

Harvey Millines

632 Puckett Dr. Mableton, Ga. 30120

404-516-6825 1harvey31@gmail.com

Core Qualifications

- Self starter
- Strong communications skills
- Follow directions well
- Dependable and reliable
- Works well with others
- Good listener

Experience

2017 to present Portrait On A Plate * 1588 Veterans Memorial Hwy., Austell, Ga. 30168

Chef Mark Davis, Jr. 404-552-6978

- Prep work
- Delivery
- Food service

2014 to 2017 Sunshine Quality Auto Dealer * Northside Dr., Atlanta, Ga. 30318

- Office manager

2000 to 2014 Grady Health System * 80 Jessie Hill Dr., Atlanta, Ga. 30303

Teresa Lewis 678-770-3916

- Supply distribution manager

1989 to 2000 Radisson Hotel

- Credit manager
- Assistant controller

1978 to 1989 Marriott Hotel

- Credit manager
- Night manager

Education

1978 Georgia State University Bachelor of Business Administration

Name Harvey Millines

Servers Test

Score / 35

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

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

E

Scullery

D

Queen Mary

A

Chaffing Dish

B

French Passing

G

Russian Service

F

Corkscrew

C

Tray Jack

~~X~~

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)

~~X~~

Used to hold a large tray on the dining floor

~~X~~

Area for dirty dishware and glasses

~~X~~

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

~~X~~

Used to open bottles of wine

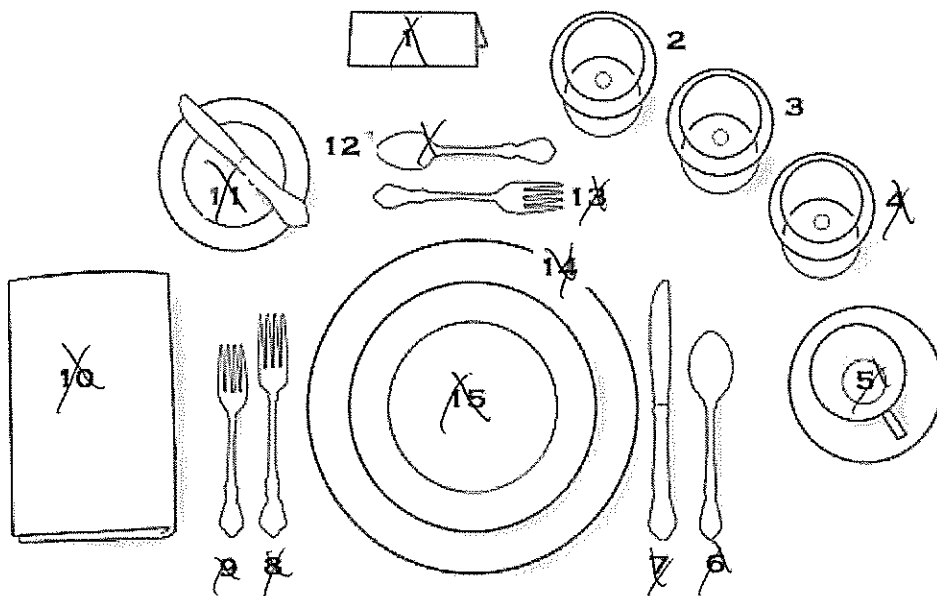
~~G~~

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

Name Harvey Milliner

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>6</u> | Teaspoon | <u>3</u> | Wine Glass (Red) |
| <u>13</u> | Dessert Fork | <u>9</u> | Salad Fork |
| <u>12</u> | Soup Spoon | <u>14</u> | Service Plate |
| <u>13</u> | Salad Plate | <u>4</u> | Wine Glass (White) |
| <u>4</u> | Water Glass | | |

Fill in the Blank

- The utensils are placed _____ inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? _____.
- Synchronized service is when: _____.
- What is generally indicated on the name placard other than the name? _____.
- The Protein on a plate is typically served at what hour on the clock? _____.
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? _____.