

Philip A. (Tony) Hubbard

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Experience

*** Tac-oh (San Jose, Ca.), Head Server/Trainer/Bar Tender** **12/16 – 3/19**
Hired as server for new upscale Mexican restaurant. Promoted to Head Server/Trainer 2/17. Trained as bar tender 5/17. Competent in all FOH positions. Washed dishes in emergency situations. Opened Morgan Hill location 1/19, trained all FOH employees. Recognized multiple times on Yelp for excellent recommendations and service.

*** Lemonade (West Hollywood, Ca.), Sandwich Maker** **9/16 – 11/16**
Cut and portioned premium meats and cheeses. Set up/breakdown of sandwich station. Stocked/replenished fresh ingredients as needed. Prepared all sandwiches for large catering orders. Made custom sandwiches to order. Washed dishes in emergency situations.

***Black Angus (Chandler, Az.), Server** **10/15 – 8/16**
Made menu recommendations. Took and placed guest orders. Timed courses, prepared salads/soups, delivered food. Table maintenance, processed bill/payment. Maintained server stations. Completed closing side work.

***The Parlor (Hollywood, Ca.), Food Runner/Busser** **9/12 – 4/13**
Hired as food runner/busser. Filled in when needed as bar back, food prep, dish washer and security. Did general construction work (Re-routed/ installed new plumbing in main bar. Sanded and painted exterior of Bar/Restaurant. Installed new flat screens.) Recognized for work ethic and 'Yes' attitude by co-workers, GM and Owners.

***Tender Greens (Hollywood, Ca.) Supervisor/Head Cashier** **2/10 – 7/12**
Input and filed daily invoices. Mailed invoices to corporate every Monday. Reconciled employee timekeeping daily. Processed/distributed employee tips every Friday. Took/input large catering orders via email and phone. Set up desert, drink and cashier stations for opening. Prepared 30 gallons of lemonade, agua fresca and jamaica every morning. Food prep when needed. Processed guest payments during peak lunch hours. Trained new employees. Captain of service team for private catering events.

Servers Test

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

A 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

A 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

85%

Match the Correct Vocabulary

D Scullery

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

E 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

B French Passing

D. Area for dirty dishware and glasses

G Russian Service

E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored

F Corkscrew (wine key)

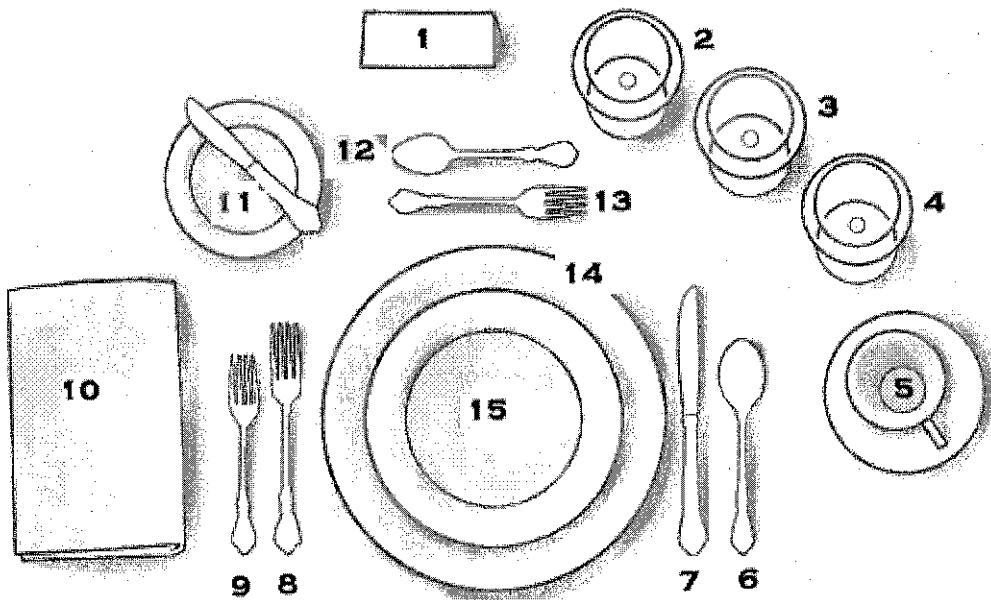
F. Used to open bottles of wine

C Tray Jack

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

Name Philip (Tony) Hubbard
Score / 35

Servers Test



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 3 1 inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? Cream & Sweetener
3. Synchronized service is when: All plates served same time we work together in Rhythm
4. What is generally indicated on the name placard other than the name? The Entree Choice
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? Communicate w/ Kitchen EXPD.