

TALAYNE J GARDINER

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PROFILE

My background in the performing arts has made me into the ideal employee: Always punctual, pleasant, and eager to follow directions. I worked with children for four years after high school, and that has given me an immense amount of patience and interpersonal skills, as well as excellent communication skills. My experience as a Shift Lead at Pitfire Pizza, and Food Expeditor at Sweetie Pies, have given me the tools to run and maintain a restaurant environment effortlessly. I have been working in upscale dining at Viale Dei Romani for the past six months, and I am looking to continue on that path!

EXPERIENCE

Server/Expo, (Welcome To) Sweetie Pie's North Hollywood, CA

June 2015-February 2017

High volume (Television Series). Organize and send out all orders from the kitchen. Serve and bus tables.

Shift Lead, Pitfire Artisan Pizza Pasadena, CA

November 2014- November 2018

Create floor plan, expedite food, serve and bus tables, work register, count tips, and other restaurant tasks. Train new staff members and remain available to assist all servers under myself and assign sidework. A bridge between management and service staff.

AM and Events Server, Viale Dei Romani West Hollywood, CA

October 2018- CURRENT

Newer, upscale, hotel restaurant. I am in charge of order taking, food running, table bussing, table seating, and training new employees. I also serve special events as scheduled, or requested by management. I maintain knowledge of all daily menu changes, beverage menu changes, and VIP status of certain guests.

EDUCATION

AMDA College and Conservatory of the Performing Arts - Los Angeles, CA

BFA Acting

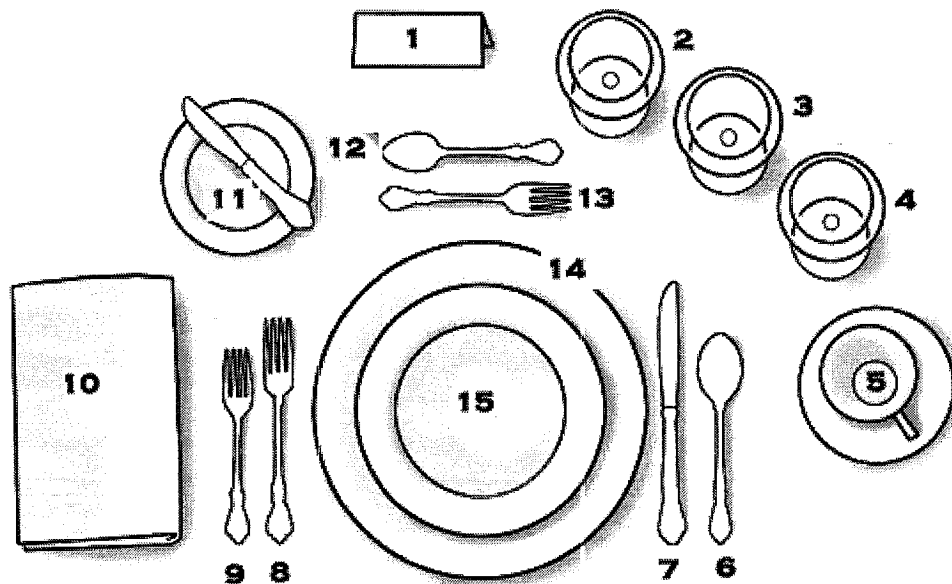
Multiple Choice

- D 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
- A 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

-9
 74%

Match the Correct Vocabulary

- | | |
|--------------------------|---|
| <u>E</u> Scullery | A. Metal buffet device used to keep food warm by heating it over warmed water |
| <u>D</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>G</u> French Passing | D. Area for dirty dishware and glasses |
| <u>B</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
 1 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 two 1 inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? teaspoon, sugar, and cream
3. Synchronized service is when: the front of house (servers, bussers, etc.) and both work effectively.
served @ the same time
4. What is generally indicated on the name placard other than the name? title
5. The Protein on a plate is typically served at what hour on the clock? 12 o'clock
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?
Inform the expediter