

Travis Appel

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Bistro Garden, Studio City, CA

2014-2019

Server On-Call

Provided professional waiter Service for restaurant guest and captained private parties.

Suggested cocktails, wine pairing, chef's specials and entre choices.

Adhered to restaurant protocol and help implement memorable dining experiences.

Along Came Mary Los Angeles, CA 2011-2016

Bartender/Server

On call cater waiter and bartender for entertainment functions, weddings and private events.

Worked harmoniously with team members serving plated entrees and continued wine service.

Responsible for kitchen scullery and table break down.

Ritz Carleton Marina Del Rey 2011-2016

Banquet Server/Bartender

Administered courteous food and beverage service while working catered events.

Tray passed cocktails, hors d'oeuvres and served plated entrees.

Provided excellent service in a collaborate effort to help sustain table monitoring.

Maintained continued service of dish scullery and table break down.

Montesano Houston TX 2008-2011

Server

Greeted table and provided professional waiter service.

Suggested cocktails, wine, appetizers, specials and main course.

Maintained continued professional demeanor and implemented a memorable dining experience.

Servers Test

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

P

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

D

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

Q

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

65
81/100

Match the Correct Vocabulary

A

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

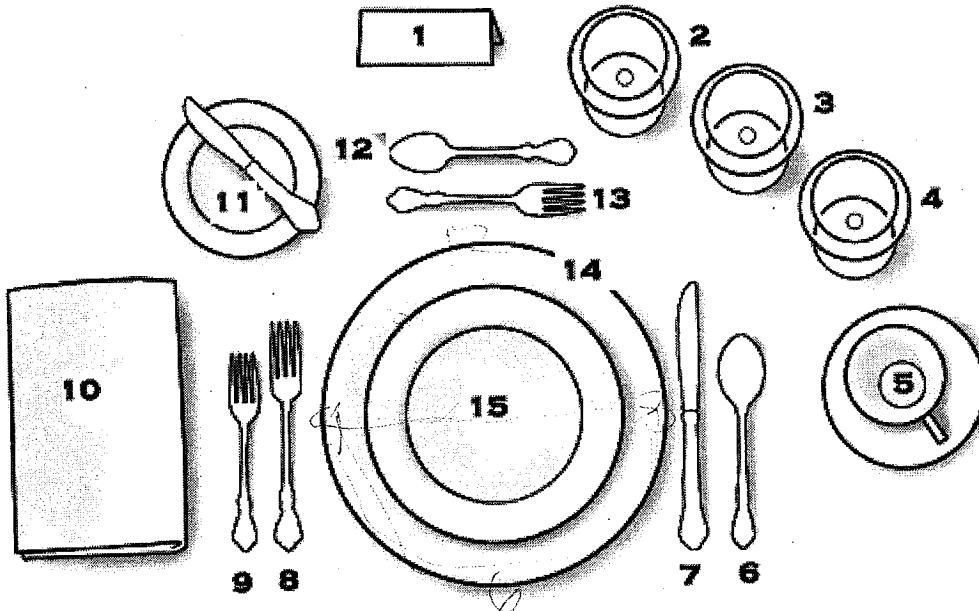
F. Used to open bottles of wine

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>9</u> <u>13</u>	Dessert Fork	<u>9</u>	Salad Fork
<u>6</u> <u>12</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

1. The utensils are placed 2" inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? Sugar & cream.
3. Synchronized service is when: hot and cold table service.
4. What is generally indicated on the name placard other than the name? Number.
5. The Protein on a plate is typically served at what hour on the clock? 1-10 (10).
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? Call your supervisor.

Bartenders Test

Score 25 / 35

Multiple Choice (6 points)

C 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

P 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

-7.5
 -4
 197

Vocabulary (9 points)

Match the word to its definition

I "Straight Up"

a.) Used to crush fruits and herbs for craft cocktail making

J Shaker Tin

b.) Used with the Shaker Tin to prevent solid material from entering a cocktail glass when poured

C "Neat"

c.) To serve chilled liquor in a chilled stemmed cocktail glass with no ice

A Muddler

d.) To pour $\frac{1}{2}$ oz of a liquor on top

B Strainer

e.) Used to measure the alcohol and mixer for a drink

E Jigger

f.) Used to mix cocktails along with a pint glass and ice

G Bar Mat

g.) Used on the bar top to gather spills

D "Float"

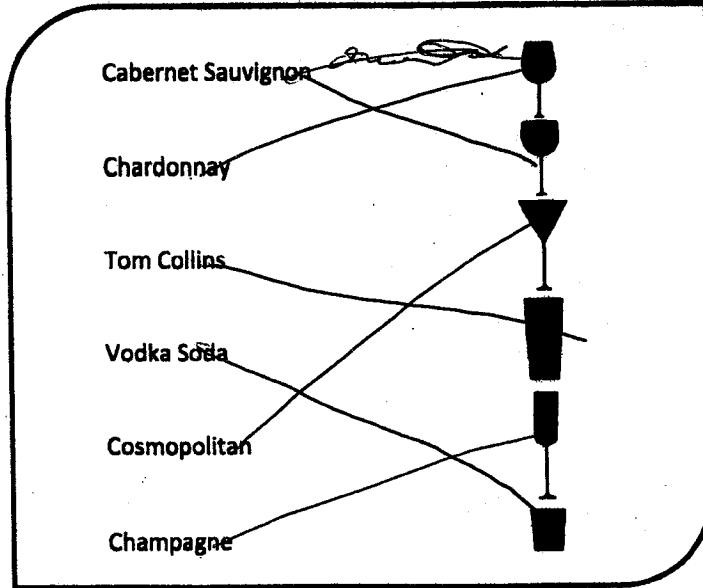
h.) Requesting a separate glass of another drink

H "Back"

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): Absolut, Roni Burton,

What are the ingredients in a Manhattan? Whiskey - Sweet & Sour mix - Dry

What are the ingredients in a Cosmopolitan? Vodka, 1/2 Tbsp / GRANT linej

What are the ingredients in a Long Island Iced Tea? Vodka, 1/2 Tbsp / GRANT linej

What makes a margarita a "Cadillac"? Tequila - Triple Sec - Lime juice - & some

What is simple syrup? 1 part water added for 1 part sugar

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

No Mixing

What should you do if you break a glass in the ice? Chill ice out

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

What does it mean when a customer orders their cocktail "dirty"? Olives & lime

What are the ingredients in a Margarita? Tequila, Triple Sec, lime juice