

## James P. Lyden

156 Orange Street Bloomfield, NJ 07003

(917) 664-5376

jamster0318@gmail.com

### **Ambition-**

My desire is to become part of an outstanding entity where I can utilize the myriad of skills and talents I have developed over a lifetime.

### **Experiences-**

- Nov. 2012- Present- Event Specialist; I've been utilizing a myriad of skills working with a number of event staffing agencies as well as gigging on my own. I've done ultra-high-security events such as The UN General Assembly Luncheon, I've worked the 14th floor of The Federal Reserve as well as Gracie Mansion to name a few. I've done everything from set-up, ticket sales, redemption, food prep, food service, bartender, captain, pretty much everything!
- Feb. 2011-Present; SAG-AFTRA Union Actor- I decided to indulge my passion for acting on a part time basis and have worked on literally hundreds of television shows, movies, industrials and live events. I worked as an actor full time as I was awaiting the rebuilding of Sallee Tee's Grille

Jun. 2010-Oct. 2012; Co-General Manager, Sallee Tee's Grille, Monmouth Beach, NJ  
Sallee Tee's was one of the Jersey Shore's most popular and outstanding restaurants until it's destruction by Hurricane Sandy in Oct. 2012. I was involved in all aspects of the business including, marketing, promotion, menu development, hiring, training, scheduling, daily audits, inventory, ordering, client satisfaction, security and sanitation. Although I expected to return once the restaurant was rebuilt, unfortunately, the owners went bankrupt and now I'm seeking a new position.

Jul. 2007-Jun. 2010- Assistant Manager, Simko's Grille, Brielle, NJ  
My duties at Simko's were primarily as night manager which included supervision of floor staff, hiring, training, scheduling, inventory, ordering, nightly reports, sanitation and security. I was also involved in presentation and sales of catering and party room rentals. I also was in charge of the sports bar and handled all major sporting events and promotions in the bar. I left to pursue a better opportunity at Sallee Tee's.

Aug. 1993- May 2007- Ameriprise Financial Advisor, Wall, NJ  
My career was centered upon selling financial services and products to individuals and small business owners. During my career I achieved top sales and satisfaction ratings becoming a member of the prestigious Advanced Advisor Group as well as being a part of corporate development of new platforms and marketing initiatives. I also trained and coached many advisors, some of the top producers in the company. A near fatal accident caused me to sell my practice and to return to the hospitality business while I recovered. I am fully recovered and in better shape than I was in high school!

### **Other Career Highlights-**

Jan. 1991- Jul. 1993- Bartender- Frankie's Bar & Grill, Point Pleasant Beach, NJ

Dec. 1987- Dec. 1991- Crew Chief- Mary's Catering Co., Belmar, NJ

Jul. 1986- Dec. 1987- Bartender- Main Street USA, Wanamassa, NJ

### **Skills-**

I am a people person. My ability to work with all kinds of individuals has been a strong suit throughout my life. I have strong sales ability and very much like to sell. I am technologically proficient and can master new systems and programs rapidly. I have a myriad of restaurant talents including bartender, server and Maitre D'. I have also worked the line, saute, grill, fryer and oven.

**References-**

Mr. Carlos Rodriguez- owner- Coastal Flavors Co., North Bergen, NJ (201) 875-7277

Mr. Bruce Schilder- General Manager- Il Mulino, Atlantic City, NJ (609) 457-6869

Due to contractual restrictions I cannot list the many managers and business owners I have worked with or continue to work with through service agencies.

2/4/20 @ 1:48PM (Server &amp; Bar)

2:41pm.

Re: Employment Application New Jersey

Interview

JotForm &lt;noreply@jotform.com&gt;

Tue 2/4/2020 1:48 PM

To: HS New Jersey &lt;hsnj@theservicecompanies.com&gt;

2/7/20 @ 11am

## Employment Application New Jersey

First Name	James
Last Name	Lyden
E-mail Address	jamster0318@gmail.com
Phone	9176645376
Address	156 Orange Street
Unit or Number	n/a
City, State	Bloomfield
Zip Code	07003
What region(s) are you applying to work within?	New Jersey
Which position(s) are you applying for?	Server Bartender
Are you applying for:	Full-Time Part-Time
When can you start?	02-10-2020
Can you work overtime?	Yes
How did you hear about us?	Craigslist
What days/times can you work? Select all that apply:	Monday AM Monday PM Tuesday AM Tuesday PM Wednesday AM Wednesday PM Thursday AM Thursday PM Friday AM Friday PM Saturday AM Saturday PM

Sunday AM

Sunday PM

Have you ever applied to  
or worked for The Service  
Companies (TSC) before?

