

# Marc Riano

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## Experience

01/2019 - PRESENT      **Server** - *Friendly Hills Country club- Whittier, Ca*

- Take Orders and Serve Food
- Serve At Banquets and Special Events
- Bus/clean Tables

03/2018 - 01/2019      **Server** - *Applebee's- Lakewood, Ca*

- Take Orders and Serve Food
- Polite Customer Service
- Bus/Clean Tables
- Cleaning Duties

06/2016 - 04/2018      **Baker** - *85 Bakery-Torrance, Ca*

- Provide Customer Service and Sales
  - Prepare and Bake Goods
  - Perform Custodial Duties
  - Handle Cashier
  - Barista Duties
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## Education

08/2018 - PRESENT      **Cerritos City College** - *Cerritos, CA*

08/2014 - 08/2018 -      **Long Beach City College** - *Long Beach, CA*

09/2010-06/2014 -      **High School Diploma, Cabrillo High School** -*Long Beach, CA*

- Two Years Of Volleyball

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## Skills

- Take Orders and Deliver Food
- Quick Learner
- Polite Customer Service
- Hard Working
- Baking
- Quick Performance

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## Language

- English - speak, read, write
- Tagalog - speak

Name Marc Riano

**Servers Test**

Score 28 / 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
- 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
- A 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

7  
80%

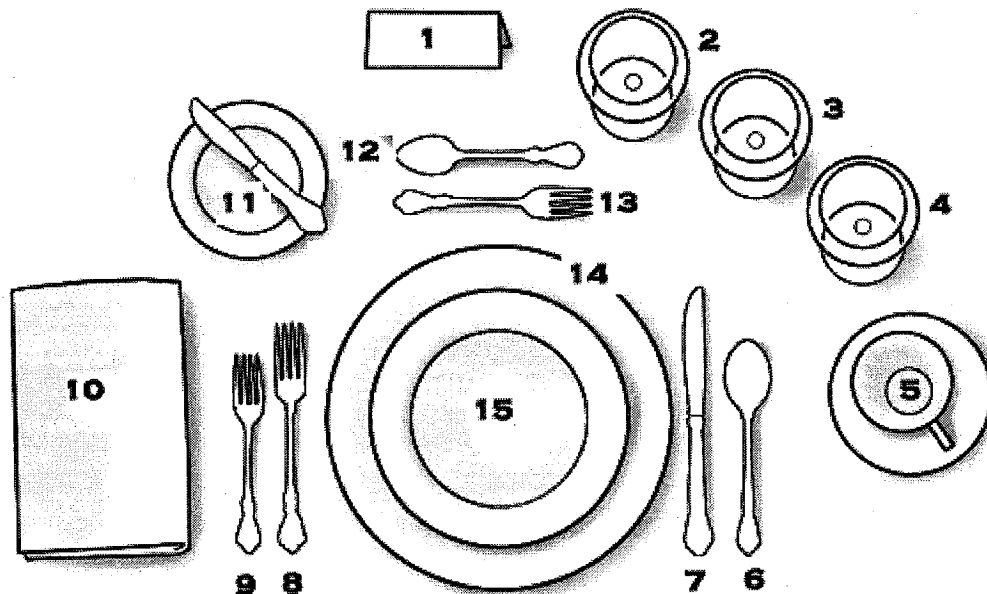
**Match the Correct Vocabulary**

- |                          |   |
|--------------------------|---|
| <u>E</u> Scullery        | <u>A</u> Metal buffet device used to keep food warm by heating it over warmed water   |
| <u>D</u> Queen Mary      | <u>B</u> 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> Chaffing Dish   | <u>C</u> Used to hold a large tray on the dining floor  |
| <u>G</u> French Passing  | <u>D</u> Area for dirty dishware and glasses  |
| <u>B</u> Russian Service | <u>E</u> Large metal shelving unit for prepared food to be held or for dirty trays to be stored   |
| <u>F</u> Corkscrew       | <u>F</u> Used to open bottles of wine   |
| <u>C</u> Tray Jack       | <u>G</u> Style of dining in which the courses come out one at a time  |

Name \_\_\_\_\_

**Servers Test**

Score / 35



**Match the Number to the Correct Vocabulary**

- |           |                       |           |                              |
|-----------|-----------------------|-----------|------------------------------|
| <u>10</u> | Napkin                | <u>8</u>  | Dinner Fork                  |
| <u>11</u> | Bread Plate and Knife | <u>5</u>  | Tea or Coffee Cup and Saucer |
| <u>1</u>  | Name Place Card       | <u>7</u>  | Dinner Knife                 |
| <u>12</u> | Teaspoon              | <u>2</u>  | Wine Glass (Red)             |
| <u>13</u> | Dessert Fork          | <u>9</u>  | Salad Fork                   |
| <u>6</u>  | Soup Spoon            | <u>14</u> | Service Plate                |
| <u>15</u> | Salad Plate           | <u>3</u>  | Wine Glass (White)           |
| <u>4</u>  | Water Glass           |           |                              |

**Fill in the Blank**

1. The utensils are placed 12" inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? sugar & cream
3. Synchronized service is when: Salad First, then entree and last, dessert serve @ the same time
4. What is generally indicated on the name placard other than the name? reserved table
5. The Protein on a plate is typically served at what hour on the clock? noon or 6pm
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?  
Speak to a manager