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## Thomas W. Schroeder

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**Objective:** Seeking a position as an installation engineer, material handler, vehicle ops., assembly, computers, server/bartend, etc.

### Experience:

03/14-present Daimler-Mercedes-Benz plant Ladson/Chas., SC.

**Driver/maintenance** work as valet/delivery driver for major van manufacturer in SC. Only Sprinter factory in N.America. Deliver vehicles to/from upfitters, park vans in various lots on property. Perform long term maintenance at 100 acre storage facility as well in Monks Corner often. Use of computers, scanners, Maroni labels inclusive.

07/13-present Culi Svc's./Trace Staffing/Hospitality Staffing Charleston, SC.

**Banquet server/bartend** work various locations for venues in and around the greater Charleston area. Restaurants, resorts, hotels, conv.ctr., etc.

08/10-07/13 IHT staffing Myrtle Bch., SC.

**Banquet server/bartend** worked various locations for venues around Myrtle Bch. for banquets, events, etc.

10/09-07/10 Adecco, Hosp.staff, SMG-Savor Co. Jacksonville, FL.

**Banquet server, bartender** work at various locations for these companies usually on call. Marriott resort (PGA) in St. August. and various venues downtown and surrounding areas (Osborne ctr., Vet. arena, co. clubs, etc.)

6/08-9/09 Holiday Inn-O'Hare Chicago, IL.

**Room Svc./server**-restaurant worked both positions in restaurant on tables and room service for hotel near O'Hare airport. Use of Micro system with guest orders for rest./bar/room service inclusive.

9/07-05/08 Adecco, Food Team/KSM Chicago, IL.

**Production, assembly/server, bartender** worked in production facility for Riverside publishing co. in Itasca, IL. in print shop for the purposes of distributing SAT score material throughout the US. Also worked simultaneously part-time as server/bartend nights/weekends for Food Team/KSM co. in Chicago area.

3/07-8/07 Snelling, inc. Charleston, SC.

**Server, bartender, distribution whses.** worked at various resorts, convention ctr., hotels around the Charleston county area.

Also worked in various beverage distributors (Coca-Cola, Bud.) as whse. labor or delivery driver.

9/06-3/07 IHT staffing Myrtle Bch., SC.

**Server, bartender, sheet metals** worked in various resorts and the convention ctr. for banquets, parties, formal functions.

Also worked for Metglass co. processing sheetmetal to use with Schick co. razorblades. Largest factory in SC.

9/05-9/06 Spherion, inc., LF Staffing Orlando, FL.

**Logistics/Air Freight/Warehouse distr./Server-bartend** worked in air freight company near the airport area of

Orlando. (Kuehne-Nagle). Sygma food distributor. Staples distribution. Delivery driver-(Fidelity Financial).

Drove truck for entire state of Fla. to

deliver/retrieve documents. Also on call for banquets, bar, games for various Orlando venues.

3/05-8/05 Ultimate Staffing Miami, FL.

**Logistics/Air freight/auto parts distr.** worked in 3 major whse., air freight facilities near the Miami airport, (Schenker, Hellmans, Mobis

USA) loading/unloading trucks. Utilized various forklifts, order pickers to complete tasks. Utilized scanning equipment to process freight to/from whse. Prepared needed documentation.

4/02-3/05 Onicon, Inc. Clearwater, FL.

**Final Assembly/Shipping/Receiving** Final assembly on BTU/Flow meters, packaging of chips/boards, etc. Assure credit/sales of clients, ship/receive products. Manage stock and ensure replenishment. Utilize various equipment to complete tasks including forklifts, trucks, towmotors.

7/9 6-4/02 Manpower, Renhill, Addecco staffing Clearwater, FL.

**Production, Manufacture, Computers** Utilized various equipment, computers, vehicles, machinery. Companies involved thus far but not limited to: MinuteMaid, Coca-Cola, Val-Pak, GA. foods, Nestor, Hertz, Lockheed-Martin.. Performed various duties with these different companies.

7/97-01/00 **Security Guard/Parking Supervisor** Pinellas Co, Tampa Various posts including hospitals, hotels, condos, etc.

Supervised mall project, winter season, for Tampa parking co. (7\*1\*7 Parking). Also worked for Wackenhut p/t for Bucs/Bulls games at Ray J. stadium on weekends.

10/98-05/00 Jerry's Caterer's St. Pete Airport Pinellas-Tampa

**Driver/caterer** Duties involved prep, stock, production, delivery, and coordination of flights with various airlines to both St. Pete-Tampa.

10/97-12/97 Dovatron/Flextronics Manufacturing Clearwater, FL.

**Chip programmer/analysis** Duties included working with computers/data IO machines for the eventual production of micro-chips for major corporations. Use of disks, internet, windows inclusive.

8/95-6/96 Publix (concurrently) Largo, FL.

2/96-6/96 Largo Medical Center Reprocessing of medical/hospital equipment for patient/doctor use. Patient transport, stock handling, dept. maintenance performed as augment duties. Worked at Publix supermarket in addition to Largo med. to supplement income (seafood-meat dept.)

9/95-2/96 MTD Technologies Pinellas Pk., FL.

