

**BURTON BUSH**  
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**Professional Experience:**

**Room Service Server**, Hotel Figueroa, Los Angeles, California-  
January 2019- November 2019

- § Followed Managements work changes in a professional manner.
- § Setting up room service orders in a professional manner. VIP service experience.

**Patrolman/ Work Planner**, Utility Tree Service Inc., Los Angeles, California-  
June 2018- December 2018

- § Setting up appointments with general public in a professional manner.
- § Assessing home owner's properties for trees safe clearance of the DWP power lines.
- § Coordinating access to jobsites with mobile crews. Utilized maps and GPS to track.
- § Traffic control. Met deadlines with time sensitive paperwork quotas.

**Driver/Sales Assistant**, Zelouf West Ltd., Los Angeles, California-  
February 2017- September 2017

- § Delivered time sensitive product to and from home office.
- § Completed and submitted all required product-tracking paperwork.

**Catering Coordinator**, Bristol Farms, Los Angeles, California-  
September 2016- January 2017

- § Utilized Safe service techniques in food handling and transportation.
- § Cooked catering meals to a company standard.
- § Delivered catering to clients in company vehicle.
- § Completed BEOs and CC billing prior to delivery of goods and service.
- § Responsible for catering inquiries, ensured client dietary needs.
- § Developed and maintain documents related to proposals for event planning and detailed menu development.
- § Generated two new clients with average weekly revenue of over \$500.

**Room Service Waiter**, The Westin Bonaventure Hotel & Suites, Los Angeles, California-  
March 2013- October 2016

- § Delivered VIP room service, followed Starwood training SOPs.
- § Screened telephone calls and inquiries and directed them as appropriate.

**Waiter/ Bartender**, Luxe City Center Hotel, Los Angeles, California-  
September 2013- October 2015

- § Wine training, Fine dining waiter training, high volume breakfast service.

**Banquet Server/ Room Service**, The Domain Hotel- A Joie de Vivre Hotel, Sunnyvale, California-  
January 2009- June 2011

- § Responsible for training new hire for room service position.

#### **Community Involvement:**

Housing & Opportunity for a Modern Economy, Santa Monica, California, Political Canvasser  
November 2017-December 2017

LAFW-LA Fashion Week, Research Intern, Executive Assistant 2016

A New Economy for All (LAANE), Los Angeles, California Political Election Canvasser, July 2012-  
November 2012

#### **Education:**

Rio Hondo College, Whittier, California, AutoCAD course, 2019

Mt. San Antonio College, Walnut, California Landscape Construction/ Landscape Equipment  
classes, 2019

AAA Institute, Canoga Park, California Auto Computer Aided Design, Solid-Works, Certificate  
2017-2018

California Institute for the Arts, Valencia, California BFA, Experimental Animation/ Film &  
Television 2002-2005

#### **Certification:**

CPR & First Aid, Expires 8-18-20

ServSafe, California Food Handler Assessment, Expires 1/4/21

#### **Software:**

MS Office (Word, Excel, PowerPoint, Access, Outlook) Photoshop & Adobe Suite, AutoCAD and  
Solidworks, Facebook, Twitter, Instagram, LinkedIn, Pinterest, YouTube, Final Cut Pro.



Bartenders Test

Score 34 / 35

Multiple Choice (6 points)

b 1) Carbonation b 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

a 5) What are the acceptable forms of ID for Alcohol Consumption?  
a) State or Government 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

97%

Vocabulary (9 points)

Match the word to its definition

c "Straight Up"

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

f Shaker Tin

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

i "Neat"

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

a Muddler

d.) To pour  $\frac{1}{2}$  oz of a liquor on top

b Strainer

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

e Jigger

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

g Bar Mat

g.) Used on the bar top to gather spills

d "Float"

h.) Requesting a separate glass of another drink

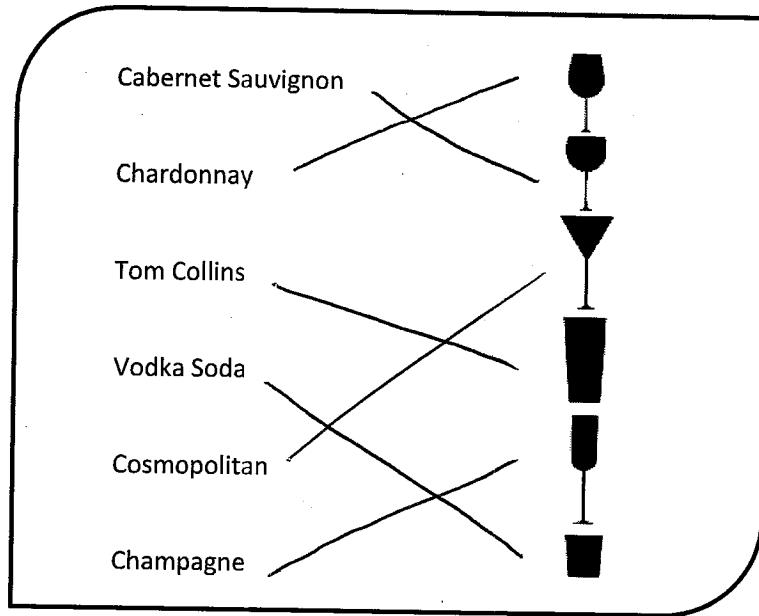
h "Back"

