

DAVID J. BENDER

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LANDSCAPE DESIGN & CONSTRUCTION

SUMMARY OF QUALIFICATIONS

- Extensive experience in the landscape construction field. Effectively able to communicate complicated concepts in an understandable manner..
- Skilled in finding problems and performing necessary change through project management or other methods.
- Maximize resources to achieve customer satisfaction and increased productivity, meet deadlines and goals.
- Adept and experienced in problem solving and providing solutions.
- Computer skills include MS Office Suite, SketchUp 3D design software, Photoshop.

PROFESSIONAL EXPERIENCE

LANDSCAPE DESIGNER/DRAFTING/PERMIT EXPEDITER

October 2018 - Present

BENDER LANDSCAPE DESIGN

- Meet with potential clients, sell landscape design services, measure property, use Sketch-up to draft base plan.
- Input 3D conceptual designs using Sketch-up, prepare drawings for presentation.
- Draft plans for permits per contractor specifications.
- Visit city/county offices to pull permits on behalf of contractors and/or homeowners.

LANDSCAPE & POOL DESIGNER/ SALES/ESTIMATOR

2013 – October 2018

EMPLOYER SERVICES GROUP

- Measure property, use Sketch-up to draft base plan.
- Input conceptual designs using Sketch-up, prepare drawings for presentation.
- Complete take-offs and write contracts from completed landscape plans.
- Complete working drawings for construction permits.
- Meet with potential clients, sell landscape design services, prepared concepts and final drawings, draft contracts.
- Sell projects and oversee all phases of landscape projects using staff or subcontractors including site layout, demolition, drainage, grading, sprinklers, new flatwork, walls, ponds, water features, plantings, lighting, and lawns

ESTIMATOR

2011 – 2013

EMPLOYER SERVICES GROUP

- Measure property, use Sketch-up to draft base plan.
- Input conceptual designs by designer using Sketch-up, prepare drawings for presentation.
- Complete take-offs and write contracts from completed landscape plans.
- Complete working drawings for construction permits.
- Obtain relevant permits from city/county building & safety offices.

**PROJECT CONSULTANT/SALES/CUSTOMER SERVICE
SEARS HOME IMPROVEMENT PROJECTS, INC.**

2008 – 2010

- Covered assigned pre-set sales appointments during scheduled appointment time frames.
- Completed Manual J load calc to properly size HVAC systems.
- Prepared pricing for products being sold.
- Performed in home product presentation using SHIP's company selling plan, lead disposition, completed contracts, helped customers with financing options and called in for application approval.
- Sold main product lines including HVAC, roofing , vinyl windows, vinyl siding and garage doors.

CO-OWNER

BENDER INVESTMENTS

2007 –2008

- Located, evaluated and purchased real estate investment property.
- Gathered bids, directed contractors performing rehab/repairs while maintaining a tight deadline.
- Worked with realtors, mortgage broker, city permit office and inspectors, appraisers and contractors.

CONTRACTOR/LANDSCAPE DESIGNER/SALES

1997 – 2000

BENDER LANDSCAPE AND IRRIGATION COMPANY

- Met with potential clients, sold landscape design services, prepared concepts and final drawings, draft contracts.
- Sold projects and completed all phases of landscape projects using staff or subcontractors including site layout, demolition, drainage, grading, sprinklers, new flatwork, walls, ponds, water features, plantings, lighting, and lawns.

EDUCATION AND TRAINING

ASSOCIATE DEGREES

GLENDALE COLLEGE

Visual Art/Three Dimensional; GPA 3.42/4.0

Glendale, CA

Ceramics; GPA 3.5/4.0

LOS ANGELES PIERCE COLLEGE

Horticulture/Landscape Planning and Design; GPA 3.88/4.0

Woodland Hills, CA

Professional Development

- California Landscape Contractor License # C-27 inactive
- Certificate of Completion: Gardening
- Certificate of Completion: Landscape Technician – Advanced
- Certificate of Completion: Professional Gardening