**Tool & Die engineer/manufacture** Produce various types of auto parts, body parts, air bag containers, etc. Punch press, brakes environment. Some sheet metal fab included.

2/95-8/95 Nippon-Sharyo Inc. Chicago, IL.

**Sheet Metal/assembly** Corrective action measures for the Metra railcar program for Morrison-Knudsen corp. ,(commuter railway svc.)

Duties included assist in the initial manufacturing phase of the Burlington cars for the city of Chicago and surrounding metro areas. Use of drills, grinders, welders and blueprints.

6/94-10/94 Horseheads Agriculture co. Elmira, N.Y.

**Production/material handler** Repairing of agricultural equipment, transport of goods to surrounding locations, involved in the processing of actual goods by either hand or equipment.

2/93-4/94 Dresser-Rand Inc. Painted Post, N.Y. **Material**

**handler** Manufacture of air compressors and related components for various industries. U.S. Govt., state govt., facilities for either

public or private use. Duties included ensure production floor was stocked and expedited of needed materials. Some mechanical assembly, parts fab., shipping, freight handling, vehicles, inclusive.

02/89-12/92 United States Air Force, USA **Air Cargo Specialist** Stationed at Norton AFB main base. Assigned to the cargo and aerial delivery branch of this base, was dispatched to various bases around the country. Duties included rigging of pilot chutes, cargo chutes, training chutes-for either training or actual combat. Utilized transport equipment such as k-loaders, 25k, 40k-forklifts, semi-tractor trailer trucks jeeps, pickups, etc.

**Education:** Central Gwinnett High Lawrenceville, GA./ Coming Community college Coming, N.Y. - General/associates in applied science, CCAF-Air Force 9/79-6/94

**Bartenders Test**

Score 31 / 35

**Multiple Choice** (6 points)

A 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

B 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

F "Straight Up"

F Shaker Tin

C "Neat"

a Muddler

B Strainer

E Jigger

G Bar Mat

D "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 ½ 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

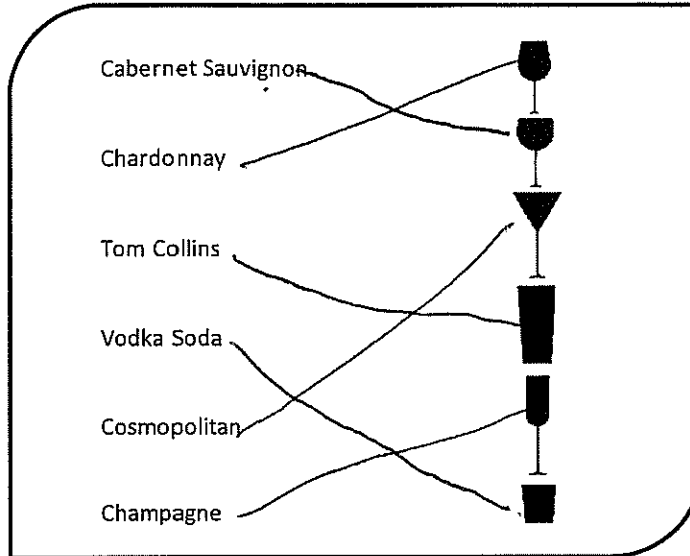
i.) Means to serve spirit room temperature in a rocks glass with no ice

**Bartenders Test**

Score / 35

**Glassware (6 points)**

Match the correct glass to the drink



6pts

**Answer and Question (14 points)**

Provide examples of 3 brand name "top shelf" spirits (3 points): Glenlivet, Grey Goose, Bulleit

What are the ingredients in a Manhattan? Bourbon, Vermouth w/ cherry

What are the ingredients in a Cosmopolitan? Vodka, <sup>lemon lime</sup> Adses, <sup>squeeze</sup> Cranb, lemon

What are the ingredients in a Long Island Iced Tea? Vodka, Gin, <sup>white</sup> rum, <sup>white</sup> tequila, splash coke w/ lemon

What makes a margarita a "Cadillac"? Gran Marnier added

What is simple syrup? water w/ sugar mixed into bottle

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

"marrying" - technically no, but places still do...

What should you do if you break a glass in the ice? clean out ice & bin

When is it OK to have an alcoholic beverage while working? no

What does it mean when a customer orders their cocktail "dirty"? mixed w/ olive juice

What are the ingredients in a Margarita? tequila - sweet sour or mix - <sup>marg</sup> lemon-lime

14pts

Name Tom Schroeder

**Servers Test**

Score / 35

**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
- 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
- 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 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**

- |                          |   |
|--------------------------|---|
| <u>D</u> Scullery        | A. Metal buffet device used to keep food warm by heating it over warmed water   |
| <u>E</u> 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) |
| <u>A</u> Chaffing Dish   | C. Used to hold a large tray on the dining floor  |
| <u>B</u> French Passing  | D. Area for dirty dishware and glasses  |
| <u>G</u> Russian Service | E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored   |
| <u>F</u> Corkscrew       | F. Used to open bottles of wine   |
| <u>C</u> Tray Jack       | G. Style of dining in which the courses come out one at a time  |