

Antonio Grant Jr.  
230 Columbia Pl, Los Angeles, CA 90026 | C: 347-854-5202 |  
Toni216jr@gmail.com

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#### OBJECTIVE

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

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#### 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.

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#### EDUCATION/ ACCOLADES

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##### Episcopal High School, Alexandria, VA

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

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##### 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

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#### WORK HISTORY

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

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

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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

mac 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
- b) The widest part of the glass
- c) The top

base/stem for wine glass

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 dinning 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 - Respectfully

Match the Correct Vocabulary

D Scullery

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

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 Chaffing Dish

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

B French Passing

D. Area for dirty dishware and glasses

G Russian Service

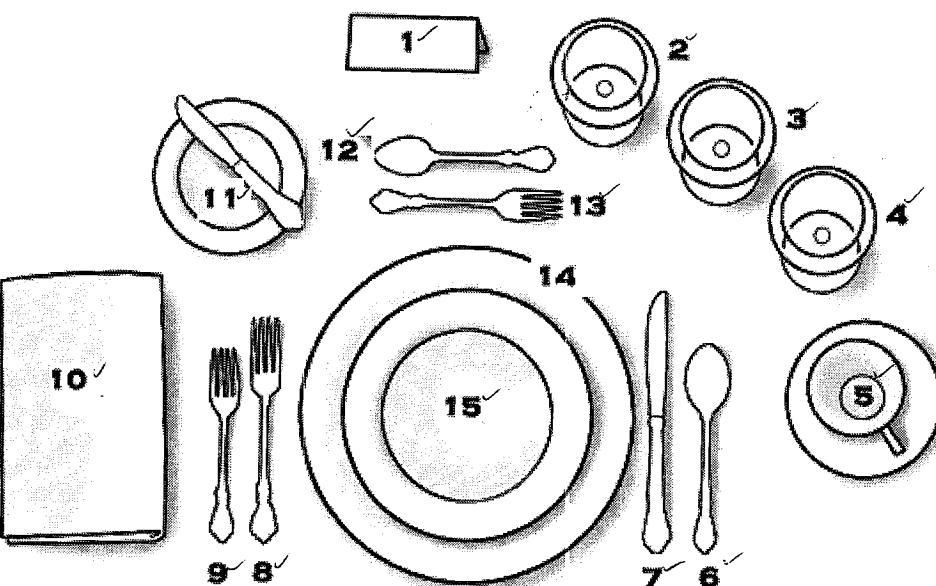
E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored

F Corkscrew

F. Used to open bottles of wine

E Tray Jack

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



Score / 35

Match the Number to the Correct Vocabulary

<u>8</u>	Dinner Fork
<u>5</u>	Tea or Coffee Cup and Saucer
<u>7</u>	Dinner Knife
<u>2</u>	Wine Glass (Red)
<u>9</u>	Salad Fork
<u>14</u>	Service Plate
<u>3</u>	Wine Glass (White)

<u>10</u>	Napkin
<u>11</u>	Bread Plate and Knife
<u>1</u>	Name Place Card
<u>12</u>	Teaspoon
<u>13</u>	Dessert Fork
<u>6</u>	Soup Spoon
<u>15</u>	Salad Plate
<u>4</u>	Water Glass

Fill in the Blank

1. The utensils are placed 1 to 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. 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!