

BUNSHI PAUL KANEMITSU

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Professional Summary

Experienced Server with solid history of accurate order taking, efficient supply restocking and diligent table management. Effective at promoting team success by independently handling side work and cleaning up spills. Offering extensive knowledge, superior work ethic and more than 6 years of related experience.

Skills

- Wine service
- Upselling techniques
- Banquet coordination
- Order accuracy
- Menu presentation
- Food and beverage pairings
- Table setting
- Daily specials memorization
- Bar terminology expertise
- Cash handling expert
- Training employees
- Multitasking skills

Work History

Head Server, 12/2016 to 05/2019

TRAXX Restaurant – Los Angeles, CA

Bartender/Server, 04/2012 to 10/2016

DLS Events – Los Angeles, CA

Education

Bachelor's Fine Art: Fine Arts, 1996

Otis College of Art and Design - Los Angeles, CA

Name Bunshi Paul Kanemitsu

Servers Test

Score 31 / 35

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

-4

89%

C

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

B

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) Which 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

E D

3. Buffet

4. Crown Mary

5. Chafing Dish

B

6. French Passing

G

7. Russian Service

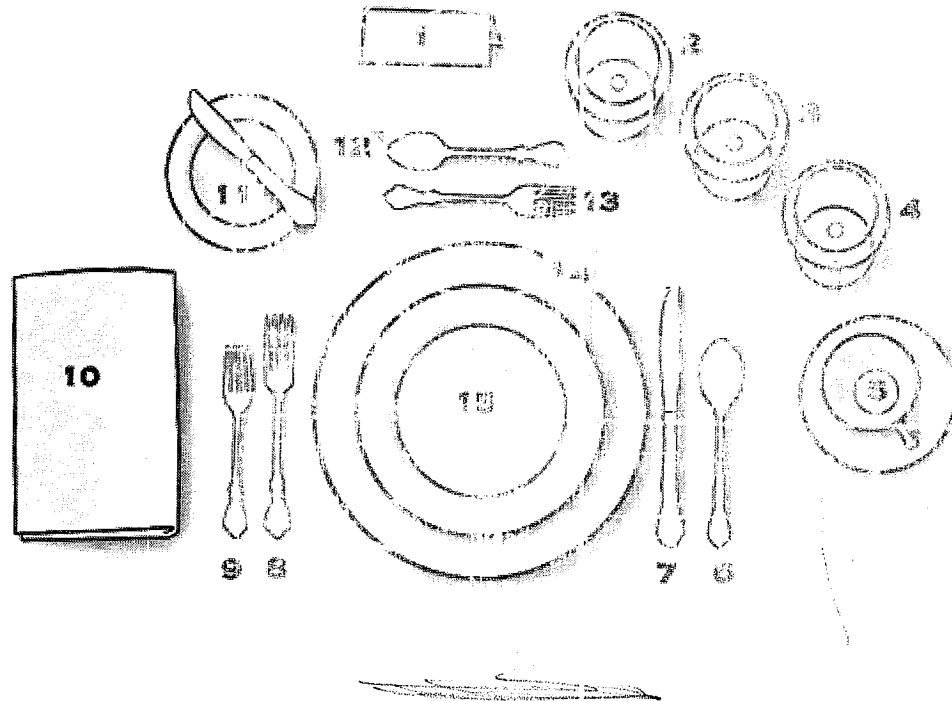
F

8. Corkscrew

C

9. Tray Rack

- ☒ 1. Metal buffet device used to keep food warm by heating it over warmed water
- ☒ 2. 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)
- ☒ 3. Used to hold a large tray on the dining floor
- ☒ 4. Area for dirty dishware and glasses
- ☒ 5. Large metal shelving unit for prepared food to be held or for dirty trays to be stored
- ☒ 6. Used to open bottles of wine
- ☒ 7. Style of dining in which the courses come out one at a time



- 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

Match the Number to the
Correct Vocabulary

- 8 Dinner Fork
5 Tea or Coffee Cup and Saucer
7 Dinner Knife
2, 13 Wine Glass (Red)
9 Salad Plate
14 Service Plate
2, 4 Wine Glass (White)

Fill in the Blank

1. The utensils are placed half inch to inch inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? cream & sugar
3. Synchronized service is when: table is served at same time
4. What is generally indicated on the name placard other than the name? there choice of meat
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 to what or whom? tell expediter & or chef

Bartenders Test

Score 5 / 35

Multiple Choice (6 points)

100%

- C 1) Carbonation _____ the rate of intoxication.
 - a) Slows down
 - b 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 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 b) False
- B 4) If someone has had too much to drink, serving them coffee will help sober them up.
 - a) True
 - b 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 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 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 b) False

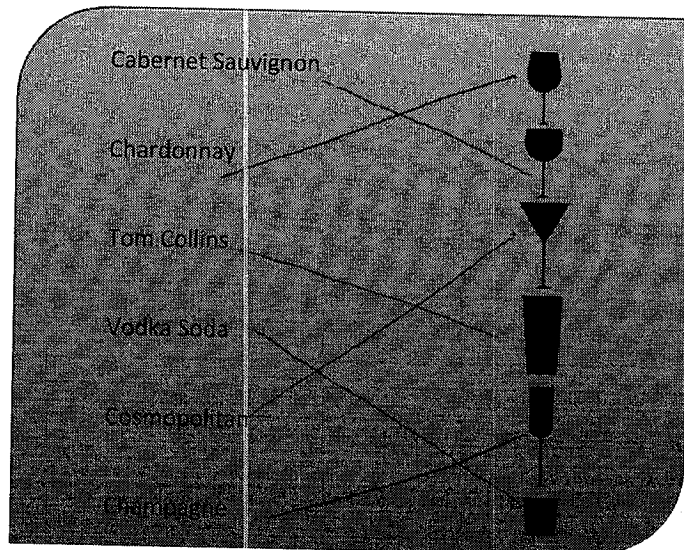
Vocabulary (9 points)

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 ½ 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): Grey Goose, McCallan, Hendricks

What are the ingredients in a Manhattan? Whiskey, Sweet Vermouth, bitters & cherry

What are the ingredients in a Cosmopolitan? Vodka, Triple Sec, Lime juice & cranberry juice

What are the ingredients in a Long Island Iced Tea? Vodka, Gin, Rum, Tequila, Sprite & Coca Cola

What makes a margarita a "Cadillac"? Cointreau

What is simple syrup? Sugar & water

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

Nb. Marrying liquor

What should you do if you break a glass in the ice? Burn the ice.

When is it OK to have an alcoholic beverage while working? After work if employer allows.

What does it mean when a customer orders their cocktail "dirty"? Martini with olive juice.

What are the ingredients in a Margarita? Tequila, Triple Sec, Sweet n Sour (salted rim).