

**Eric Matycich**

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**Los Angeles, CA, 90020**

**Career Objective:** Results-oriented professional with 10+ years of experience in the service industry. A proven knowledge of customer communications, food preparation, and back of house/front of house operations. Aiming to leverage my skills to successfully fill any position role at your company.

**Professional Experience: H club, Los Angeles, CA/ March 2019-Present**

**Steward/Receiving**-Collecting empty glasses/cook wear, Maintaining floors, Restocking shelves, Organizing kitchen, Receiving orders/organize, Cafeteria cleaning/organizing.

**Mr. Carwash, American Fork, UT/ Oct 2017-Feb 2019**

**Supervisor**- Transmit and give work orders to scheduled crew, Review work throughout shift and check for standards of operation for proper completion, Collaborate with crew and management to solve work-related problems, Plan work schedules and assign duties to maintain adequate staff for effective performance for fluctuating workloads, Counsel employees in work-related activates/personal growth and career development, Inspect equipment for wear and for conformance to specifications.

**City of Winter park, Winter Park, FL/ Apr 2015- Feb 2017**

**Golf Maintenance Worker**- Landscaping, Cultivating lawns, Pruning trees/scrubs, mulching, fertilizing, watering. Monitoring projects and meeting deadlines, Inventory supplies are documented and maintained, coordinating with supervisors to maximize workload in a timely manner.

**Education: Redford Union high school, Redford, MI, class of 2010**

**College: Valencia College, Orlando, FL, Sep 2014- Apr 2016, Technical Certificate**

**Schoolcraft College, Livonia, MI, Sep 2010-Apr 2012, Technical Certificate**

**References:** Steve Littlefield, General Manager, (801) 884- 7911

Hans Heilmann, Past Landlord, (248) 880-6027

Ed Batchellar, Superintendent City of winter Park, (321) 303- 4865



**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

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

A

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

24 88.5

-2 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

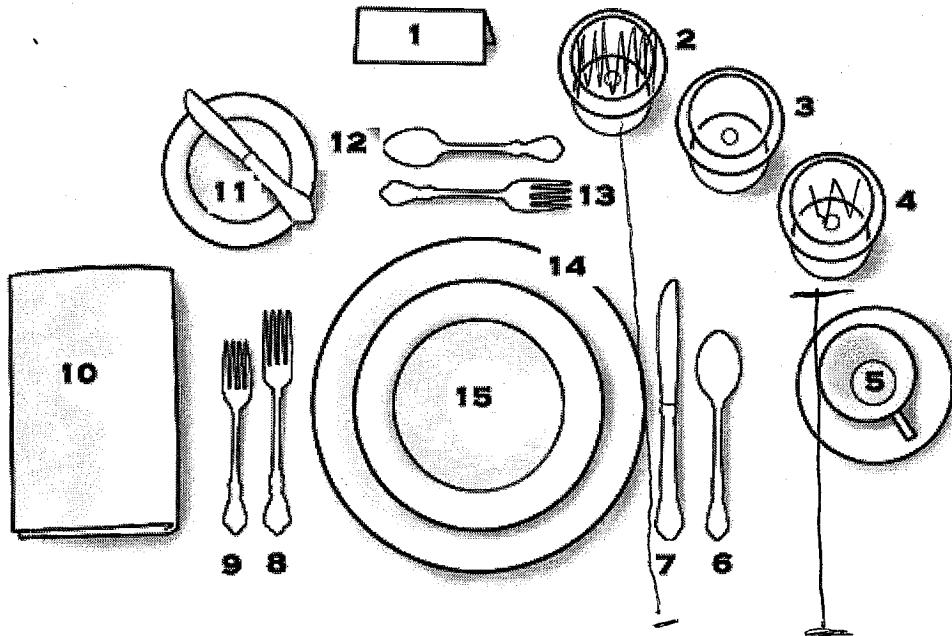
E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored

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



Match the Number to the Correct Vocabulary

<u>10</u>	Napkin
<u>11</u>	Bread Plate and Knife
<u>1</u>	Name Place Card
<u>12</u>	Teaspoon
<u>13</u>	Dessert Fork
<u>6</u>	Soup Spoon
<u>15</u>	Salad Plate
<u>4</u>	Water Glass

<u>8</u>	Dinner Fork
<u>5</u>	Tea or Coffee Cup and Saucer
<u>7</u>	Dinner Knife
<u>2</u>	Wine Glass (Red)
<u>9</u>	Salad Fork
<u>14</u>	Service Plate
<u>3</u>	Wine Glass (White)

Fill in the Blank

1. The utensils are placed 4 inches 1 inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? options for additives (cream & sugar)
3. Synchronized service is when: Servers walk in pattern for fast service
4. What is generally indicated on the name placard other than the name? Guest
5. The Protein on a plate is typically served at what hour on the clock? 6
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?  
Go to the kitchen or P.I.C for options on Specialty