

Interview 9/11/19
@ Dpm

Jan Carlos Alberti

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LM: 9/9/19

4:30pm

Focused server with experience in providing exceptional guest services during private events and banquets. Dedicated to creating and delivering unique customer experiences while upholding service standards and organizational mission. Knowledgeable of safety food handling protocols and workplace safety practices. Looking to apply formal training and hands-on experience to secure a server/bartender position with a reputable restaurant or catering company.

Core Qualifications

- Banquet and Catering Services
- Customer Service
- Food Preparation and Handling
- Inventory Management
- Event Setup and Breakdown
- French Dining Experience

Professional Experience

Oliver Cheng Catering

BANQUET SERVER/Bartender

01/19/2012-Present
New York, NY

- Set up tables, linens, chairs, and serving stations for full service banquet events.
- Maintain clean and organized dining area to facilitate workflows and minimize safety hazards.
- Greet and welcome guests, and respond to specific requests in courteous manner.
- Serve beverage and foods in designated order and quickly remove dishes at end of each course, meal, or function; replenish beverages and check with guests to ensure satisfaction.
- Reset banquet as specified by supervisor to ensure readiness for other functions.

Model Bartenders

CATERING SERVER/ Bartender

06/21/2012-Present
New York, NY

- Assembled and delivered food and supplies for catered functions to scheduled locations; prepared hors d'oeuvres, sandwiches, deli platters, and salads.
- Set up buffet tables, and food, beverage, and service items; ensured food items had identifiers or menus; kept display equipment, buffets, and tables clean and free of debris.
- Quickly served customer food and beverages, and followed up with customers to ensure satisfaction or resolve issues.
- Cleaned and packed unused food dishes, utensils, and equipment for removal back to kitchen.

Education

Bachelor of Science: Business, Rutgers University New Brunswick, NJ - 2014

Interview Note Sheet

Name: Jon Carlos Alberti
Date: 9/11/2019
Position(s) Applied for: Server/Bartender

Interviewer: Jo Park
Rate of Pay: \$15
Referred by: Craigslist

Job Sector				
Server	/35	% Bartender	/30	%
Prep Cook	/15	% Barista	/10	%
Grill Cook	/40	% Cashier	/10	%
Dishwasher	/10	% Housekeeping	/6	%

Full-Time

Part-Time

Keller Williams - Real Estate Agent
2 weeks

Total of _____ in Food Service

Oliver Cheng Catering
Server/Bartender

2012 - current

Model Bartenders
2012 - present

Rutgers Graduate 2014

* max travel ~~expres~~
open pending on
job.

P.O.S. Experience: Y / N details:

Car

Public Transit

Carpool (Rider / Driver)

North NJ

South NJ

Central NJ

Parlin

Jersey Shore

TIPS

Serv-Safe

LEAD

Other _____

Will Submit

Open

AM only

PM only

Weekdays only

Weekends only

Details: Sat/Sun

weekdays pend on part time job in AMS

Bistro
Chef Coat

Black Bistro
Chef Pants

Tuxedo
Knives

1/2 Tuxedo
Black Pants

Black Vest
Non-Slip Shoes

Long Black Tie
Bow Tie
Other: Black polo

Would you recommend this applicant for Acting
Academy?

Conventional Interview?

Other Languages Spoken:

Multiple Choice (6 points)

C 1) Carbonation _____ the rate of intoxication.

- a) Slows down
- b) Speeds up
- c) Does nothing to

-7

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

28/35

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

80%

Vocabulary (9 points)

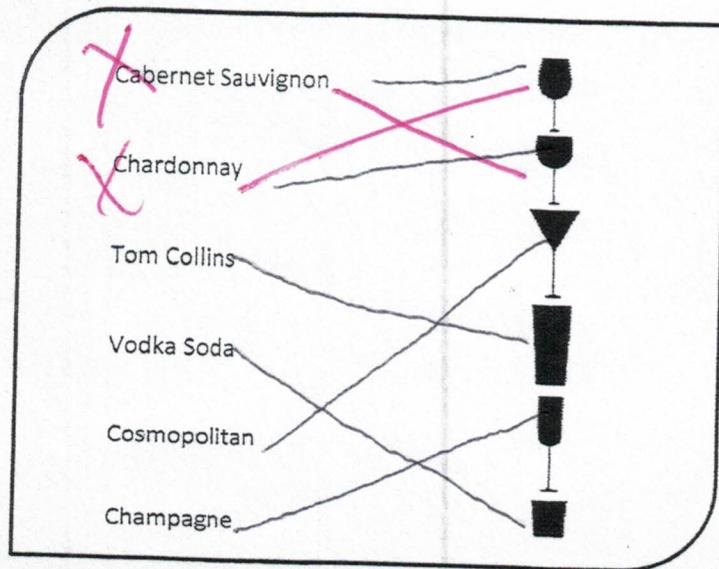
Match the word to its definition

- C "Straight Up"
- F Shaker Tin
- I "Neat"
- A Muddler
- B Strainer
- e Jigger
- g Bar Mat
- X "Float"
- H "Back"

