Mr. Stacy Douglas
(818) 489-4810
sdouglas4@socal.rr.com

I would like to take this opportunity to apply for a Server position.

I have both Casual & Fine Dining (French/Continental Cuisine) as well as catering experience.
These positions have included Waiter (table side service), Busboy, Wine Host and Events Bartender/Server.

I remain energetic and well organized through-out service. My serving experience, relentless table maintenance, wine knowledge and professional dining etiquette would be an asset to your establishment.

EDUCATION: Food Handlers/T.I.P.S. Card - National Bartender School Certificate
Work Experience:

10/2018 - Present	F & B Innovations LLC - L.A., Ca - Catering Bartender/Server (Dodger/Rose Bowl Stadium, rock concerts and golf tournaments)
06/2018 - ~~Present~~ *Went out of Business*	Night & Day Productions - Long Beach, Ca - Catering Staff (Private events, UCLA Sorority House and weddings of all kinds)
12/2016 - 06/2018	Rib Ranch BBQ Restaurant -Woodland Hills, Ca
01/2015 - 10/2017	Toscanova Italian Restaurant - Calabasas, Ca Waiter (tableside fish d-boning)
09/2013 - 01/2015	Giovanni Italian Restaurant - Woodland Hills, Ca Waiter (Went out of business)
01/2013 - 07/2016	Total Success Staffing - Hermosa Beach, Ca Events Bartender/Server (Tower Hotel, London Hotel along with a variety of events with Wolfgang Puck)
04/2012 - 07/2016	Host Pros Staffing - L.A, Ca - Catering Server/ Events Bartender
06/2010 - 08/2013	Le Petit Chateau French Restaurant - North Hollywood, Ca Waiter (table side service), Bartender
12/2008 - 06/2010	Kravings Brazilian Steakhouse - Tarzana, Ca - Waiter
09/2008 -12/2008	Dakota's Steakhouse - Simi Valley -Waiter (Went out of business)
04/2004 -10/2008	Alessio Italian Rest. -Thousand Oaks - Waiter - (Went out of business)
01/1999- 04/2004	Olive Garden Restaurant - Palmdale & Northridge, Ca Waiter & Wine Host

THE SERVICE COMPANIES

SERVICE. ABOVE ALL

Name _*Stacy Douglas*_ ~~MR.~~

Servers Test

Score __/ 35

(100%)

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

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 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

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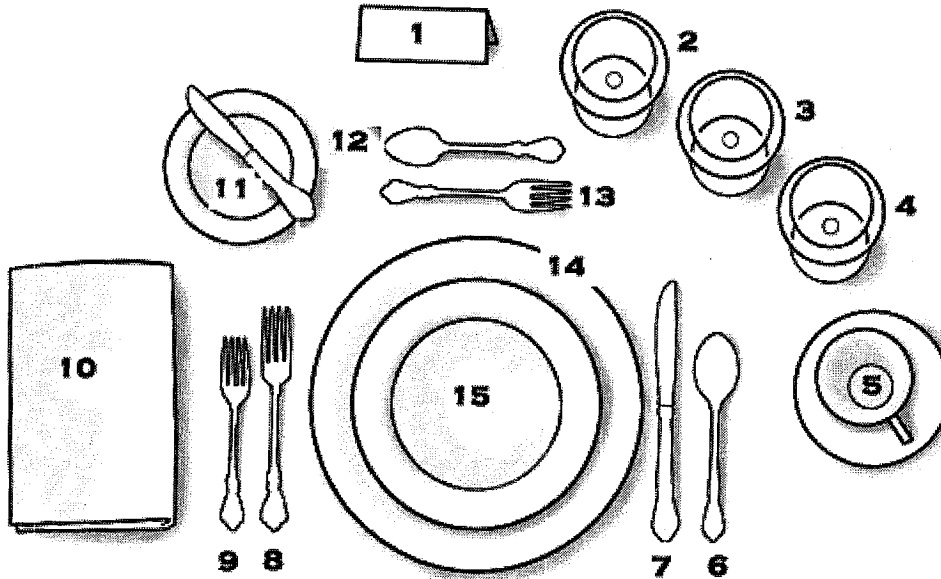G. Style of dining in which the courses come out one at a time

Name _____

Servers Test

Score ___ / 35

Match the Number to the Correct Vocabulary

_10_ Napkin

_11_ Bread Plate and Knife

_1_ Name Place Card

_12_ Teaspoon

_13_ Dessert Fork

_6_ Soup Spoon

_15_ Salad Plate

4 _2_ Water Glass

_8_ Dinner Fork

_5_ Tea or Coffee Cup and Saucer

_7_ Dinner Knife

2 _8_ Wine Glass (Red)

