

Dannon Taylor

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PROFESSIONAL SUMMARY

I have two decades of experience in the service industry, specializing in fine-dining and luxury environments.

SKILLS

- Guest Relations
- Leadership
- Conflict Resolution
- Attention to Detail
- Time-Management
- Critical Thinking
- Planning Ahead
- Excellent Communication Skills

EXPERIENCE

Server

Fred's at Barneys New York

I have been a proud member of the service staff at Fred's at Barneys in Beverly Hills for the last 5 years, providing excellent service to our guests and guidance to less experienced co-workers at every level.

08/2014 to Present

Beverly Hills, CA

Server

Rossoblu by Chef Steve Samson

Was recruited by former Fred's at Barneys AGM Hans Luttman to serve at this excellent Bolognese-inspired downtown hotspot.

06/2017 to 08/2018

Los Angeles, CA

Server

Cafe Stella

After serving him at Fred's, Café Stella's owner Gareth Kantner immediately offered me a job at this celebrity-hangout, which I gladly accepted.

11/2015 to 06/2017

Silverlake, CA

Server

Sunset Tower Bar & Terrace

After working in the production world for a couple of years, I returned to the service industry at this luxury establishment owned by Jeff Klein and run by Dimitri Dimitrov.

05/2013 to 08/2014

West Hollywood, CA

Server

Magnolia

Waited tables at this hip Hollywood eatery, which was run by the former owners of NYC's Moomba.

