

Langston A. Davis

1017 N New Hampshire - (323) 272-1876 - Langston.a.davis@gmail.com

Objective: Seeking a challenging position in a stimulating environment that will aid my career advancement.

Summary of Skills:

Strong communication skills & customer service skills
Pleasing, helpful, friendly personality to address customer concern
Clear voice and neat appearance
Self-starter with strong multi-tasking skills and attention to detail
Quick learner with outstanding organization skills

Experience:

Granville: *Server:* My responsibilities include greeting tables as they are seated. Explaining what kind of restaurant we are along with listing the specials and waiting on the guest in a timely manner for the duration of their meal. Along with that I pre-buss and buss tables, run food, and perform side work including: refilling ice, cutting fruit, refilling ice tea, lemonade and water pitchers, making coffee and anything else that needs to be done to insure operations are running smoothly; from 10/17 to Present

Pinot Grill: *Server/Bartender:* My responsibilities included setting up and tearing down the restaurant daily. Waiting on guests, retrieving orders and putting them in the POS in a friendly yet hastily fashion. Pre bussing tables along with running food. When working as a bartender I was responsible for pouring beer and wine along with making cocktails along with doing the order for the bar on a weekly basis. I have also trained incoming busser/runners along with assisted in hiring new employees; from 8/2016 to 8/2017

Black Bottom Southern Cafe: *Assistant Manager:* My responsibilities included helping the managers with whatever was needed which generally included calling employees about a change in schedule, making spreadsheets about what needed to be done next for the restaurant, and over seeing the productivity of others when the manager is working on other projects; from 5/2016 to 7/2016

Blue Ladder Cafe: *Floor Manager:* My responsibilities included ordering pastries, condiments, napkins, utensils and other front of house necessities as they were needed over the course of the week. Cashiering the customers as well as putting their food together when needed. Generally maintaining the cleanliness of the establishment and restocking where needed over the course of the day; from 3/2016 to 5/2016

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

-8

77%

A 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

B 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

Match the Correct Vocabulary

D Scullery

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

E 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

G French Passing

D. Area for dirty dishware and glasses

B Russian Service

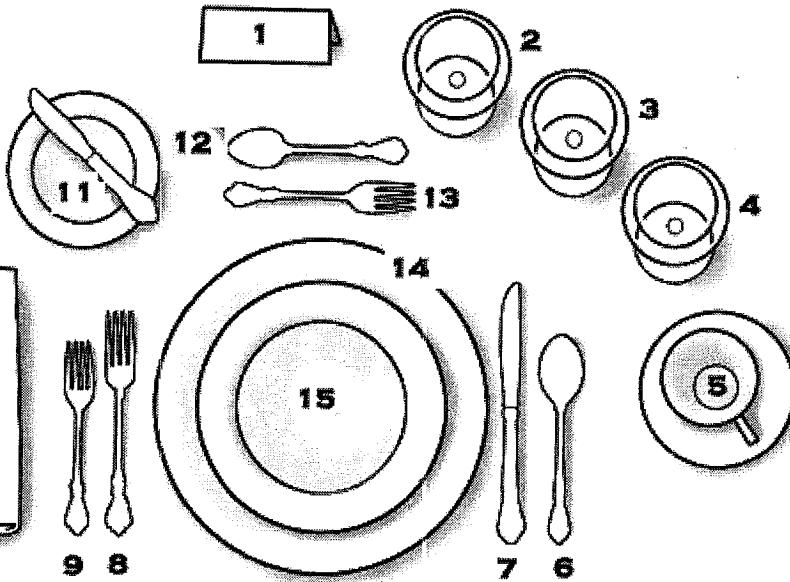
E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored

F Corkscrew

F. Used to open bottles of wine

C 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)

- 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

- The utensils are placed 5 (1) inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? small spoon, cream, and sugar
- Synchronized service is when: Service is happening all at the same time
- What is generally indicated on the name placard other than the name? title
- The Protein on a plate is typically served at what hour on the clock? 2 o'clock 3
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? talk to the server and get their specialty dinner out as quickly as possible

Bartenders Test

Score / 35

Multiple Choice (6 points)

C 1) Carbonation _____ the rate of intoxication.
 a) Slows down
 b) Speeds up
 c) Does nothing to