Food & Alcohol Certifications

ServSafe Food Protection Manager Certification

Certification #18313877

8/29/2019

CA Responsible Beverage Service Training Program

Confirmation # 5176839

9/17/2019

Home Brewer 2014-2019

Servers Test

Multiple Choice

D 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

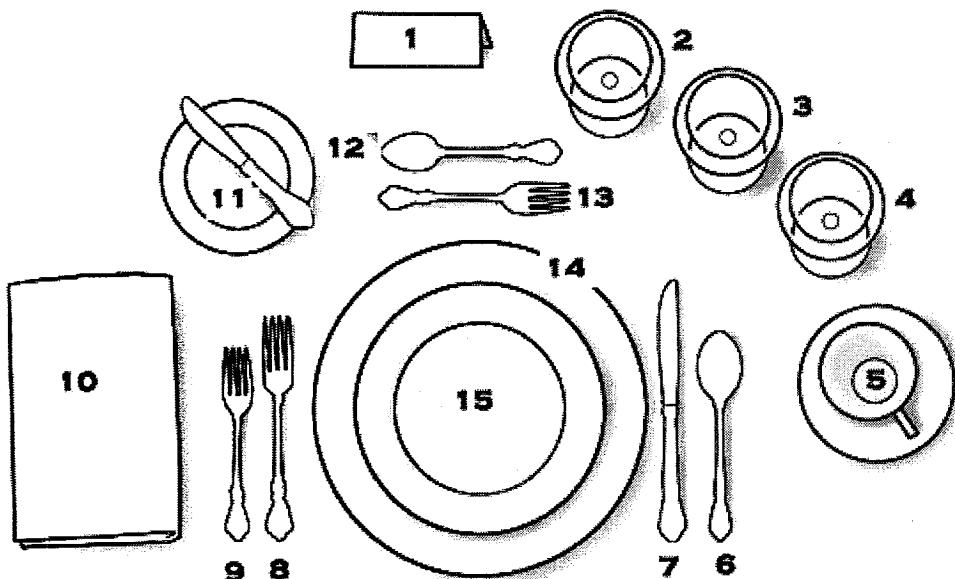
-1
80%

Match the Correct Vocabulary

<u>D</u> Scullery	A. Metal buffet device used to keep food warm by heating it over warmed water
<u>E</u> 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)
<u>A</u> Chaffing Dish	C. Used to hold a large tray on the dining floor
<u>G</u> French Passing	D. Area for dirty dishware and glasses
<u>B</u> Russian Service	E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored
<u>F</u> Corkscrew	F. Used to open bottles of wine
<u>C</u> 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>13</u>	Dessert Fork	<u>9</u>	Salad Fork
<u>14</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 1 3 inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? DESSERTS CREAMERS + SUGAR
3. Synchronized service is when: ALL THE TABLES ARE SERVED AT THE SAME TIME
4. What is generally indicated on the name placard other than the name? TABLE + SEAT #
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? NOTIFY THE EXPEDITED



Bartenders Test

Score / 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

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

14
15 93%

FRONT

PG

ONLY

Vocabulary (9 points)

Match the word to its definition

C "Straight Up"

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

F Shaker Tin

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

I "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

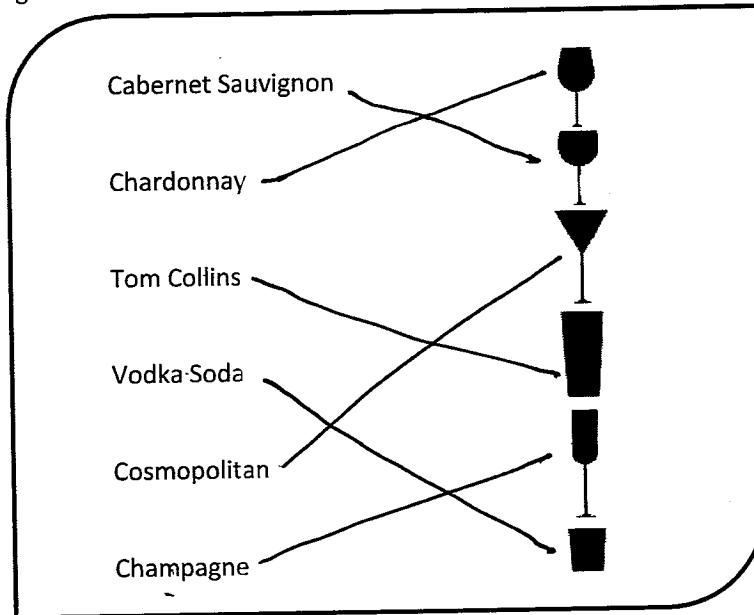
H "Back"

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): PATRON, JIM BEAM, ABSOLUT

What are the ingredients in a Manhattan? WHISKEY, ICE, FAIRLEY SEC bitters, VERMOUTH

What are the ingredients in a Cosmopolitan? VODKA, ICE, TRIPLE SEC

What are the ingredients in a Long Island Iced Tea? RUM, VODKA, WHISKEY, GIN, LEMON

What makes a margarita a "Cadillac"? _____

What is simple syrup? A very sweet clear syrup

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

YES IT IS ILLEGAL, MARRYING THE BOTTLES

What should you do if you break a glass in the ice? POUR GRANADINE ON IT UNTIL IT CAN BE CLEARED UP

When is it OK to have an alcoholic beverage while working? NO

What does it mean when a customer orders their cocktail "dirty"? IN A MARTINI ADD OLIVE JUICE

What are the ingredients in a Margarita? TEQUILA, ICE, LIME JUICE