- a.) Used to crush fruits and herbs for craft cocktail making
- b.) Used with the Shaker Tin to prevent solid material from entering a cocktail glass when poured
- c.) To serve chilled liquor in a chilled stemmed cocktail glass with no ice
- d.) To pour $\frac{1}{2}$ oz of a liquor on top
- e.) Used to measure the alcohol and mixer for a drink
- f.) Used to mix cocktails along with a pint glass and ice
- g.) Used on the bar top to gather spills
- h.) Requesting a separate glass of another drink
- 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):

What are the ingredients in a Manhattan? Angostura Bitters, Whiskey,

What are the ingredients in a Cosmopolitan? Vodka, Cranberry juice, sweet and sour

What are the ingredients in a Long Island Iced Tea? Tequila, Whiskey, Gin, Sweet and Sour Mix, Cognac

What makes a margarita a "Cadillac"? Grand Marnier float

What is simple syrup? Sugar

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

No. Marrying liquor

What should you do if you break a glass in the ice? Remove all of the ice and get

When is it OK to have an alcoholic beverage while working? Never

What does it mean when a customer orders their cocktail "dirty"? extra Olives juice

What are the ingredients in a Margarita? Sweet and Sour Mix, Lemon Juice, Tequila, Simple Syrup

a
new
Ice
Bin

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

c ~~b~~ 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

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

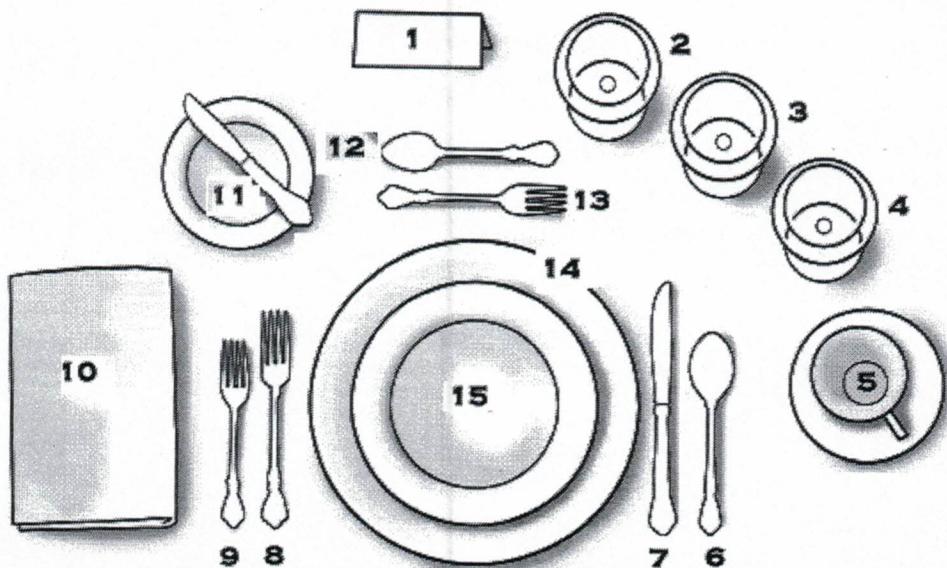
D Scullery
E Queen Mary
A Chaffing Dish
B ~~C~~ French Passing
G ~~B~~ ~~E~~ Russian Service
F Corkscrew
C Tray Jack

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

10 Napkin
11 Bread Plate and Knife
1 Name Place Card
12 Teaspoon
13 Dessert Fork
14 Soup Spoon
15 Salad Plate
1 Water Glass

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

Fill in the Blank

1. The utensils are placed 1 inch inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? Dessert cream & sugar
3. Synchronized service is when: the Food is served synchronistically to the guests
4. What is generally indicated on the name placard other than the name? meals
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? Inform the Chef and Captain