08/2007 to 08/2009

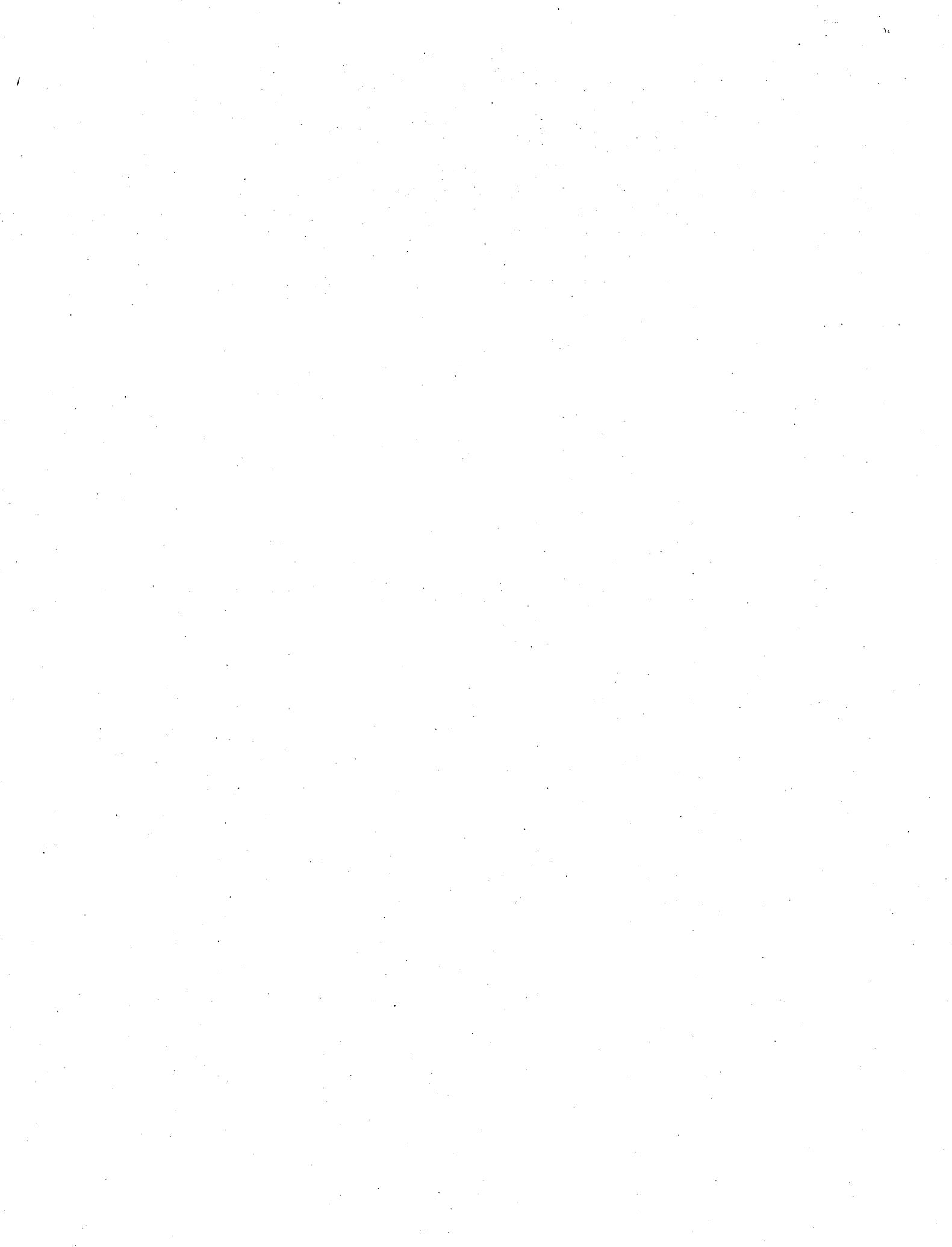
Los Angeles, CA

EDUCATION

Communications

Howard University

Washington, DC



Servers Test

Multiple Choice

A

1) Food is served on what side with what hand?

- On the left side with the left hand
- On the left side with the right hand
- On the right side with the left hand
- On the right side with the right hand

D

2) Drinks are served on what side with what hand?

- On the left side with the left hand
- On the left side with the right hand
- On the right side with the left hand
- On the right side with the right hand

D

3) Food and drinks are removed on what side with what hand?

- On the left side with the left hand
- On the left side with the right hand
- On the right side with the left hand
- On the right side with the right hand

A

4) What part of a glass should you handle at all times?

- The stem
- The widest part of the glass
- The top

D

5) When you are setting a dining room how should you set up your tablecloths?

- Neatly and evenly across the tables
- The creases should all be going in the same directions
- The chairs should be centered and gently touching the table cloth
- All of the above

D

6) If you bring the wrong entrée to a guest what should you do?

- Go back into the kitchen and patiently wait in line behind the rest of the servers until it's your turn
- Inform the guests that you will bring the correct entrée once everyone else in the dinning room is served
- Try to convince the guests to eat what you brought them
- Go back into the kitchen to the front of the line and inform the expeditor that you need a different entrée

100%

Match the Correct Vocabulary

D



Scullery



Queen Mary



Chaffing Dish



French Passing



Russian Service



Corkscrew



Tray Jack



Warming Tray Metal buffet device used to keep food warm by heating it over warmed water



La Carte Service 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)



Serving Tray Used to hold a large tray on the dining floor



Wash-up Area Area for dirty dishware and glasses



Food Warmer Large metal shelving unit for prepared food to be held or for dirty trays to be stored