No

If hired, would you have  
reliable means of  
transportation to and  
from work?

Yes

If hired, can you present  
evidence of your legal  
right to live and work in  
this country?

Yes

State age if under 18. If  
you are under 18, hire is  
subject to verification  
that you are of minimum  
age to work.

NJ

Are you able to perform  
the essential functions of  
the job for which you are  
applying?

Yes

Name of School Wall Township High School

City &amp; State Wall, NJ

Grade/Degree HS Diploma

Graduated? Yes

Do you have any special  
licenses? (If so, label  
under "Special")

No

Are you computer  
literate? (If so, label  
which programs under  
"Special")

Yes

Are you proficient with  
Point of Sale systems? (If  
so, label which under  
"Special")

Yes

Do you have any  
experience, training,  
qualifications or special  
skills? (If so, label under  
"Special")

Yes

Special:	Microsoft Office literate I've worked with Micros, Aloha, Silverware and other POS systems. I'm TIPS certified through Citifield.
Are you currently employed?	No
Can we contact your current employer?	Yes
Name and Address of Employer	Various Event Staffing Agencies, New York City, NY
Type of Business	Event Staffing
Phone Number	19176645376
Your Position & Duties	Bartender, server, captain, host, coat check, event prep, event set-up, line cook, runner, butler, others
Date of Employment (from/to):	07/01/2012 to Present
Reason for Leaving	I want to stay in Jersey as much as possible
Still Employed:	Yes
Name and Address of Employer	SAG/AFTRA Actor NYC, NY
Type of Business	Union
Phone Number	19176645376
Your Position & Duties	Actor
Date of Employment (from/to):	02/01/2011 to present
Reason for Leaving	I'm not going to put Kevin Costner out of business.
Still Employed:	Yes
Name and Address of Employer	Sallee Tee's Grill 33 West Street Monmouth Beach, NJ
Type of Business	Restaurant
Phone Number	9176645376
Your Position & Duties	Co-General Manager- in charge of hiring, training, supervising and disciplining FOH staff. Nightly cash reconciliation, paperwork, deposits. Building security, sanitation. Liquor

inventory, ordering. Other miscellaneous duties.

Date of Employment (from/to):	06/01/2010-10/31/2012
Reason for Leaving	Hurricane Sandy destroyed business
Still Employed:	No
Have you ever been fired from a previous place of employment? If yes, please explain:	No
First Name	Carlos
Last Name	Rodriguez
E-mail Address	carlos727@gmail.com
Phone	201-875-7277
Relationship:	Employer
Years Acquainted:	5
First Name	Richard
Last Name	Barton
E-mail Address	bartonrichard42@yahoo.com
Phone	772-204-6692
Relationship:	former supervisor
Years Acquainted:	25
First Name	James
Last Name	Lyden
E-mail Address	jamster0318@gmail.com
Phone	19176645376
I hereby certify that I have not knowingly withheld any information that might adversely affect my chances for employment and that the answers given by me are true and correct to the best of my knowledge. I further certify that I, the undersigned applicant, have personally	(Checked box indicates acknowledgement)

completed this application. I understand that any omission or misstatement of material facts on this application or on any document used to secure employment shall be grounds for rejection of this application or for immediate discharge if I am employed, regardless of the time elapsed before discovery.

I hereby authorize Acrobat Outsourcing to thoroughly investigate my references, work record, education and other matters related to my suitability for employment and, further, authorize the references I have listed to disclose to the company any and all letters, reports and other information related to my work records, without giving me prior notice of such disclosure. In addition, I hereby release the company, my former employers and all other persons, corporations, partnerships and associations from any and all claims, demands or liabilities arising out of or in any way related to such investigation or disclosure.

(Checked box indicates acknowledgement)

I hereby authorize The Service Companies (TSC) and its authorized representatives to solicit information regarding my background, which may include but not be

(Checked box indicates acknowledgement)

limited to, information about my employment, education, and/or criminal history, which may be in the files of any federal, state, or local criminal justice and law enforcement agency and general public records history.

I understand that if selected for hire, it will be necessary for me to provide satisfactory evidence of my identity and legal authority to work in the United States. (Checked box indicates acknowledgement) and that federal immigration laws require me to complete an I-9 form in this regard within three days of my hire date.

