

# Antonio Grant Jr.

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## OBJECTIVE

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- ❖ Obtain long term stability and excel, to pay for expenses and gain experience.

## QUALIFICATIONS

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- ❖ Youthful, mature; willing to learn and grow.
  - ❖ Dynamic personality that inspires people to work with me and project positivity.
  - ❖ Persistent and driven to complete task to the best of my ability.
  - ❖ Healthy athlete/trainer; make it a point to carry myself well in and out of the job.
  - ❖ Writer; freelance, screenplay. Efficient communication skills.

## EDUCATION/ ACCOLADES

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Episcopal High School, Alexandria, VA

- Athlete of the year
- Freshman mentor
- Dorm monitor
- Diploma

Notre Dame De Namur University, Belmont, CA

- BA in Kinesiology/Minor in Business Management, status: in-progress
- NCAA D2 Men's Lacrosse Player
- Dorm Excellence award

## WORK HISTORY

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Bottega Louie -----	2017
Pastry handler/Barista	
Haysbert & Moultrie Law, CA -----	2016
Personal assistant/Paralegal/Web designer	
Pacific Dining Car, CA -----	2016
Assistant Manager/Host	
VisionStar, CA -----	2015
Sales Support Representative	
Hola Mexican Restaurant & Cantina, CA -----	2015



Host/Server

Food Center, NY ----- 2014  
Assistant cook & server (volunteer)

Smithsonian National Museum, D.C. ----- 2013  
Exhibition Maintenance (intern)

ABC, Daycare for the special children in need, NY ----- 2012  
Assistant teacher (volunteer)



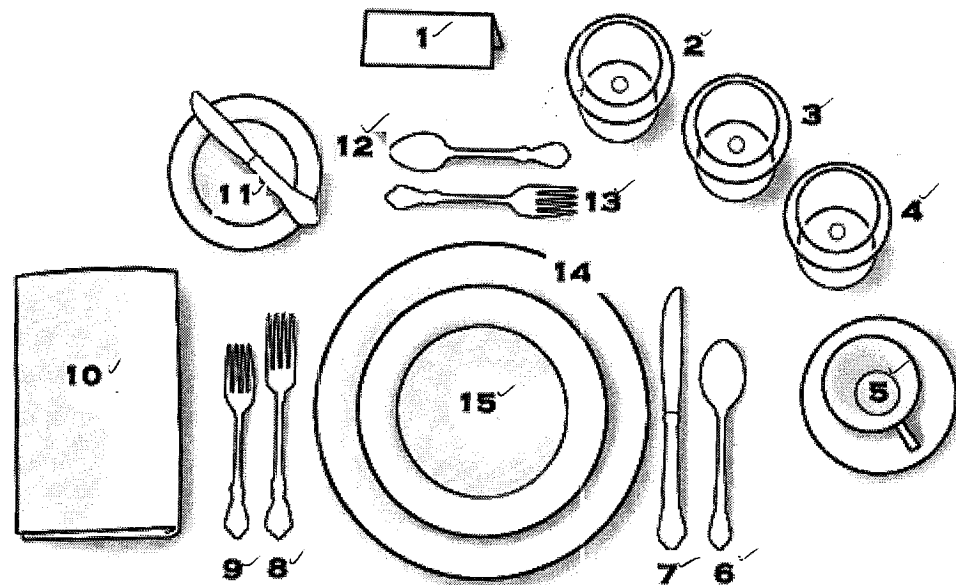
**Multiple Choice**

38

- b 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
- ma 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
- ma 4) What part of a glass should you handle at all times?
- ☒ a) The stem base/stem for wine glass
  - ☒ 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 - Respectful

**Match the Correct Vocabulary**

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



Score / 35

**Match the Number to the Correct Vocabulary**

- 8 Dinner Fork  
5 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 3-4 inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? sweeteners (sugar/honey etc)
3. Synchronized service is when: each table is served at the same time.
4. What is generally indicated on the name placard other than the name? anything Dinner
5. The Protein on a plate is typically served at what hour on the clock? 6 o'clock ⑥
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?  
inform of specialty dinner options if separate menu is not available. Also ask if they have any allergies as well!