

# Kanan J. Hershfeld

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Hollywood, California  
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## Objective

To use my guest relations skills in an establishment of higher finesse, to master elegant presentation, and to expand upon my passion for food and beverage pairing

## Experience

### **Server Fine Dining**

(March 2018 – Currently Employed)  
A Food Affair  
Beverlywood, CA  
Supervisors: Babette and Christian Royère, Owners  
(310) 557-9795

### **FOH Lead Supervisor, Lead Server, Bartender**

(June 2012 – May 2013) (March 2018 – May 2019)  
Umami Burger  
Hollywood, CA  
Supervisor: Jonah Winn, General Manager  
(562) 418-7421

### **Server Fine Dining**

(May 2017 – May 2018)  
La Scala of Beverly Hills  
Beverly Hills, CA  
Supervisor: Gigi Leon, Owner  
(310) 275-0579

### **Lead Corporate Regional Trainer, Green Apron Server, Bartender**

(February 2010 – August 2017)  
BJ's Restaurant and Brewhouse  
Woodland Hills, CA  
Supervisor: Jeff Sage, General Manager  
(818) 340-1748

## Skills and Competencies

- ▶ Awarded Highest Ranking Position (Green Apron Server)
- ▶ 1500+ hours in training recruited servers/bartenders/hosts
- ▶ 2000+ hours of supervisor/management experience
- ▶ Mastered All Styles of Serving from Catering, to Fine Dining, and Cocktail
- ▶ Certified Finished Beer Specialist
- ▶ Training in Brew Master Course
- ▶ Training in Wine and Food Pairing
- ▶ Fluent in Posi Touch, Micros, and Aloha

References Can Be Provided Upon Request



## References

**Jonah Winn**, *General Manager*

Umami Burger  
Hollywood, CA  
(562) 418-7421

**Tony Chen**, *Regional Trainer District Manager*

BJ's Restaurant and Brewhouse  
Huntington Beach, CA  
(909) 210-9628

**Jeremy Cairns**, *Manager*

BJ's Restaurant and Brewhouse  
Woodland Hills, CA  
(818) 522-6245

**Sarah Daniels**, *Editor-in-Chief*

Play On Words, Inc.  
Van Nuys, CA  
(818) 406-5352

**Dennis Wingo**, *CEO*

SkyCorp Inc.  
Huntsville, AL  
(310) 403-1346

## Education

**De Anza College** (July, 2014)

Major: Psychology

**Westlake High School** (June, 2009)

High School Diploma

**Westlake Information Technology Academy**

Certificate of Completion



Name Keman Herzhfeld

**Servers Test**

**Score 32/35**

Multiple Choice

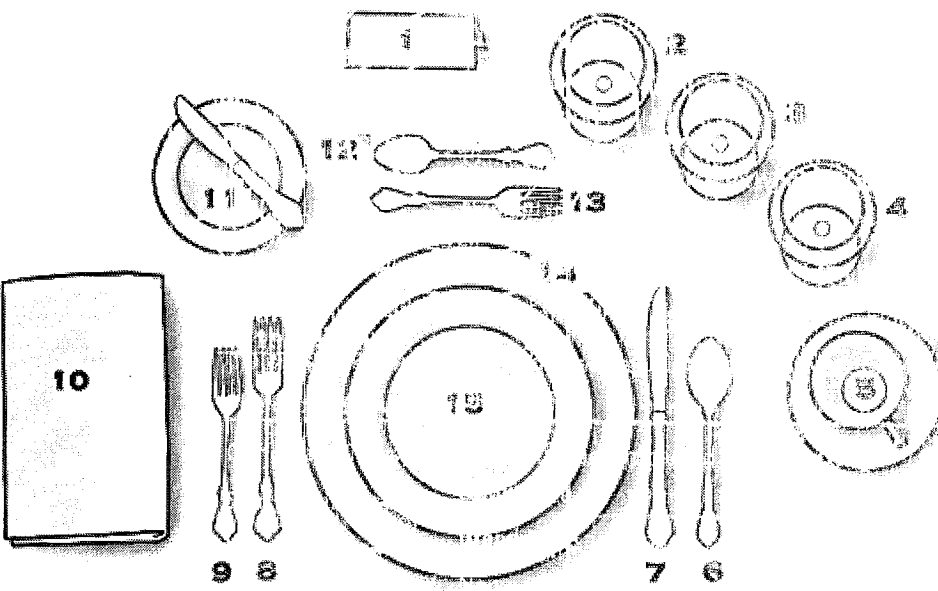
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91%

- 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

Match the Correct Vocabulary

- |                          |  |
|--------------------------|--|
| <u>D</u> Stagnant        | ✓ Metal buffet device used to keep food warm by heating it over warmed water   |
| <u>E</u> Cordon Vary     | ✗ 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> Chafing Dish    | ✗ Used to hold a large tray on the dining floor  |
| <u>G</u> French Passing  | ✗ Area for dirty dishware and glasses  |
| <u>B</u> Russian Service | ✗ Large metal shelving unit for prepared food to be held or for dirty trays to be stored   |
| <u>F</u> Corkscrew       | ✓ Used to open bottles of wine   |
| <u>C</u> Tray Rack       | ✗ 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 ~~3~~ Wine Glass (Red)
- 9 ~~1~~ Wine Glass (White)
- 14 Service Plate
- 3 ~~8~~ 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 inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? Spoon, cream or milk, sugar or sweetener
3. Synchronized service is when: Each course arrives at the proper time and together
4. What is generally indicated on the name placard other than the name? Dietary needs / Allergies,
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 Inform Expo