_9_ Salad Fork

_14_ Service Plate

2 _8_ Wine Glass (White)

UNDERSTOOD

Fill in the Blank

1. The utensils are placed _____ _1_ _____ inch (es) from the edge of the table.

2. Coffee and Tea service should be accompanied by what extras? _Cream - Sugar_ .

3. Synchronized service is when: _An servers drop plate at once._ .

4. What is generally indicated on the name placard other than the name? _entree name or Fish - Beef- veg. Chix_

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?
   _Let the expediter know or chef._ .

Bartenders Test _MR. Stacy Douglas_ **Score** 34 / 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 Governement 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
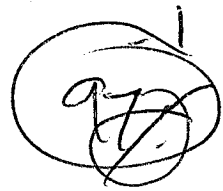
Vocabulary (9 points)

Match the word to its definition

C. **"Straight Up"**

f. **Shaker Tin**

i. **"Neat"**

A. **Muddler**

B. **Strainer**
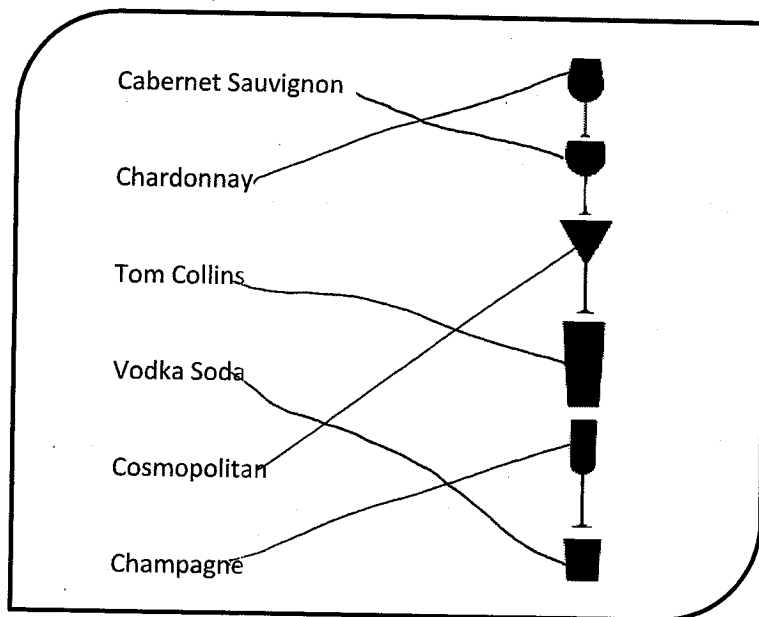
E. **Jigger**

G. **Bar Mat**

D. **"Float"**

h. **"Back"**

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

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

c.) To serve chilled liquor in a chilled stemmed cocktail glass with no ice

d.) To pour ½ oz of a liquor on top

e.) Used to measure the alcohol and mixer for a drink

f.) Used to mix cocktails along with a pint glass and ice

g.) Used on the bar top to gather spills

h.) Requesting a separate glass of another drink

i.) Means to serve spirit room temperature in a rocks glass with no ice

Bartenders Test   Score ___ / 35

Glassware (6 points)

Match the correct glass to the drink

Cabernet Sauvignon

Chardonnay

Tom Collins

Vodka Soda

Cosmopolitan

Champagne

Answer and Question (14 points)

Bombay Sapphire - Gin

Provide examples of 3 brand name "top shelf" spirits (3 points): _level one Vodka Cointreau - Triple Sec_

What are the ingredients in a Manhattan? _Bourbon - sweet Vermouth (cherry)_ _Dry manhattan (set) (twist) Perfect set Dry both Dry - Sweet_

What are the ingredients in a Cosmopolitan? _Vodka, triple sec - splash cranberry_

What are the ingredients in a Long Island Iced Tea? _2 oz of the 5 clears_ _Vodka Gin Triple Sec 2 + Rum tequila - Sweet Sour Splash coke_

What makes a margarita a "Cadillac"? _Top shelf liquor_

What is simple syrup? _Sugar water_

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

What should you do if you break a glass in the ice? _Mark with srenadine_ _(Something colored)_ _and Remove Clean out_

When is it OK to have an alcoholic beverage while working? _Never_

What does it mean when a customer orders their cocktail "dirty"? _olive juice_

What are the ingredients in a Margarita? _Tequilla, triple sec, lime juice_