

19th August 2016

To whom it may concern

I am writing as a referee to Jack Blomfield

Jack was employed with Amphibian Ltd from Dec 2013 - June 2015 and November 2015 - August 2016 as a Maitre D and Wait staff.

Having worked with Jack over the past 28 months, I have found him to be a mature responsible member of the staff. Jack is diligent with his duties in the cafe; always making sure standards are kept to a high level, enabling him to ensure that he is meeting the requirements of providing safe and responsible customer service. Jack's ability to work well under pressure by himself or in a team environment is one of his key attributes.

I feel Jack to be an honest, hardworking and trustworthy individual. I would have no hesitation in re-hiring him.

If you require any further confirmation, feel free to contact me on +6421 44 1616 or email nick@sprucegoose.net.nz

Regards

Nick Matthews
General Manager
Spruce Goose

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**March 15th, 2019
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To Whom It May Concern,

I have had the pleasure of knowing and working with Jackson Blomfield in the past two years where he initially started as a server and was then promoted to a floor manager position.

Jackson is an extraordinary individual who is defined by personal ethics and integrity. Always on time and quick on his feet, with sensible reactions in all circumstances I've seen him in.

I feel confident in saying that he is capable of handling any situation with thoughtfulness and maturity. He is the consummate professional, committed to excellence in everything he does, a true example of team player yet, a natural leader I have ever met in my career.

I cannot recommend his character and skills high enough

Kindly feel free to contact me should you have any questions or need further information.

Yours sincerely,

Emanuele Tibaldo General Manager

Jackson Blomfield

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Hi I'm Jackson (or Jack) and I'm from New Zealand. I'm here in Los Angeles to try and further my career in acting, and what better way to do that than to wait in the meantime. Hopefully you can look kindly upon my resume. My last job was working in a well established Williamsburg based Italian restaurant that saw high turn over along with satisfied customers. We made all of our food onsite and as such I was required to know the finer intricacies of our dishes. In the previous place I worked I hosted the largest restaurant/cafe in New Zealand (could seat roughly 350 people) and I was in the position from opening the restaurant until I left New Zealand in late June. My letters of reference are from the General Managers who worked with me the entirety of my employment. Interview me - you won't regret it.

Skills: interpersonal skills, dealing with customers no matter the situation, running a restaurant floor, intercommunication between kitchen and front of house, computer literate, really good at smiling, solid but appropriate sense of humour, can stand on feet without sitting for hours on end, able to take control of a situation without wavering in the face of angry customers.

Work experience:

August 2016 - August 2019

Employer: 'Aurora' in Brooklyn, New York, USA

Position: Server, Bartender

December 2013 - June 2015

Employer: 'The Spruce Goose' in Wellington, NZ

Position: Maître D

Summer 2012 - 2013

Employer: 'Sally's Restaurant' in Russell, NZ

Position: Head of front of house, Waiter

Summer 2011

Employer: 'Camp Pontiac' in Copake, New York, USA

Position: Lifeguard, Sailing Instructor

Winter 2009 - Summer 2012

Employer: 'Sally's Restaurant' in Russell, NZ

Position: Dish washer, Waiter, Barista, Bar hand

Summer 2009 - 2010

Employer: 'Tuk Tuk Bangkok' in Russell, NZ

Position: Waiter

Summer 2007 - 2008

Employer: 'The Duke Of Marlborough Hotel' in Russell, NZ

Position: Bus boy

Summer 2006 - 2007

Employer: 'The Front Foursquare' in Russell, NZ

Position: Server and shelf stocker.

Summer of 2005 - 2006

Employer: 'The Front Foursquare' in Russell, NZ

Position: Ice cream server

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

-1
80%

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

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

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

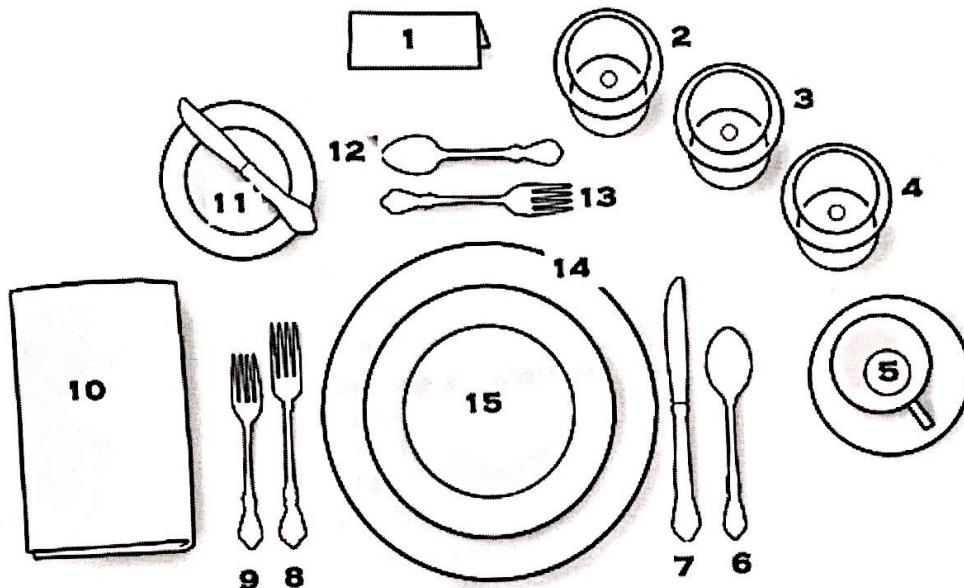
F. Used to open bottles of wine

C

Tray Jack

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

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	<u>12</u>	

Fill in the Blank

1. The utensils are placed One inch(es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? milk creamer Sugar Sugar Su-
3. Synchronized service is when: multiple people are clearing at once food requirements.
4. What is generally indicated on the name placard other than the name? 6 o'clock
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 do what immediately? inform the chef/food organiser that we need a specialty plate