

# Rickey A. Wilson Jr.

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## Education

**New York University, Tisch School of the Arts**  
Bachelor of Fine Arts in Drama

**August 2010-May 2014**  
New York, NY

## Work Experience

### Beer & Claw Pasadena

Server

Reference: Steven Okimoto (714.267.7825)

- Opened restaurant in February
- Proficient in Breadcrumbs POS
- Excellent customer service
- Handle multiple tables during rush hour
- Run our own food & bus our own tables
- Opening and closing duties daily
- Restaurant beer & Wine knowledge

**February 2017 – Present**

### Green St. Tavern Pasadena

Server ( Lunch/Dinner)

Reference: Leslie Carroll (323-854-7088)

- Managed floor in small restaurant
- Minimal wait-staff. Only server at times.
- Closed and opened restaurant on weekends.
- Wine/Beer-tending experience.
- Excellent Wine knowledge.
- Proficient in various P.O.S. systems.
- Managerial tasks when only server.

**May 2014 – Sep 2016**

### iPic Cinemas Pasadena

Server (Dinner Shift)

Reference: Lisa Espinosa (626-639-2262)

- Manage cinemas guests during movie
- Maintain bar and lounge areas
- Nightly closing responsibilities
- Busboy for 8 months before receiving promotion to server

**November 2014-May 2016**  
Los Angeles, CA

## Skills

Excellent in Microsoft Office (Mac OS and PC), Macros, Breadcrumbs and other Point of Sale Operating Systems.

**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

A

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 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

2

94%

**Match the Correct Vocabulary**

D 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

B French Passing

D. Area for dirty dishware and glasses

G Russian Service

E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored

F Corkscrew

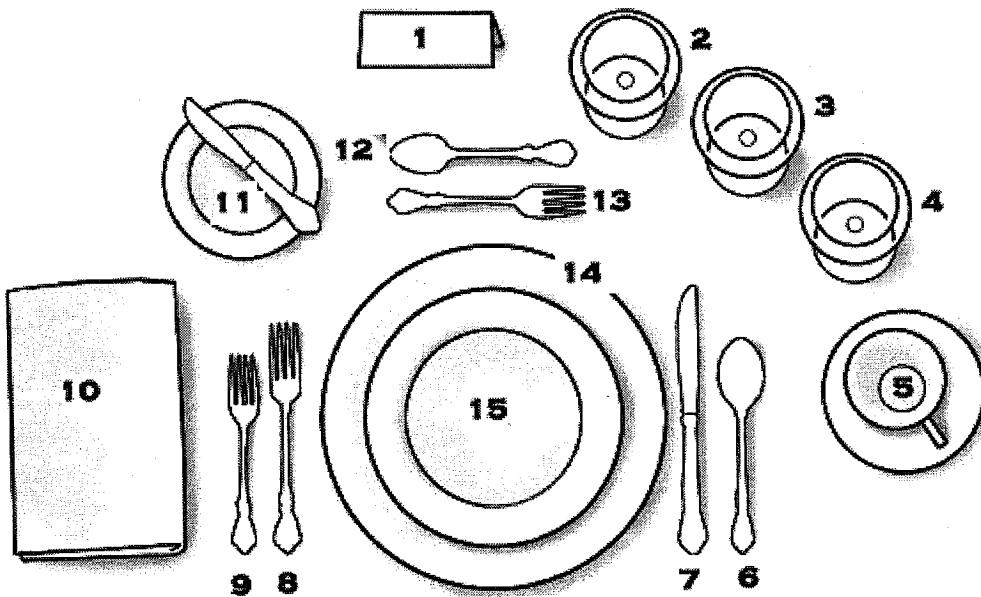
F. Used to open bottles of wine

H C. Tray Jack

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

Name Rickey Wilson Jr.  
Score / 35

**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>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 Six inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? Sugar and Cream
3. Synchronized service is when: All servers are working together to serve the room
4. What is generally indicated on the name placard other than the name? The type of dish desired
5. The Protein on a plate is typically served at what hour on the clock? 6 O'clock (facing the person)
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?

Inform the chef of the new dietary need.  
Let the customer know it will be taken care of.