

Eduardo Luis Umana

Banquet Server / Floor Captain

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Summary

As someone who entered the food service industry as a college student, I had to learn new skills required to be successful: be fast, be polite, learn the way things work, and be on time. The education continued as I transferred my knowledge into the banquet service industry. Guests expect a certain level of high-class service, every time, and while it isn't as fast-paced as a restaurant your attention to detail must be sharp. During that time I continued to attend classes at LACC, LATTC, and Pierce College in the pursuit of a degree in Mechanical Engineering. I will continue to manage my time between work and school until I have earned my degree from Cal State LA.

Credentials

ServSafe California Food Handler #3516792

8/5/2018

Experience

Server/ Floor Captain, Spectrum Catering, Redondo Beach, CA

7/2015 - Present

Food Runner/ Busser, Madang Korean BBQ, Los Angeles, CA

7/2012 - 6/2015

Education

Highschool Diploma, Central City Value High, Los Angeles, CA

6/2010

Since Highschool I have continued my higher education in the Los Angeles Community College District in a variety of fields. I am currently a Computer Science Major at LATTC looking to transfer to CSULA.

College, Ongoing, Los Angeles Community College District

8/2010 - Present

Mechanical Engineering Major

Community Service

Scout Leader, Assistant Scout Master - Troop 179, Boy Scouts of America, Los Angeles

2004-12

Led 12-17-year-old boys in activities designed to instill scouting values and skills. Guided the troop during weekly lectures and team building games, hikes, camp outs, city-wide scout competitions, first aid training, emergency preparedness, and pioneering exercises.

Servers Test

Multiple Choice

B 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

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

B 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

-1
80%

Match the Correct Vocabulary

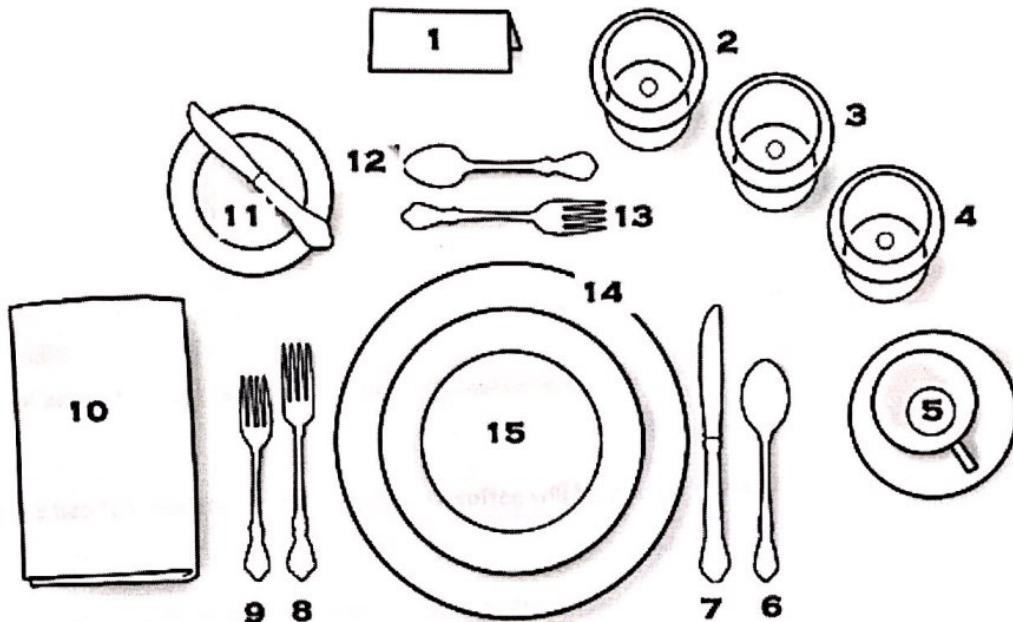
D Scullery
E Queen Mary
A Chaffing Dish
B French Passing
G Russian Service
F Corkscrew
C Tray Jack

A. Metal buffet device used to keep food warm by heating it over warmed water
 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)
 C. Used to hold a large tray on the dining floor
 D. Area for dirty dishware and glasses
 E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored
 F. Used to open bottles of wine
 G. 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> <u>6</u>	Teaspoon	<u>2</u> <u>3</u>	Wine Glass (Red)
<u>13</u>	Dessert Fork	<u>9</u>	Salad Fork
<u>6</u> <u>12</u>	Soup Spoon	<u>14</u>	Service Plate
<u>15</u>	Salad Plate	<u>3</u> <u>2</u>	Wine Glass (White)
<u>4</u>	Water Glass		

Fill in the Blank

1. The utensils are placed one - two inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? Cream and sugar.
3. Synchronized service is when: Dinner = All servers serve salads at the same time, so on.
4. What is generally indicated on the name placard other than the name? Table # and Meal.
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?
Confirm their order and let them know that they will be served at the end, after everyone else has been served.

Bartenders Test

Score / 35

Multiple Choice (6 points)

C 1) Carbonation _____ the rate of intoxication.

- a) Slows down
- 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) 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) False

B 4) If someone has had too much to drink, serving them coffee will help sober them up.

- a) True
- 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) 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) 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) False

Vocabulary (9 points)

Match the word to its definition

C "Straight Up"

- a.) Used to crush fruits and herbs for craft cocktail making

E Shaker Tin

- b.) Used with the Shaker Tin to prevent solid material from entering a cocktail glass when poured

I "Neat"

- c.) To serve chilled liquor in a chilled stemmed cocktail glass with no ice

A Muddler

- d.) To pour ½ oz of a liquor on top

B Strainer

- e.) Used to measure the alcohol and mixer for a drink

E Jigger

- f.) Used to mix cocktails along with a pint glass and ice

G Bar Mat

- g.) Used on the bar top to gather spills

D ~~X~~ "Float"

- h.) Requesting a separate glass of another drink

H "Back"

- i.) Means to serve spirit room temperature in a rocks glass with no ice