

**Daniel Lee**

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**Summary**

I believe that I am an ideal candidate for the server position as I have the necessary skills needed to thrive in the restaurant. I also have prior experience working at a high volume restaurant.

**Education**

Abram Friedman Occupational Center

GED

Graduated June 2014

**Employment History**

**Nozawa Bar (Jul 27, 2018 - December 11, 2018)**

Sushi Helper

- Preparing different types of fish in the kitchen.
- Serving customers with anything they need.
- Cleaning and sanitizing the work area at all times.

**Far Bar (March 26, 2018 - July 4, 2018)**

Cocktail Server

- Taking and organizing orders from customers.
- Taking cocktails to tables and bars.
- Making sure customers are satisfied of anything else they might need.
- Running food orders to tables.

**Shin Sen Gumi (July 2016 - March 22, 2018)**

Server

- Taking and organizing orders from customers.
- Handling the food carefully.
- Making sure customers are satisfied of anything else they might need.
- Taking phone orders and providing help or information.

**Pepe's Market (September 2015 - November 2015)**

**Stocker/Cleaner**

- Stocked and organized items for sale.
- Checked inventory and restocked.
- Basic cleaning and maintenance of machines.

**Jimmy Johns (June 2014 - December 2014)**

**Bicycle Delivery Driver**

- Prepared food and took orders on the cashier.
- Delivered food to customers via bicycle.
- Did basic cleaning and slight maintenance of machines
- Answered phone calls and made orders via phone.

**Professional Skills**

- Reliable and always will try the very best to work in a timely manner.
- Sociable and able to communicate with workers and customers.
- Has experience with phone calls and addressing inquiries.
- Willing to compromise for best results.
- Able to carry heavy items with ease and finesse.

**References**

**• Iori Yamamoto (Shin Sen Gumi)**

Manager

(310) 720-9269

**• David Lee (Nozawa Bar)**

Manager

(213) 841- 0382

Name Daniel Lee

**Servers Test**

Score 21 / 35

**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
- c 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
- b 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

**Match the Correct Vocabulary**

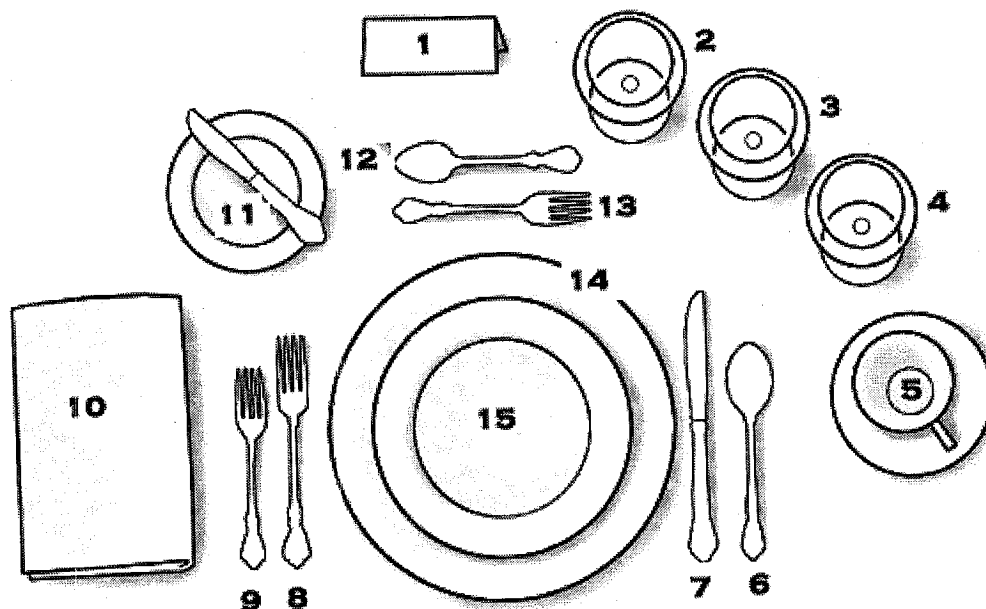
- D Scullery  
E Queen Mary  
A Chaffing Dish  
B French Passing  
G Russian Service  
F Corkscrew  
C Tray Jack

- 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 Daniel Lee

**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>23</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>34</u> | Wine Glass (White)           |
| <u>42</u> | Water Glass           |           |                              |

**Fill in the Blank**

- The utensils are placed 51 inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? Sugar and Creamer
- Synchronized service is when: everything is done in unison
- What is generally indicated on the name placard other than the name? Party Name/Number
- The Protein on a plate is typically served at what hour on the clock? 1:00 to 2:00
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?  
Inform the kitchen to make or modify the dish to meet the customer's needs