

# JOSE MENDOZA

350 s Fuller Los Angeles CA 90036

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## EDUCATION

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High school diploma – LAUSD Home studies

Certified: Phlebotomist, CMA, Barista, Bartender

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## EXPERIENCE

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- Peg Lion Company- Service Expert- January 2007- August 2009 (310)-838-8803
- CBTL- Certified Barista- June 2009- September 2012 (310)-815-1255
- Bradford Stewart Contemporary Art- Project Leader-June 2011-September 2012 (310)-922-1747
- Louise's Trattoria- Server- January 2013- June 2015 (310)-429-1951
- Kitchen 24- Server- January 2015- February 2017 (424)-777-0959
- The Cheesecake Factory-Server- June 2017- April 2019(310)-260-1296

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## SKILLS AND STRENGTHS

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|-----------------------------|-----------------------------------|
| • Team player               | - Great Communication Skills      |
| • Responsible hardworking   | - Excellent customer Service      |
| • Business owner            | - Well organized                  |
| • Able to learn quick       | - Enthusiastic, positive attitude |
| • Self-Motivated            | - Ability to multi-task           |
| • Neat, efficient, thorough | - Adaptable, Flexible             |
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Name Jose Mendoza

**Servers Test**

**Score / 35**

**Multiple Choice**

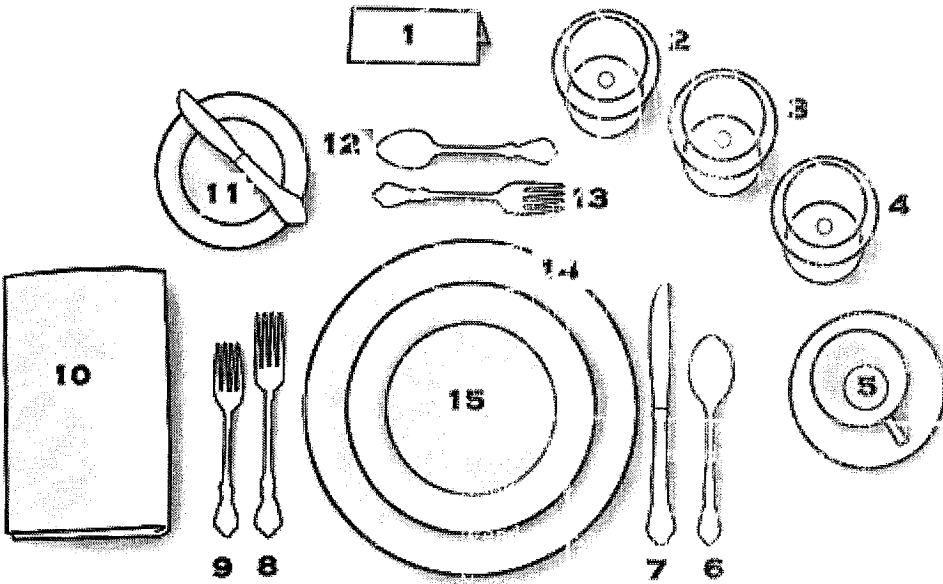
- d 1) Food is served on what side with what hand?  
 a) On the left side with the left hand  
 b) On the left side with the right hand  
 c) On the right side with the left hand  
 d) On the right side with the right hand
- B 2) Drinks are served on what side with what hand?  
 a) On the left side with 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
- d 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
- 2 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
- 2 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

5.5

84%

**Match the Correct Vocabulary**

- |                          |   |
|--------------------------|---|
| <u>D</u> Scullery        | A. Metal buffet device used to keep food warm by heating it over warmed water   |
| <u>G</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> Chafing Dish    | C. Used to hold a large tray on the dining floor  |
| <u>E</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
- 7 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 4 four inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? spoon - milk - sweetener
3. Synchronized service is when: we all have the same flow serve same time
4. What is generally indicated on the name placard other than the name? Seat number
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? know the vegetarian & GF options