B 2) What are the six most commonly used spirits?
 a) Sweet and Sour, Triple Sec, Grenadine, Midori, Lime Juice and Cranberry Juice
 b) Vodka, Whiskey, Gin, Bourbon, Rum and Tequila
 c) Chardonnay, Cabernet Sauvignon, Champagne, Merlot, Sauvignon Blanc, Zinfandel
 d) Kahlua, Vodka, Frangelico, Gin, Tequila, Spiced Rum

B 3) You can accept an expired ID as long as all other information is correct.
 a) True
 b) False

B 4) If someone has had too much to drink, serving them coffee will help sober them up.
 a) True
 b) False

D 5) What are the acceptable forms of ID for Alcohol Consumption?
 a) State or Government Issued ID Card or Drivers License
 b) Passport or Passport ID Card (as long as it lists the person's date of birth)
 c) School ID or Birth Certificate
 d) A & B
 e) A, B & C

B 6) If there is no shaker tin available to scoop ice for a drink, it is okay to use a glass.
 a) True
 b) False

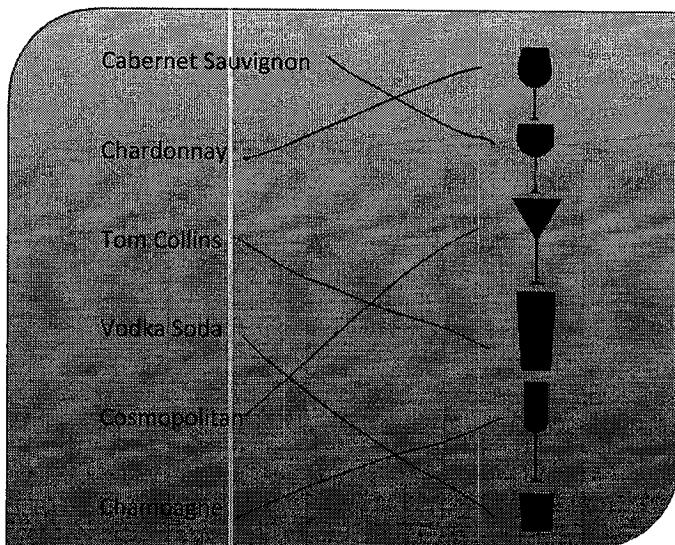
Vocabulary (9 points)

Match the word to its definition

<u>C</u> "Straight Up"	a.) Used to crush fruits and herbs for craft cocktail making
<u>F</u> Shaker Tin	b.) Used with the Shaker Tin to prevent solid material from entering a cocktail glass when poured
<u>I</u> "Neat"	c.) To serve chilled liquor in a chilled stemmed cocktail glass with no ice
<u>A</u> Muddler	d.) To pour $\frac{1}{2}$ oz of a liquor on top
<u>B</u> Strainer	e.) Used to measure the alcohol and mixer for a drink
<u>E</u> Jigger	f.) Used to mix cocktails along with a pint glass and ice
<u>G</u> Bar Mat	g.) Used on the bar top to gather spills
<u>D</u> "Float"	h.) Requesting a separate glass of another drink
<u>H</u> "Back"	i.) Means to serve spirit room temperature in a rocks glass with no ice

Glassware (6 points)

Match the correct glass to the drink



Answer and Question (14 points)

Provide examples of 3 brand name "top shelf" spirits (3 points): titos bombay mcallan 12

What are the ingredients in a Manhattan? whiskey, bitters (in martini glass)

What are the ingredients in a Cosmopolitan? Cranberry, triple sec, vodka, lime

What are the ingredients in a Long Island Iced Tea? rum vodka gin coke a cola, TRIPLE SEC

What makes a margarita a "Cadillac"? different spirit GRAN MARNIER

What is simple syrup? ligned sugar

Is it legal to pour liquor from one bottle into another? What is this called? (2 points)

Yes

What should you do if you break a glass in the ice? Clear out all the ice wash out the container and refill

When is it OK to have an alcoholic beverage while working? never / or with a straw to make sure its right

What does it mean when a customer orders their cocktail "dirty"? rinced in vermouth OLIVE JUICE

What are the ingredients in a Margarita? lime tequila simple Syrup