

DAN SMITH

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Objective

To obtain a food-service industry position where I can apply my expertise, passion, positive energy and my strong work ethic to aid in the growth and success of your establishment.

Experience

Langer's Deli

May 2012 to Current

Langer's Delicatessen-Restaurant is the proud 2001 recipient of the coveted James Beard Foundation Award presented. Consistent Top Seller with a proven ability to maintain a calm and organized demeanor in an extremely well-known, fast-paced high volume environment. Delivered exceptional, friendly and fast service. Perform all opening and closing duties.

Cicada

October 1997 to 2017

Fine dining-Award Winning Restaurant World Famous Oviatt Building, Wine Spectator

Knowledgeable of Northern Italian cuisine. Acquired excellent experience in catering events as well as training new hires. Maintained Knowledge of daily specials, current menu items, ingredients and preparation methods. Consistent Top Seller.

Levy Restaurants, Dodger Stadium

Opening Season 2016

Worked at the Lexus Dugout Club for VIP celebrity season ticket holders. Ensuring complete guest satisfaction in a buffet style setting. **Annual Revenue: \$23 Billion**

Professional References

Frank Wurster: Floor Manager Langers, (843) 412-1660

Alex Meral: Restaurant Owner, (213) 446-8659

Marina Batkis: Manager Cicada Restaurant, (626) 394-4664

Skills

Server, Bartender and Catering Server

Proficient with Aloha, Micros, POS, Positouch, and Squirrel computer systems, works well under pressure, exceptional interpersonal skills, trained in liquor and wine service, food and beverage specialist, fast learner, experienced in opening, closing, and running sidework. Can easily adapt to various situations and scenarios in a positive manner. Always prepared to provide solutions.

Serve Safe, TIPS, and LEAD Certified



THE SERVICE
COMPANIES

SERVICE. ABOVE ALL

Name _____

Servers Test

Score 35 / 35

Multiple Choice

100%

- 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
- 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
- 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 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

Match the Correct Vocabulary

- D Scullery
- E Queen Mary
- A Chaffing Dish
- B French Passing
- G 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



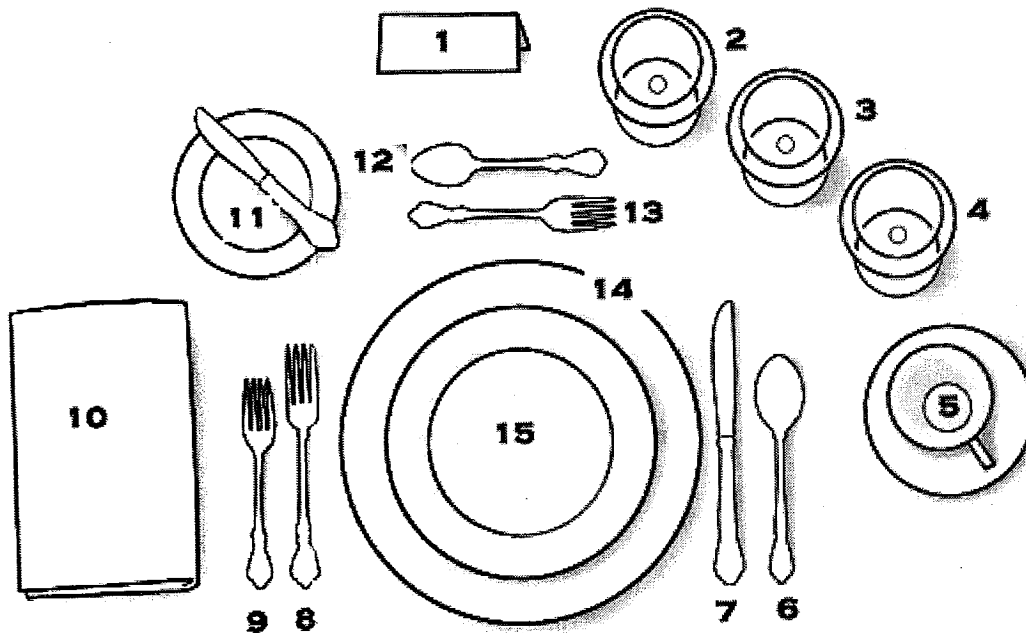
THE SERVICE
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SERVICE. ABOVE ALL

Name DANIEL SMITH

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

- The utensils are placed 2 inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? Creamer & sweetener
- Synchronized service is when: All workers simultaneously place courses
- What is generally indicated on the name placard other than the name? Main course choice
- The Protein on a plate is typically served at what hour on the clock? 6
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?
Inform both guest's needs table # position #