

Joe "Jody" Orrigo

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I'm reliable, focused, hardworking, friendly and a team player full of positive energy. I'm here to serve and brighten any establishment that I am a part of through detail oriented service and a passion for interaction.

- Quick Learner, Adaptable with an Open Mind Ready to be Shaped.
- Solid Verbal Skills when Dealing with Clients.
- Knowledge of Micros POS systems
- Open and Flexible Schedule
- Welcoming, Respectful and Ready to Work
- Enthusiastic/ Outgoing Personality

EXPERIENCE

Waitstaff: **That Place in Ogunquit Fine Dining**-Ogunquit, ME- Season End 2014 Duties Include: Fine Dining Menu and Wine Knowledge, Open and Closing Setup, Full service in a Team Atmosphere.

Waitstaff: **The 123 Restaurant** - York Beach, ME- Season End 2011-2012 + 2013 Duties Include: Seafood Menu and Bar Knowledge, Open and Closing Setup, High Energy Atmosphere.

Videographer/ Editor: **Chivalric Pictures**- Boston, MA- Montreal, QC 2010-Present Duties Include: Filming and Editing Promotional/Variied Videos for Clients. Long Hours and a disciplined work ethic until completion.

Clean Up Crew Labor: **Peter Ryan Roofing**- Boston, MA- 2015 Duties Include: Heavy Lifting, Cleaning up all debris and leave the scene spotless.

Waitstaff: **45 North Fine Dining**-Sugarloaf Mountain Resort- Season End 2012-2013 Duties Include: Fine Dining Menu and Wine Knowledge, Open and Closing Setup, Full service in a Team Atmosphere.

Waitstaff: **Cavalli Ristorante Bar** - Montreal, QC- Summer Season 2010 Duties Include: Fine Dining Italian Upscale Cuisine, Open and Closing Setup, Fast Paced, Non-stop floor work servicing guests. **ADDITIONAL INFORMATION**

Special Skills: Trained Actor/ Improv/ Freestyle/ Singer/ Dancer/ Entertainer

Servers Test

Multiple Choice

- D 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
- B 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

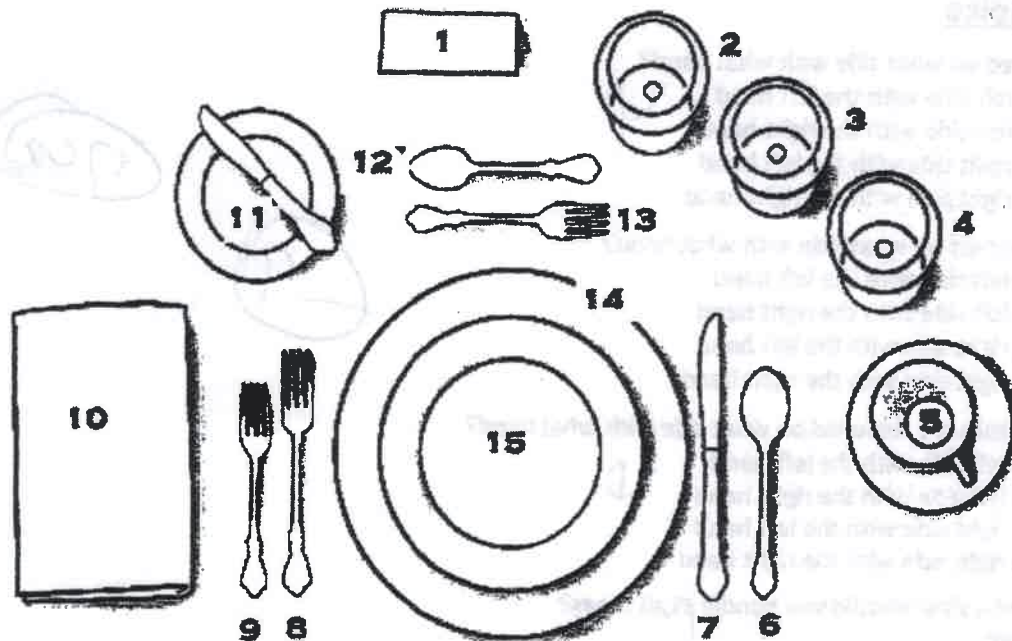
- | | |
|--------------------------|---|
| <u>D</u> Scullery | A. Metal buffet device used to keep food warm by heating it over warmed water |
| <u>A</u> Queen Mary | B. Style of service where food is prepared or served individually at the dinner table to fit the customer's specific taste (i.e. providing dressing and pepper for salad or handing out bread to each patron) |
| <u>E</u> Chaffing Dish | C. Used to hold a large tray on the dining floor |
| <u>B</u> French Passing | D. Area for dirty dishware and glasses |
| <u>G</u> Russian Service | E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored |
| <u>F</u> Corkscrew | F. Used to open bottles of wine |
| <u>C</u> Tray Jack | G. Style of dining in which the courses come out one at a time |

Name

Joe Mayo

Servers Test

Score / 35



Match the Number to the Correct Vocabulary

10
11
1
12
13
6
15
4

Napkin

Bread Plate and Knife

Name Place Card

Teaspoon

Dessert Fork

Soup Spoon

Salad Plate

Water Glass

8
5
7
3
9
14
2

Dinner Fork

Tea or Coffee Cup and Saucer

Dinner Knife

Wine Glass (Red)

Salad Fork

Service Plate

Wine Glass (White)

Fill in the Blank

- The utensils are placed five inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? Sugar & Cream
- Synchronized service is when: Everyone is working in harmony
- What is generally indicated on the name placard other than the name? Date
- The Protein on a plate is typically served at what hour on the clock? 5
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?

Find out what is gluten free