

Debryce Pratcher

Los Angeles, CA

debrycepratcher@yahoo.com (619-288-4771)

SKILLS

- Multi-task; Fast paced work, multiple projects
- Project leadership and organization
- CPR certified
- Entertainment (Music/song writing, singing, rapping, venues)
- Exceptional public speaker
- Able to lift 150+ lbs.
- Experienced in online data entry
- Provides outstanding customer service

EXPERIENCE

L'Auberge Del Mar

Del Mar, CA

June 2017 to present

In-room dining server

N/A

Park Hyatt Aviara

Carlsbad, CA

June 2016 to April 2017

Over-Night/In-room Dining Server

- Promoted to overnight In-room dining from mini-bar only 3 weeks after start of position
- My job was to coordinate, pre-set, transport and serve any/all food and available kitchen services requested by guests.
- Responsible for return of all dirty trays, dishes and utensils to the IRD dish pit area
- All restocking, refreshment and over-night cleaning duties deemed necessary for the success of the following AM shift

ThermaTru Doors

Fort Wayne, IN

September 2014 to March 2015

Mold Operator

- Exercised methods for discovering and resolving any issues at door station assigned
- Responsible for safely loading fiberglass mix "shots" into machine press, operating at high temperatures
- Inspected product for acceptability and if acceptable; placed it with the inventory of its sort
- Led by example and taught others to be confident in their abilities, assisted in safely increasing their rates of speed and efficiency
- Emphasized 'quality in work' while maintaining priority of productivity, as well as safety

Logan's Roadhouse

Fort Wayne, IN

September 2013 to February 2015

Server

- Ranked as a "Top 5 Best Servers" of 43 servers 3 months consecutively
- Tasked with keeping our guests satisfied. Accommodation of all wants, needs, and requests met in timely manner
- Independently took orders, ran food and drinks, assessed payment for each guest/party (POS)
- Greeted, directed & seated guests, as well as maintaining assigned areas in preparation for incoming guests' seating
- This position taught me how to work efficiently in a fast paced environment

VisionScapes

Fort Wayne, IN

April 2014 to August 2014

Landscaper/Laborer

- Lawn care for residential and commercial properties; not limited to: mowing, weeding, trimming, planting, tree & plant extraction, mulch, rock & boulder placement
- Occasional projects demanded a full structuring and cementing of walkways and decks
- Extensive overtime (regularly worked 10+ hours until finished)

Parkview Regional Medical Center

Fort Wayne, IN

December 2013 to April 2014

Housekeeper

- Received 3 "Recognition of Excellence" certificates for exceptional customer service, consistently staying on task, and exceeding management expectations.
- Daily work revolved around PRMC facility; maintained the sanitizing and cleaning of all dining areas as well as family and faculty rest areas in the Women and Children's wing of the hospital.
- Daily room turnover for admitted/incoming patients and their visitors.

EDUCATION

Indiana-Purdue FW	-Business (2 years)	Fort Wayne, IN	2011 to 2013
Pike High School	-Diploma	Indianapolis, IN	2007 to 2011

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
- 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
- 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 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

-4
91%

Match the Correct Vocabulary

E Scullery

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

D 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

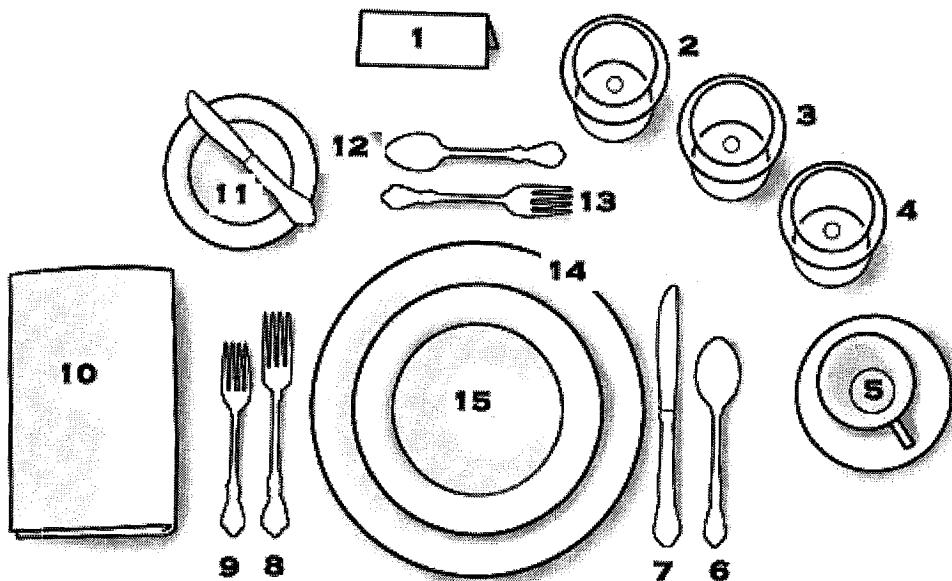
F Corkscrew

F. Used to open bottles of wine

C Tray Jack

G. Style of dining in which the courses come out one at a time

Servers Test



Match the Number to the Correct Vocabulary

10	Napkin	8	Dinner Fork
11	Bread Plate and Knife	5	Tea or Coffee Cup and Saucer
12	Name Place Card	7	Dinner Knife
13	Teaspoon	2	Wine Glass (Red)
14	Dessert Fork	9	Salad Fork
15	Soup Spoon	11	Service Plate
1	Salad Plate	3	Wine Glass (White)
4	Water Glass		

Fill in the Blank

1. The utensils are placed _____ inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? Cream, lemon, sugar, honey
3. Synchronized service is when: When more than 1 server serves a table once.
4. What is generally indicated on the name placard other than the name? Company
5. The Protein on a plate is typically served at what hour on the clock? 6
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? Get them special menu and inform chef.