Acrobat Outsourcing is an at-will employer. I understand that nothing contained in the application, or conveyed during any interview, which may be granted or during my employment, if hired, is intended to create an employment contract between me and the company. In addition, I understand and agree that if I am employed, my employment is for no definite or determinable period and may be terminated at any time, with or without prior notice, with or without cause, at the option of either myself or the company, and that no promises or representations contrary

to the foregoing are  
binding on the company  
unless made in writing  
and signed by me and  
the company's  
designated  
representative.

I hereby acknowledge  
that I have read and  
understand the above  
statements.

(Checked box indicates acknowledgement)

Applicant Digital  
Signature (Type Name): James Lyden

Date: 02-04-2020

Please Attach Resume  
Below Resume10\_14.docx

You can edit this submission and view all your submissions easily.

## Interview Note Sheet

## Server

Name: James Lyden		Interviewer: Amanda Devine			
Date: 2/1/20	Rate of Pay: \$116	→			
Position(s) Applied for: Bar & Server		Referred by: Craigslist.			
Server	21/35	88%	Bartender	34/30	97%
Prep Cook	/15	%	Barista	/10	%
Grill Cook	/40	%	Cashier	/10	%
Dishwasher	/10	%	Housekeeping	/16	%

Relay your experiences in the following situations:			
Total of _____ Experience in Food Service/Hospitality			
How many customers or tables are you used to serving at one time? How would you react if an extra table was added to your section?	How many items can you carry on a tray? Please describe how to pick up a large oval tray.	How is a banquet server different from a regular restaurant server?	Notes:
12 - 16. tables.	8 items.	<input checked="" type="checkbox"/> Banquet Servers are more highend.	

P.O.S. Experience: Y / N *details:*

own transportation.

Bloomfield, N.J.  
max travel: 1 hour.

Can Start ASAP.

- |  |       |                |
|--|-------|----------------|
| <input checked="" type="checkbox"/> Bistro White   | _____ | Chef Coat      |
| <input checked="" type="checkbox"/> Black Bistro   | _____ | Chef Pants     |
| <input checked="" type="checkbox"/> Tuxedo         | _____ | Knives         |
| <input checked="" type="checkbox"/> 1/2 Tuxedo     | _____ | Black Pants    |
| <input checked="" type="checkbox"/> Black Vest     | _____ | Non-Slip Shoes |
| <input checked="" type="checkbox"/> Long Black Tie | _____ | Bow Tie        |
| Other:   | _____ | Cut Glove      |

# Interview Note Sheet

## Bartender

Applicant Information					
Name:			Interviewer:		
Date:			Rate of Pay:		
Position (s) Applied for:			Referred by:		

Last 5 Years						Seeking
Server	/35	%	Bartender	/30	%	
Prep Cook	/15	%	Barista	/10	%	
Grill Cook	/40	%	Cashier	/10	%	
Dishwasher	/10	%	Housekeeping	/16	%	

Relevant Experience & Summary of Strengths			
Total of _____ Experience in Food Service/Hospitality			
A wine glass falls on the floor and smashes. What do you do next?	How do you keep yourself busy during a slow shift?	Describe a time you needed to cut off serving a customer, how did you handle that?	Notes:
Stop & Clean it up. put out sign & make sure customer is safe	Polish glass & Silverware	"Cut them off decide to get manager. If gets bad, get Security".	

P.O.S. Experience: Y / N    details:	Transportation
Certifications (if any)	
Uniforms Owned	
Bistro White	Chef Coat
Black Bistro	Chef Pants
Tuxedo	Knives
1/2 Tuxedo	Black Pants
Black Vest	Non-Slip Shoes
Long Black Tie	Bow Tie
Other:	Cut Glove
Regions Available to Work	
Availability	
Recommendations	
Acrobat Academy	
Lead Academy	
Other Languages Spoken	

# THE SERVICE COMPANIES

SERVICE. ABOVE ALL

James Lyden

## Bartenders Test

Score 34/35

- 1

97%

### Multiple Choice (6 points)

B 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 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

