

Stephen Bryant

Dining Room Supervisor

Atlanta, GA

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Work Experience

Direct Support Professional

The Arc of Monmouth - Eatontown, NJ

November 2018 to January 2019

Eatontown, NJ

November 2018 - January 2019

As a Direct Support Professional my sole purpose was to ensure and maintain the well being of my clients. I prepared food, sorted, faxed, emailed, and mailed sensitive documents, administered daily and nightly medications properly, assisted with bathing and changing clothes and soiled diapers, monitored blood pressure. During my time with the Arc I learned a great deal of patience and how to properly care for people who cannot necessarily take care of themselves completely.

Patient types: Schizophrenic, deaf, mute, special diet, and those who dealt with anger issues.

Dining Room Supervisor

LGC Associates franchise - Atlanta, GA

August 2017 to November 2018

I wore many hats. My jobs ranged from supervising dining rooms and ensuring a smooth night for my staff, to being one of the last employees washing dishes.

Erickson Retirement Community LLC

Waiter

Waiter

Erickson Living Community - Tinton Falls, NJ

October 2015 to June 2018

I showed exemplary customer service skills. My job responsibilities included, but weren't limited to engaging in guest interactions within an instance of them entering the restaurant, as well as serving, clearing, hosting, and supervising. I was awarded a four year scholarship from the community for my outstanding accomplishments and contributions to the company.

Assistant Teacher

Kinder College - Neptune City, NJ

January 2016 to September 2017

My time spent at Kinder College allowed me to branch out and exemplify true leadership skills. My duties at the job were to ensure that the children had done their homework, as well as prepare their lunches and snacks, and most of all have fun. This position aided the growth my Microsoft Office experience.

Education

Political Science

Georgia State University

Present

High School Diploma

Neptune High School

June 2017

Skills

- Excel
- Microsoft excel

Certifications and Licenses

CPR

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

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

A 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

C 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

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

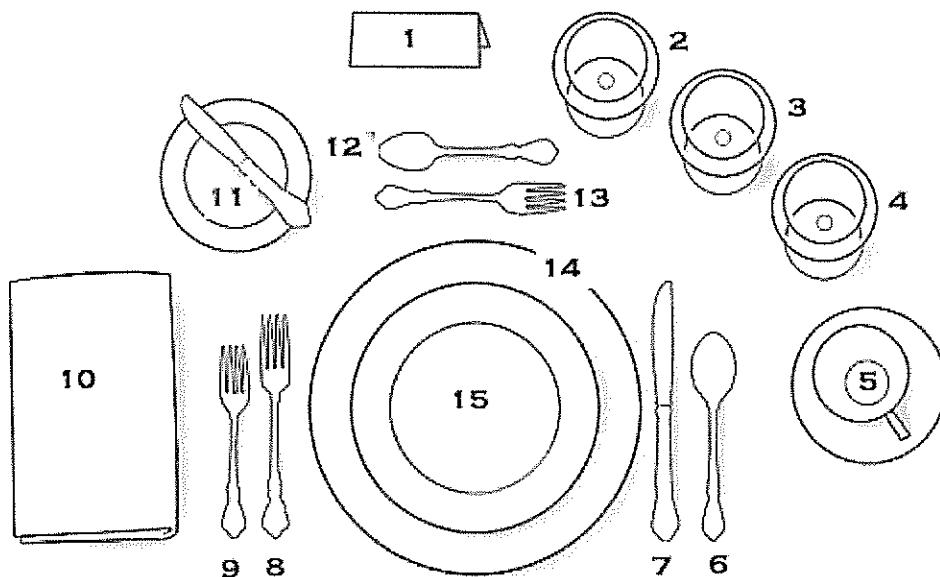
 Scullery
 Queen Mary
 Chaffing Dish
 French Passing
 Russian Service
T Corkscrew
C Tray Jack

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

<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> </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> </u>	Wine Glass (White)
<u> </u>	Water Glass	<u> </u>	

Fill in the Blank

1. The utensils are placed _____ 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: _____.
4. What is generally indicated on the name placard other than the name? _____.
5. The Protein on a plate is typically served at what hour on the clock? _____.
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?
inquire about possible options