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Objective:

To obtain a responsible and challenging position with a progressive company where my work experience will have a valuable application and utilization of my opportunity for advancement.

Careers :

- Worked for one of the most prominent Restaurants in NYC (Rao's)
- Featured in Many Magazine Articles regarding food and beverage industry
- Helped build the Maria's brand
- Earned valuable repeat and referral business based on excellent customer relations.
- Promoted higher quality liqueurs and specialty drinks to increase average sales per guest
- Delivered personal attention to customer to ensure high level of satisfaction.
- Maintained highest sales report each period resulting in largest profit margins

Experience:

2013-Present
Morton's The Steakhouse
Woodland Hills

- Fine Dining Restaurant
- Competitive Sales Program
- Wine Knowledge, Beer and Spirits
- Vast knowledge of Prime Beef cuts

2012-2014
The Palm Restaurant Downtown Los Angeles

- Very High Volume Event Based
- Demanding Wine and Liquor Clientele
- Able to handle multiple seatings at once, ability to guide Tables into order based on time constraints.

2008-2012
Maria's Italian Kitchen

- Received food and beverage orders, advised on daily specials.

- Verified the accuracy of charges, ensured prompt processing of transactions.
- Provided quick, efficient and friendly service to customers.
- Competed with co-workers to achieve sales goals. Boosted customer base and established repeat clientele.

References:

Mortons The Steak House
Shannon Antrum General Manager
818-703-7272

The Palm Downtown
213-763-4600

Robert Harmour
Human Resources Maria's Italian Kitchen
818-786-4833 Ext. 205

Frank Pellegrino
Rao's of Las Vegas
702-731-7731

Servers Test

Score / 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

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

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

Y

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

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

D 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

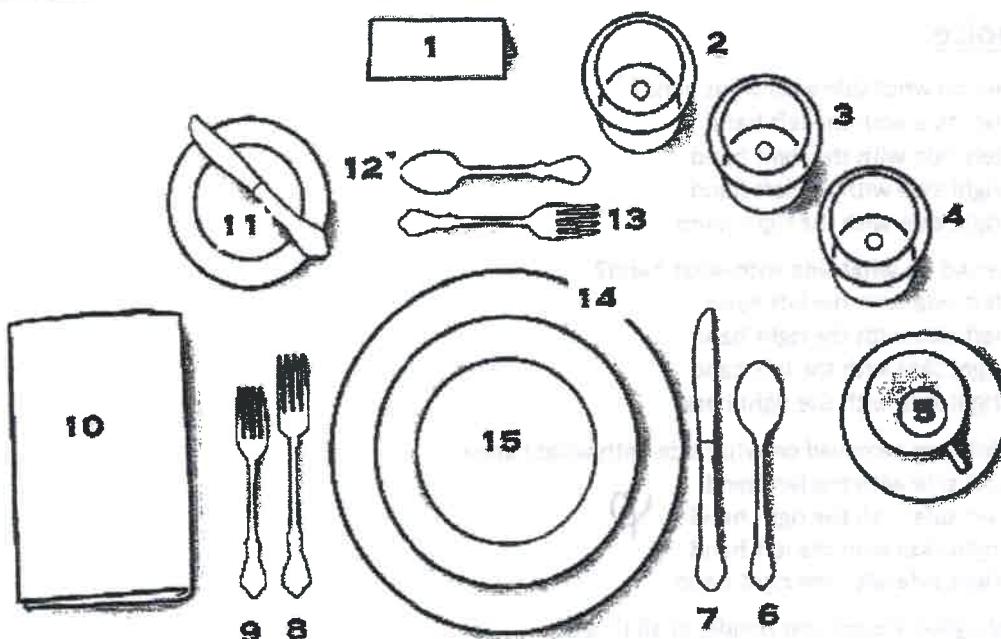
F Corkscrew

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



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)
<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)
<u>4</u>	Water Glass		

Fill in the Blank

1. The utensils are placed 3 INCHES inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? LEMON, POT OF HOT WATER
3. Synchronized service is when: ALL STAFF PRESENT SERVICE AT ONCE
4. What is generally indicated on the name placard other than the name? GUEST COUNT
5. The Protein on a plate is typically served at what hour on the clock? SIX
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? INFORM CHEF FOR ALTERNATIVES.