### 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"

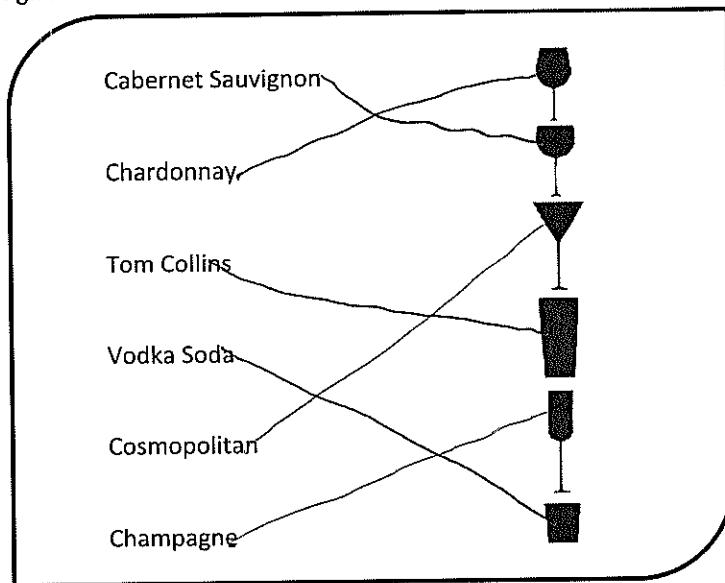
- h.) Requesting a separate glass of another drink

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): DEWAR'S, JOHNNY WALKER, JACK DANIELSWhat are the ingredients in a Manhattan? RYE, SWEET VERMOUTH, BITTERSWhat are the ingredients in a Cosmopolitan? VODKA, TRIPLE SEC, POMEGRANATEWhat are the ingredients in a Long Island Iced Tea? VODKA, GIN, RUM, TEQUILA, TRIPLE SEC, COKEWhat makes a margarita a "Cadillac"? ?What is simple syrup? CANULATED WHITE SUGAR AND WATER MELTED TOGETHER

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

NO - IT IS ILLEGAL TO "MARRY" BOTTLESWhat should you do if you break a glass in the ice? IMMEDIATELY, EMPTY, CLEAN, DRY AND RE-USEWhen is it OK to have an alcoholic beverage while working? NOWhat does it mean when a customer orders their cocktail "dirty"? THEY WANT XTRA OLIVE JUICEWhat are the ingredients in a Margarita? TEQUILA, TRIPLE SEC, LIME JUICE, SOUR MIX

**Servers Test**

**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

-4

88%

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

B

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

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

C Russian Service

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

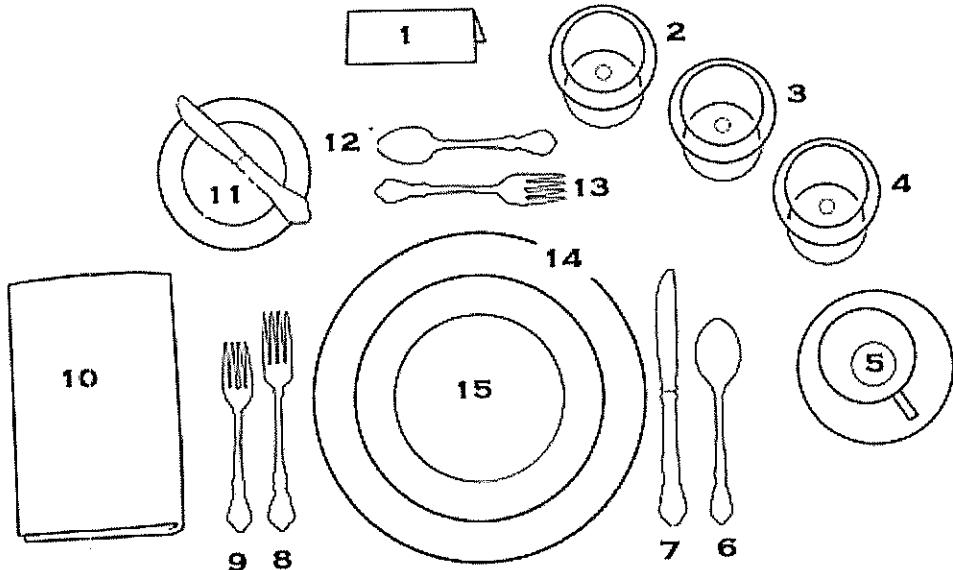
F Corkscrew

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**



**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>3</u>	Wine Glass (Red) X
<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>2</u>	Wine Glass (White) X
<u>4</u>	Water Glass		

**Fill in the Blank**

1. The utensils are placed one inch inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? SUGAR AND CREAM.
3. Synchronized service is when: ALL SERVERS PLACE ENTREES DOWN SIMULTANIOUSLY.
4. What is generally indicated on the name placard other than the name? SEAT #.
5. The Protein on a plate is typically served at what hour on the clock? 12:00 O'CLOCK.
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? LET THE CAPTAIN OR LEAD SERVER KNOW.