



NICHOLAS A. SANDERS

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Professional Resume

Objective:

A quick study with a strong emphasis on team efforts to be goal oriented. I pride myself in being disciplined with a strong sense for detail. Having an athletic background, I know what is required to win.

Professional Experience:

06/2018-10/2018

Rocco's Cafe San Francisco, Ca

Prep Cook

03/2018 - 06/2018

Ella's Kitchen

San Francisco, CA

Server

01/2018 - 03/2018

Hospitality staffing

Oakland, Ca

Server

9/2017-12/2017

Water's Edge Hotel

Tiburon, CA (415) 531-8003

Server

7/2017

Pier Market Restaurant

Supervisor: Stephen Barnes G.M.- (415) 989-7437

Dining Room Server

3/2017 - 9/17

Porter Valley Country Club, Porter Valley, CA

Supervisor: Brian (818) 360-1071

Dining Room Server and Banquet Server

10/2016 - 9/2017

The Village at Sherman Oaks / The Foothills at Simi Valley

Supervisor: Benny (805) 583-3500

Dining Room Server

4/2016 to 10/2016

Sherwood Country Club, Thousand Oaks, CA

Supervisor: Dianna/Rudy (805) 624-0999

Dining Room Server/Steward

Silver Service Events, Beverly Hills, CA

Supervisor: Anisa (818) 458-3017

Part-time Server – Event Set up and Tear Down

9/13 to 2/2015 (ON CALL BASIS)

Alligator Pear Catering, Canoga Park, California

Supervisor: Bud Coury (818) 347-7860

Part-time Server, Kitchen, Event set up and Tear Down

6/08 to 8/11

Consumer Rights Defenders, Woodland Hills, California

Supervisor: Steve Nelson (818) 453-3585

Part time – Administration Assistant; filing, calendaring and assisting with preparation for trials and Court appearances.

- ~ Attending Pierce College- Woodland Hills, CA ~ El Camino Real High School Graduate- Woodland Hills, CA
- ~ In His Presence Church- Woodland Hills-Volunteer for Youth Ministries
- ~ Varsity Track Team – El Camino & Palm Desert High ~ JR. ROTC Naval Program- Enrolled in 2 years of the program
- ~ Cadet Program- Formally enrolled 3 years

* References Furnished Upon Request *

Dishwasher Test

Score 9 / 10

~~87~~
-1
90%

C 1) After washing your hands, which item should be used to dry them?

- a) Clean apron
- b) Sanitized wiping cloth
- c) Single use paper towel
- d) Common used cloth

C 2) While washing dishes by hand, which item should you wear?

- a) Cutting glove
- b) Oven Mitt
- c) Rubber glove
- d) Nothing

C 3) When should you wash your hands?

- a) Before you start work
- b) After handling non-food items (garbage, money, cleaning chemicals)
- c) After using the restroom
- d) All of the above

b 4) If you need to move a heavy load, you should PULL and not PUSH the object.

- a) True
- b) False

b 5) Which of the following could you be at risk for getting burned from?

- a) Steam from boiling pots
- b) Hot liquids (coffee, soup, tea)
- c) Hot equipment (ovens, pots, chaffing dishes)
- d) Harsh chemicals
- e) All of the above

a 6) All work-related injuries, accidents or illnesses should be reported immediately to the supervisor on duty.

- a) True
- b) False

C 7) What should you do if you spill liquids or see a liquid spill?

- a) Leave it for someone else to clean-up
- b) Wait until the end of your shift to clean it
- c) Flag the spill and clean it immediately
- d) Not sure

C 8) When handling hot items you should?

- a) Wear rubber gloves
- b) No need to wear anything
- c) Use an oven mitt or dry cloth towel
- d) Nothing

a 9) If you are using a three-compartment sink for cleaning and sanitizing, the second sink is used for?

- a) Rinsing
- b) Scraping
- c) Washing
- d) Sanitizing

a 10) What is the proper method for cleaning and sanitizing stationary equipment?

- a) Spray with a strong cleaning solution and wipe with a sanitized cloth
- b) Spray with a sanitizing solution, then rinse with clean water and dry
- c) Wash and rinse, then wipe or spray with a chemical-sanitizing solution
- d) Brush off loose soil with a clean cloth, then wipe with a sanitizing solution

Servers Test

Multiple Choice

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

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

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

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

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

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

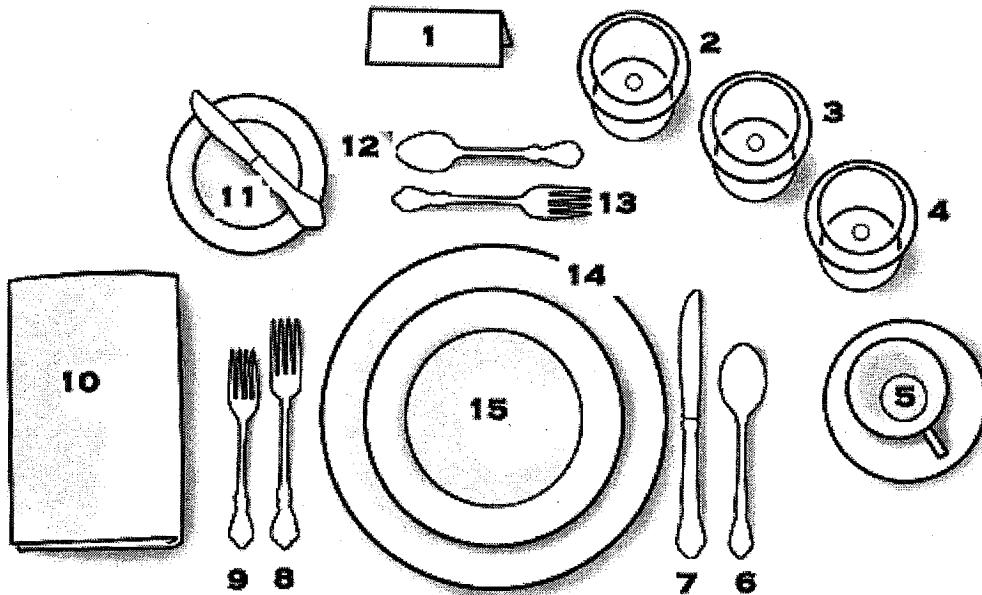
-S
86%

Match the Correct Vocabulary

D Scullery
E Queen Mary
A Chaffing Dish
H French Passing
B 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

<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>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

1. The utensils are placed one to two 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: Everyone does everything at the same time
4. What is generally indicated on the name placard other than the name? meat, veggie or Vegan
5. The Protein on a plate is typically served at what hour on the clock? 6 o'clock
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? Let the Captain & the kitchen know