Bottle Opener Used to open bottles of wine

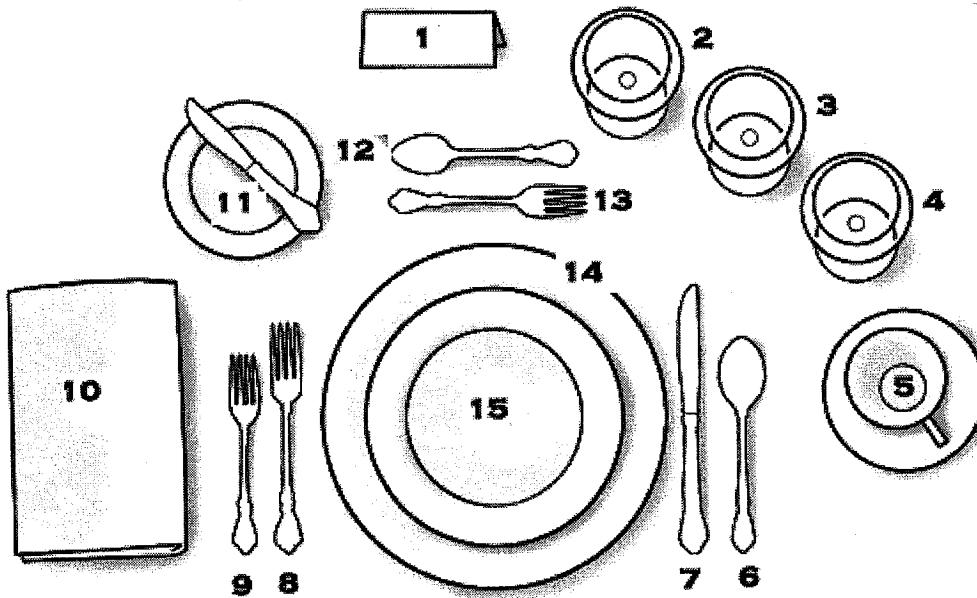


Tray Style of dining in which the courses come out one at a time

Name _____

Score / 35

Servers Test



Match the Number to the Correct Vocabulary

- 10 Napkin
- 11 Bread Plate and Knife
- 1 Name Place Card
- 12 Teaspoon
- 13 Dessert Fork
- 6 Soup Spoon
- 15 Salad Plate
- 4 Water Glass

- 8 Dinner Fork
- 5 Tea or Coffee Cup and Saucer
- 7 Dinner Knife
- 2 Wine Glass (Red)
- 9 Salad Fork
- 14 Service Plate
- 3 Wine Glass (White)

Fill in the Blank

1. The utensils are placed 1 2 inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? SUGAR / MILK.
3. Synchronized service is when: EVERYTHING HAPPENS AT ONCE / MOVEMENTS SYNCH.
4. What is generally indicated on the name placard other than the name? TABLE #.
5. The Protein on a plate is typically served at what hour on the clock? 6.
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? INFORM EXPO.

Bartenders Test

Score 88 / 35

Multiple Choice (6 points)

B 1) Carbonation _____ the rate of intoxication.

- a) Slows down
- b) Speeds up
- c) Does nothing to

-2

C 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

94%

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

D 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

C "Straight Up"

Used to crush fruits and herbs for craft cocktail making

E Shaker Tin

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

I "Neat"

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

Used to measure the alcohol and mixer for a drink

E Jigger

Used to mix cocktails along with a pint glass and ice

G Bar Mat

Used on the bar top to gather spills

D "Float"

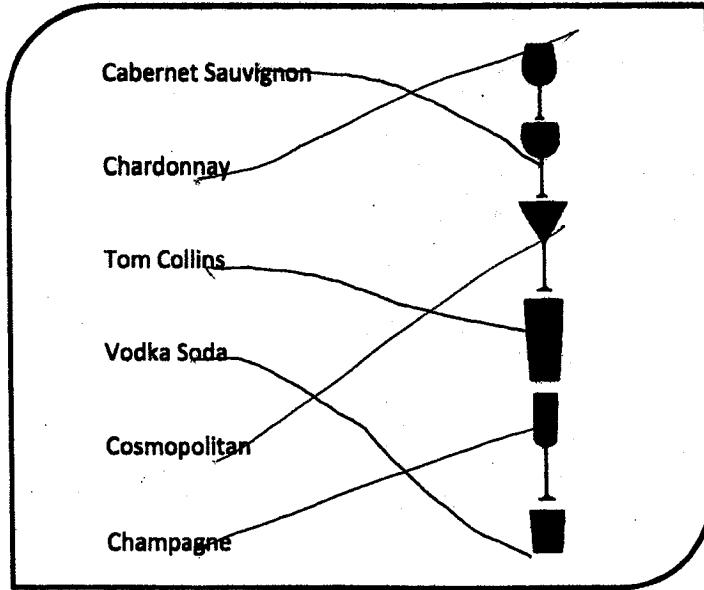
h.) Requesting a separate glass of another drink

H "Back"

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):

DON JULIO 42, HENDRICKS, CHOP

What are the ingredients in a Manhattan?

BOURBON, BITTERS, VERMOUTH, CHERR

What are the ingredients in a Cosmopolitan?

VODKA, CRANBERRY, SUGAR/LEMON

✓ What are the ingredients in a Long Island Iced Tea?

Gin / vodka / Rum / COUNTRY/COKE/

What makes a margarita a "Cadillac"?

GRAND MARNIER

What is simple syrup?

SUGAR WATER

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

NO. DON'T KNOW MARRYING

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

MELT ICE, REMOVE GLASS

When is it OK to have an alcoholic beverage while working?

NEVER

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

OLIVE JUICE

What are the ingredients in a Margarita?

TEQUILA, LIME JUICE, AGAVE, LEMON