

LOS ANGELES, CALIFORNIA 90028  
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## YASSER NABIL

### OBJECTIVE

To obtain a position in customer service where my decade long skills in hospitality, bartending, excellent work ethic, punctuality and willingness to learn can be utilized and be best used in a positive environment.

### SUMMARY OF QUALIFICATIONS

Proficient consumer interactive based background, where garnering knowledge and being an excellent multitasker, allows for a flawless execution in customer service, as well creating an environment where I not only strive, but co-workers and management have a great experience as well. Years of serving, bartending and co-management experience that lend itself to improving any team.

### PROFESSIONAL EXPERIENCE

[ 2016-Present ] **CALIFORNIA PIZZA KITCHEN, HOLLYWOOD, CA**  
*Server Assistant, Server*

[ 2013-Present ] **LYFT/UBER, LOS ANGELES, CA**  
*Driver*

[ 2010-2012 ] **SWEET FISH SUSHI BAR & RESTAURANT, PLAYA VISTA, CA**  
*Server Assistant, Server, Bartender*

### EDUCATION

[2013-2017] **ART INSTITUTE OF CALIFORNIA**  
*BA DIGITAL CINEMA & FILM PRODUCTION*

[2010-2012] **NORTHWEST COLLEGE, WY**  
*Associate in Art Film Production, 2012*

### REFERENCES

**UPON REQUEST**

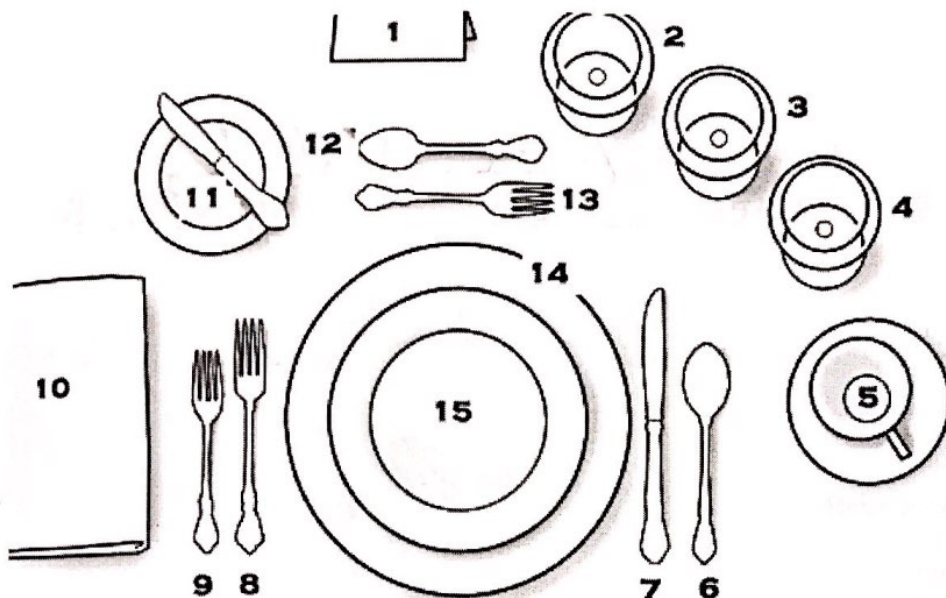
**Multiple Choice**

- 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
- C 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

**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> Chaffing 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  |





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~~ ~~1~~ Napkin
- ~~11~~ ~~10~~ 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 inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? Cream and Sugar
3. Synchronized service is when: all plates are served at the same time by all servers
4. What is generally indicated on the name placard other than the name? choice of meal
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 the chef or captain immediately