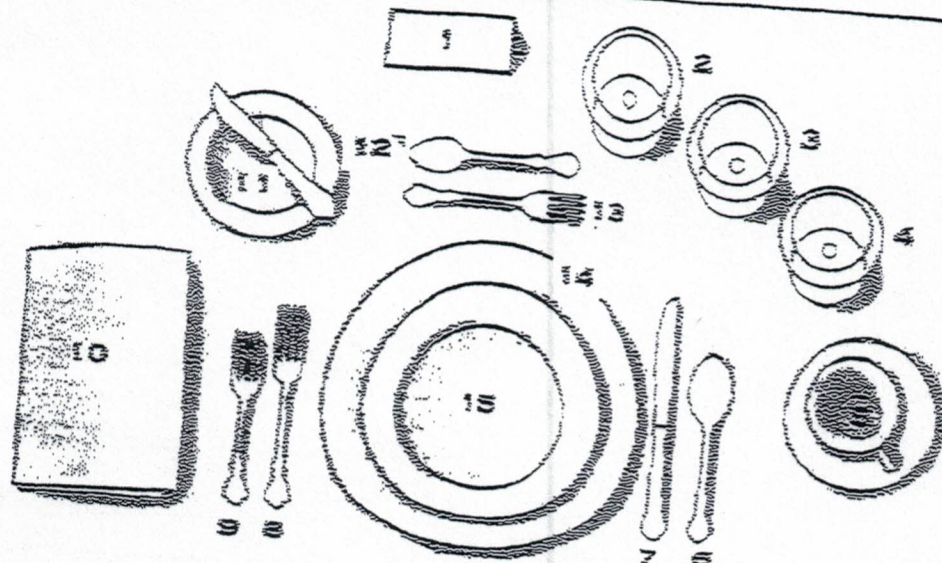
Match the Correct Vocabulary

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

Servers Test

Name Trevor Polk

Score /35



Match the Number to the Correct Vocabulary

10
11
12
13
14
15

Napkin
Bread Plate and Knife
Name Place Card
Teaspoon
Dessert Fork
Soup Spoon
Salad Plate
Water Glass

8
5
7
3x
9
14
2x

Dinner Fork
Tea or Coffee Cup and Saucer
Dinner Knife
Wine Glass (Red)
Salad Fork
Service Plate
Wine Glass (White)

Fill in the Blank

- The utensils are placed 4 1 inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? cream & sugar
- Synchronized service is when: plates served at the same time
- What is generally indicated on the name placard other than the name? The Protein
- The Protein on a plate is typically served at what hour on the clock? 12 16
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? Let my manager know