

# Brandon Rembert

Marietta, GA 30060

brandonrembert7\_qgr@indeedemail.com  
6785313227

Authorized to work in the US for any employer

✓ brandonrembert94@gmail.com

Wed e 16<sup>th</sup>

11/20

## Work Experience

---

### **Stagehand Technician**

Crew One Productions - Atlanta, GA  
September 2019 to Present

Load In  
Load Out  
Audio Assist  
Audio Strike  
Lighting Assist  
Lighting Strike  
Carpentry  
Video Assist  
Video Strike

### **Stagehand Technician**

Rhino Staging - Atlanta, GA  
February 2017 to Present

Load In  
Load Out  
Audio Assist  
Audio Strike  
Lighting Assist  
Lighting Strike  
Carpentry  
Video Assist  
Video Strike

### **Assistant Store Manager**

Auntie Anne's - Marietta, GA  
August 2018 to July 2019

Clean and Stock kiosk. Also responsible for Till count and deposit daily revenue to the local bank.

### **Cook**

Outback and Carrabas Express - Orlando, FL  
December 2017 to July 2018

Fry Cook Pasta cook and Prep  
Assist with flat top and char grill

## Skills

---

- Cash handling
- Cashier
- Fast food
- Food service
- Customer Service (5 years)

## Certifications and Licenses

---

### **ServSafe**

June 2018 to June 2020

### **Protools**

June 2016 to Present

## Additional Information

---

### Skills

Food Service (5 years), Audio Editing (6 years), Communication Skills (Less than 1 year), Money Handling (5 years), Audio Engineering (2 years), Production Assistant (10+ years), Cash Handling (5 years), Cashier (5 years), Food Prep (5 years), Culinary, Italian, Grill, Fast Food, Shift Supervisor

**Servers Test**

**Multiple Choice**

B 

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

B

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

B

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

**Match the Correct Vocabulary**

D Scullery

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

E Queen Mary

 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

 Used to hold a large tray on the dining floor

B French Passing

 Area for dirty dishware and glasses

G Russian Service

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

F Corkscrew

 Used to open bottles of wine

C Tray Jack

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

## Prep Cooks Test

Score / 20

Multiple Choice (1 point each)

D

1) A gallon is equal to \_\_\_\_\_ounces

- a. 56
- b. 145
- c. 32
- d. 128

C

2) Mesclun are what type of vegetable?

- a. Roots
- b. Beans
- c. Salad Greens
- d. Spices

B

3) What does the term braise mean?

- a. Sear quickly on both sides
- b. Slowly cook in covered pan with little liquid
- c. Cook on high heat and quickly
- d. Slowly cook in simmering water

B

4) At what internal temperature must chicken be cooked so that it is safe to eat?

- a. 155 degrees F
- b. 165 degrees F
- c. 175 degrees F
- d. 185 degrees F

A

5) How do you blanche vegetables?

- a. Immerse for a short time in boiling water
- b. Cook lightly in butter over med heat
- c. Soak in cold water overnight
- d. Rub with salt before cooking

C

6) Which of the following ingredients would you pack before measuring?

- a. Olive Oil
- b. Salt
- c. Brown Sugar
- d. White Sugar

A

7) What is Al Dente?

- a. Firm but not hard
- b. Soft to the touch
- c. Very hard
- d. Very soft

A

8) Food should be left out no more than

- a. 2 hours
- b. 3 hours
- c. 4 hours
- d. 5 hours

A 17) What is a Julien cut?

- a. Food cut into long thin strips, matchstick
- b. Food cut into long thin strips then turned and cut into a 1/8' dice
- c. Food diced into finely chopped and uniform pieces
- d. Cutting and peeling into oblong seven sided football like shapes

C 18) To cook a food in a pan without browning over low heat until the item softens and releases moisture.

- a. Sweat
- b. Boil
- c. Roast
- d. Grill

Fill-in the Blank (1 point each)

19) Salt & Pepper are the basic seasoning ingredients for all savory recipes.

20) Dice : to cut into very small pieces when uniformity of size and shape is not important.