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



**Glassware** (6 points)

Match the correct glass to the drink



**Answer and Question** (14 points)

Provide examples of 3 brand name "top shelf" spirits (3 points): Grey Goose, Bombay Saphire, Don Julio reposado

What are the ingredients in a Manhattan? bitters, whiskey, cherry

What are the ingredients in a Cosmopolitan? vodka, triple sec, cranberry juice, cointreau

What are the ingredients in a Long Island Iced Tea? coke, sweet n sour, gin, rum, tequila, vodka

What makes a margarita a "Cadillac"? orange juice, cointreau

What is simple syrup? melted sugar in water to sweeten drinks

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

yes, marring bottles

What should you do if you break a glass in the ice? throw out all the ice, clean out all glass, sanitize bin.

When is it OK to have an alcoholic beverage while working? never

What does it mean when a customer orders their cocktail "dirty"? add olive juice

What are the ingredients in a Margarita? tequila, sars club soda, sweet & sour, triple lime wedge, Salted sec rim.



**Servers Test**

Name Burton Bush

Score 33/35

**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

2

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

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

94%

**Match the Correct Vocabulary**

D Scullery

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

E Queen Mary

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)

A Chaffing Dish

C. Used to hold a large tray on the dining floor

B French Passing

D. Area for dirty dishware and glasses

G Russian Service

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

F Corkscrew

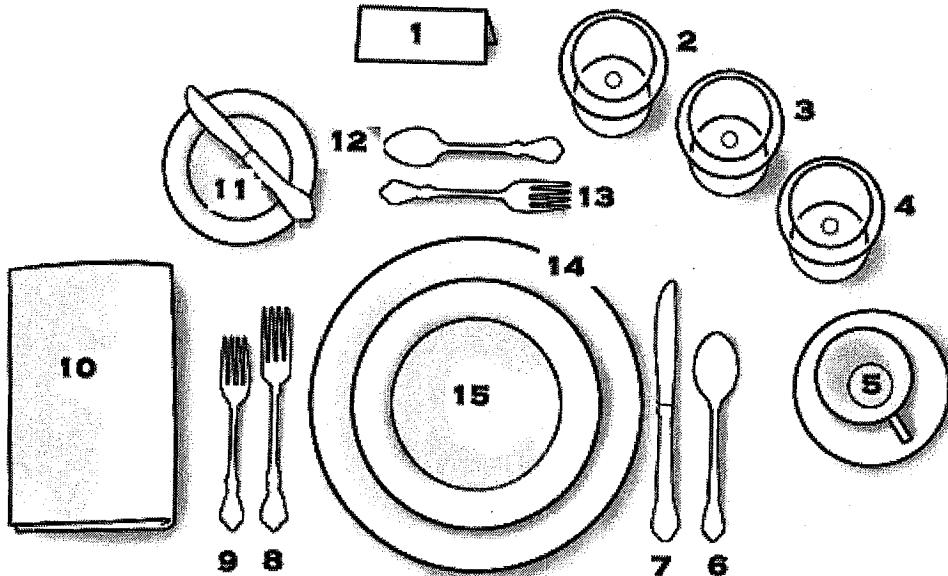
F. Used to open bottles of wine

C Tray Jack

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

**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**

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: everyone drops the entrees, apps at same time.
4. What is generally indicated on the name placard other than the name? entree preference.
5. The Protein on a plate is typically served at what hour on the clock? 3pm.
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?

Check with the banquet captain, or chef to make sure they get their special meal.



## Grill Cooks Test

### Multiple Choice Test (1 point each)

-10

15%

C 1) How much time should you take to wash your hands with soap?

- a) 1 minute
- b) 20 seconds
- c) Time does not matter, water temperature does
- d) 5 minutes

C 2) The recommended temperature for your refrigerator is...

- a) 45°F
- b) 50°F
- c) 40°F
- d) 20°F

d 3) Food handlers must always wash their hands

- a) Before starting work
- b) Switching between handling raw and ready-to-eat food
- c) After going to the restrooms
- d) All of the above

d 4) The most important reason for having food handlers wear hair restraints is to

- a) Prevent food from getting into food handlers' hair
- b) Prevent food handlers from contaminating their hands by touching their hair
- c) Keep the food handlers' hair in place
- d) None of the above

C 5) Which of these conditions requires immediate corrective action?

