

# Austin “Joe” Burnell

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## Objective:

Legally my name is Austin, but I go by Joe, and I am looking for a server position in a positive, friendly environment, where I can put my talents and skills to work.

## Skills:

Strong interpersonal skills  
Great team player  
Quick learner  
Careful worker

Creative  
Responsive to feedback  
Positive, honest attitude  
Very accommodating

Charismatic  
Vulnerable  
Sensitive  
Caring

## Work and Volunteer Experience

### Actor for a Prolia Commercial

August 2018 - Current

- Over 3,500 National Airings and counting

### Actor on American Housewife (ABC Sitcom)

August 2016 - February 2017

- Recurring Costar
- 2 episodes (Season 1 episode 7 and season 1 episode 14)

### Busser/Server at Jon and Vinny's

February 2018 – August 2018

- Provided quality customer service in a fast pace, very loud environment

### Busser at the Chart House

June 2017 – January 2018

- Provided quality customer service in a homey, moderately busy environment

### Busser at Sunset Tower Hotel - The Tower Bar

September 2016 – May 2017

- Provided quality customer service in a fast pace, high pressure environment

### Valet at Signature Parking (Santa Barbara)

May 2015 - September 2016

- Interacted with customers professionally through parked/received guest's cars

### Host/Server at Pascucci (Santa Barbara)

November 2008 -December 2008

- Gained valuable skills relating to waiting tables and taking customer's orders

### Head Cashier at Chick-fil-A

May 2013 - August 2013

- Learned the importance of teamwork and cooperation in the food industry

### Child Care Volunteer at OAS Elementary School

August 2012 - May 2013

- Supervised groups of K-3<sup>rd</sup> grade children in outdoor physical education and in academic tutoring

### Child Care Volunteer at Boys and Girls Club

Summer 2013

- Coordinated events and activities for kids of a variety of ages and demographics

## Education, Groups, and Organizations

**San Marcos High School graduate:** Diploma received with an overall GPA of 4.20, also:

Vice President of San Marcos High School Basketball Club

Vice President of the San Marcos Gender Equality Rights Club

Member of the San Marcos High School Madrigal Singers:

-Singer at the Music Celebrations International Festival in Saint Peter's Basilica (Vatican)

**13 years in the Performing arts, 11 years of acting classes, and two years of collegiate level**

**Acting School (American Academy of Dramatic Arts and the Ruskin School of Acting)**



Personally, can change, if needed

Name Austin "Joe" Borch  
Servers Test Score / 35

### Multiple Choice

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

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

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

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

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

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

77%

### Match the Correct Vocabulary

D Scullery

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

A 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)

E 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

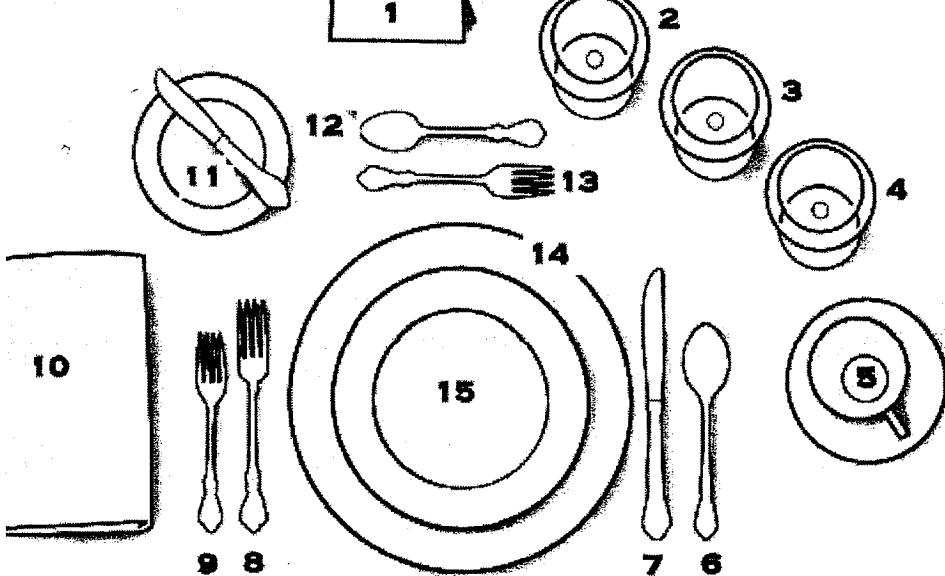
F Corkscrew

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

1. The utensils are placed 2 3 1 inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? milk/lemon sugar
3. Synchronized service is when: Waiters are working at a specific tempo/style
4. What is generally indicated on the name placard other than the name? Occupation or position
5. The Protein on a plate is typically served at what hour on the clock? 8-9 (maybe 7) 6 pm
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?  
Let chef know, make sure when it comes out

