

Shimel Easington

Server

Los Angeles, CA 90004
shimelwilliams101@gmail.com
(323) 986-8898

Work Experience

Server

Culinary Staffing - Los Angeles, CA
February 2016 to Present

- Prepare room for dining by clothing tables and setting decorations, condiments, candles, napkins, service plates and utensils
- Protect establishment and patrons by adhering to sanitation, safety and alcohol beverage control policies
- Help patrons select food and beverages by presenting menu; offering cocktails; suggesting courses; explaining the chef's specialties; identifying appropriate wines; answering food preparation questions
- Stay updated on current menu choices, specialties and menu deviations, knowing if the kitchen staff is running out of any items, etc.

Transmit orders to bar and kitchen by recording patrons' choices; identifying patrons' special dietary needs and special requests

Keep kitchen staff informed by noting timing of meal progression

- Serve orders by picking up and delivering patrons' choices from bar and kitchen; deliver accompaniments and condiments from service bars
 - Respond to additional patron requirements by inquiring of needs; observing dining process
- Maintain table setting by removing courses as completed; replenishing utensils; refilling water glasses; being alert to patron spills or other special needs
- Properly open and pour wine at the table side
- Conclude dining experience by acknowledging choice of restaurant; inviting patrons to return
- Obtain revenues by totaling charges; issuing bill; accepting payment; delivering bill and payment to host; returning change or credit card and signature slip to patrons
- Contribute to team effort by accomplishing related results as needed

Server/Hostess

Buffalo Wild Wings - Los Angeles, CA
December 2015 to September 2017

Greeted customers in person and assisted customers with seating

- Organized reservations and planned out the seating charts
- Booked private events
- Oversaw the dining room and ensured it was a warm and welcoming place
- Ensured all guests had an exemplary dining experience
- Took orders/ran food

Server/Hostess

Tao Restaurant - New York, NY

June 2013 to January 2015

- Interacted with the restaurant guests, fellow staff members, and supervisors in a polite, courteous and hospitable manner
- Oversaw the dining room and ensured it was a warm and welcoming place
- Ensured all guests had an exemplary dining experience
- Actively took and processed reservations
- Answered incoming calls and questions
- Assisted in coordinating the activities of dining room personnel to provide fast friendly service to guests

Hostess/server

City scales lounge - Maspeth, NY

September 2013 to March 2014

- Greeted customers in person and assisted customers with seating
- Organized reservations and planned out the seating charts
- Booked private events
- Oversaw the dining room and ensured it was a warm and welcoming place
- Ensured all guests had an exemplary dining experience
- Took orders/Ran food

Education

High School Diploma

Brooklyn Theatre Arts High School - Brooklyn, NY

September 2009 to June 2012

Skills

Full Tray service/ experienced in fine dining as well as causal dining.

Certifications/Licenses

Food Handler

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
- C 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

-4.5
87%

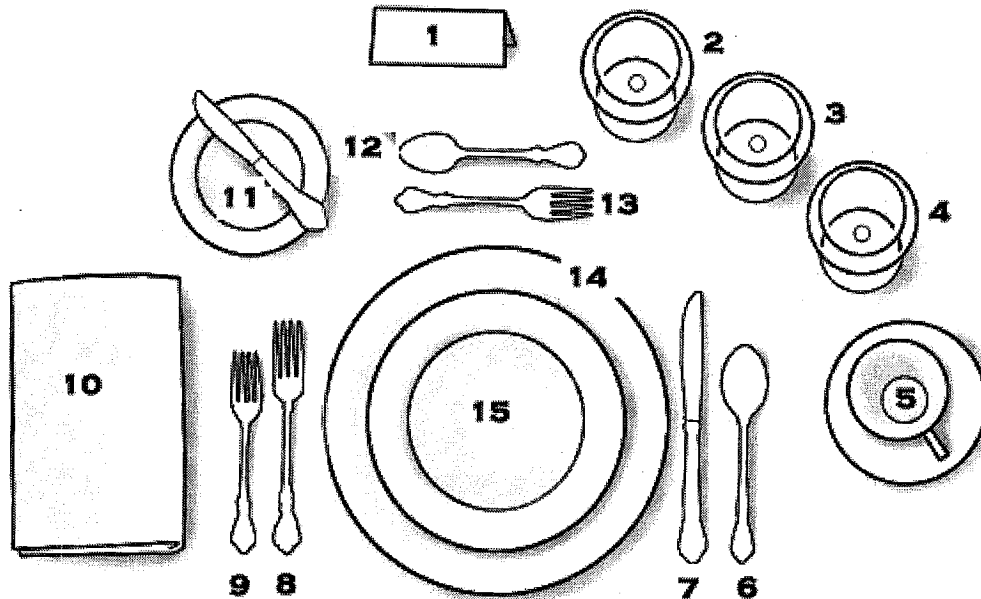
Match the Correct Vocabulary

- | | |
|--------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <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 |

Name Shirley Easton

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>2, 4</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 | | |

Fill in the Blank

- The utensils are placed 6 inches inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? Sugar creamer, saucer, sometimes spoon
- Synchronized service is when: Everything is served at once
- What is generally indicated on the name placard other than the name? Name and meal preference
- The Protein on a plate is typically served at what hour on the clock? 7:00 am to 6
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?
Notify the chef and kitchen