- a) Packaged food items are stored at least 6 inches above the floor
- b) Ice is being used to cool beef stew in a shallow pan
- c) Raw meats are stored on a shelf above ready-to-eat egg salad in the walk-in cooler
- d) Raw fish is stored above raw chicken in the walk-in freezer

C 6) Bacteria grow best in the temperature "danger zone" which includes temperatures between?

- a) 0°F and 100°F
- b) 32°F and 220°F
- c) 41°F and 135°F
- d) 39°F and 178°F

d 7) After cutting raw chicken, what should be done before the cutting board is used for slicing onions for salad?

- a) Clean the cutting board with a wet wiping cloth
- b) Turn the board over and use the other side
- c) Rinse the board with running water
- d) Wash, rinse, and sanitize the board prior to slicing the onions

C 8) Which of the following is NOT an approved method to thaw potentially hazardous foods?

- a) In a microwave oven
- b) During the cooking process
- c) Under cool running water
- d) On a clean counter, at room temperature

a 9) Wiping cloths stored submerged in a bucket of sanitizing solution are for:

- a) Wiping spills only
- b) Washing hands if the hand sinks are too far away
- c) Sanitizing the blade of utensils such as knives
- d) Maintaining moisture on the wiping cloth



## Grill Cooks Test

e 10) Food-handling gloves must be changed frequently and also:

- a) After handling garbage
- b) After every break
- c) After picking things up off the floor
- d) Between handling raw and cooked foods
- e) All of the above

d 11) A Julienne is:

- a) to cut food into 1 inch X 1 inch cubes
- b) A cooking method using high heat
- c) To cut food into 1/8 X 1/8 slices
- d) A rough cutting method producing oblong shapes

a 12) A gallon is equal to \_\_\_\_\_ ounces

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

b 13) How many cups are in a quart?

- a) 2
- b) 4
- c) 6
- d) 8

a 14) A Chiffonade is:

- a) To slice an herb or leafy vegetable into thin ribbons
- b) To de bone a fish
- c) Another name for parchment paper
- d) To cook food in liquid, or at just below the boiling point

a 15) Potentially hazardous hot foods must be maintained at an internal temperature of \_\_\_\_\_ or higher to be safe

- a) 145° F
- b) 135° F
- c) 160° F
- d) 180° F

c 16) Which of the following explains the process of poaching?

- a) Poke poultry on the thickest part in order to make sure it's tender
- b) To cook food in an oven that has reached 350° F
- c) Cook gently in water that is hot but not boiling (160°-180°)
- d) Submerge protein in boiling liquid to speed cooking time

c 17) If a recipe calls for 16oz of mirepoix, how many ounces of onion, celery, and carrots do you need?

- a) 8 oz of celery, 4 oz of onion, 4 oz of carrot
- b) 4 oz of celery, 8 oz of carrot, 4 oz of onion
- c) 4 oz of celery, 8 oz of onion, 4 oz of carrot
- d) 2 oz of celery, 10 oz of carrot, 2 oz of onion

C 18) Which of the following best describes braising?

- a) To cook quickly in a pan on top of the stove until food is browned
- b) Process through which natural sugars in food become browned and flavorful while cooking
- c) Cooking method by which food is browned in fat, then cooked, tightly covered, in liquid at low heat
- d) To plunge food into boiling water briefly, then into cold water to stop the cooking process

19) Which of the following best describes the process of Caramelization?



## Grill Cooks Test

b

a) To cook quickly in a pan on top of the stove until food is browned  
b) Process through which natural sugars in food become browned and flavorful while cooking  
c) Cooking method by which food is browned in fat, then cooked, tightly covered, in liquid at low heat  
d) To plunge food into boiling water briefly, then into cold water to stop the cooking process

d 20) What temperature should chicken be cooked to?

a) 145°F  
b) 155°F  
c) 165°F  
d) 175°F

c 21) What temperature should ALL ground meat be cooked to?

a) 145°F  
b) 155°F  
c) 165°F  
d) 175°F

b 22) What temperature should fish be cooked to?

a) 145°F  
b) 155°F  
c) 165°F  
d) 175°F

23) What is a roux and what is it used for? (2 points)

base for Sauces, for example to make a cream sauce (Alfredo) you need to brown ~~the~~ dry flour in butter and add boiling milk/cream slowly by straining melted butter through cheese cloth

could also be used for a soup or salad dressing

24) What is the process of making clarified butter, and why is clarified butter used? (3 points)

strained melted butter through cheese cloth

WISK TO create thick sauce

25) What are the 5 mother sauces? (5 points)

1. marinara ~~tomato~~ brush on baked bread to give crust.  
2. chicken stock Veloute  
3. vegetable stock Bechamel  
4. beef stock Brown (Espagnole)  
5. alfredo Hollandaise

26) What does it mean to season a grill and why is this process important? (3 points)

Let some fats build up on grill so the meat doesn't stick to a clean brand new grill.

27) What are the ingredients in Hollandaise sauce? (5 points)

lemon juice, butter, egg yolks

