

Dave Gupta

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Executive Profile

- Extensive experience working as a waiter in both upscale and casual establishments. Very comfortable working behind the bar, running food, and food prep as well.
- Ability to work in diverse environments and with diverse groups. Vast knowledge of hospitality etiquette, and excellent customer service skills.
- Excellent verbal and communication skills. Track record of successful client retention by serving methods.

Relevant Skills

- Excellent time management skills
- Proficient in multi-tasking
- Knowledge of food and beverages
- Dedicated and hard-working
- Punctual and trustworthy
- Able to work nights, weekends, overtime

Professional Experience

Server

La Boucherie Los Angeles, CA 2017 - Present

- Server and new hire trainer. Always creating a memorable dining experience for each guest.

Server

Yardhouse Los Angeles, CA 2014-2017

- Greeted customers and provide consistent prompt, service.
- Assisted in food preparation, bussing tables, and serving drinks.
- Maintained cleanliness in dining area, kitchen, and other parts of restaurant.

Server

P.F. Chang's Los Angeles, CA 2010-2014

- Memorized extensive menu containing complicated combinations and drinks.
- Prepared specialty dishes and drinks for patrons.
- Removed plates and utensils and clean dining area once guests leave.

Education

Bachelors of Arts – Hospitality Management

California State University, Northridge, CA



**THE SERVICE
COMPANIES**

SERVICE. ABOVE ALL

Name Dave Gupta

Servers Test

Score 21 / 35

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
- C 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
- C 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.

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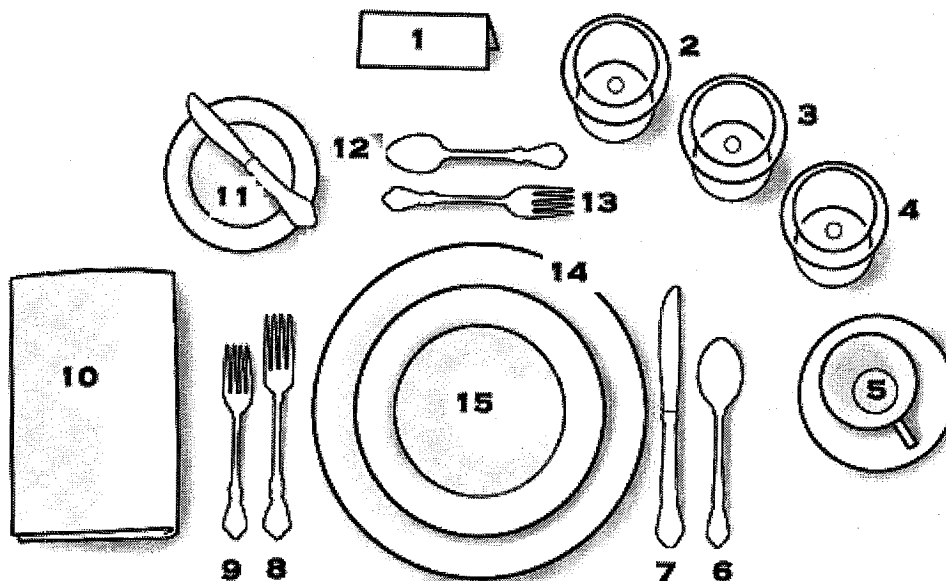
Match the Correct Vocabulary

- | | |
|--------------------------|---|
| <u>D</u> Scullery | <u>A</u> Metal buffet device used to keep food warm by heating it over warmed water |
| <u>E</u> Queen Mary | <u>B</u> 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 | <u>C</u> Used to hold a large tray on the dining floor |
| <u>G</u> French Passing | <u>D</u> Area for dirty dishware and glasses |
| <u>B</u> Russian Service | <u>E</u> Large metal shelving unit for prepared food to be held or for dirty trays to be stored |
| <u>F</u> Corkscrew | <u>F</u> Used to open bottles of wine |
| <u>C</u> Tray Jack | <u>G</u> Style of dining in which the courses come out one at a time |

Name _____

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 four inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? sugar, creamer
- Synchronized service is when: Dishes served @ the same time (Russian Service)
- What is generally indicated on the name placard other than the name? how many guests
- The Protein on a plate is typically served at what hour on the clock? 2nd 6
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?
Consult ~~the~~ with the chef.