

Joe "Jody" Orrigo

Tel: (703) 966-8703 Email: Dagonet333@gmail.com

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/Varied 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 4
 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 4
 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 4
 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

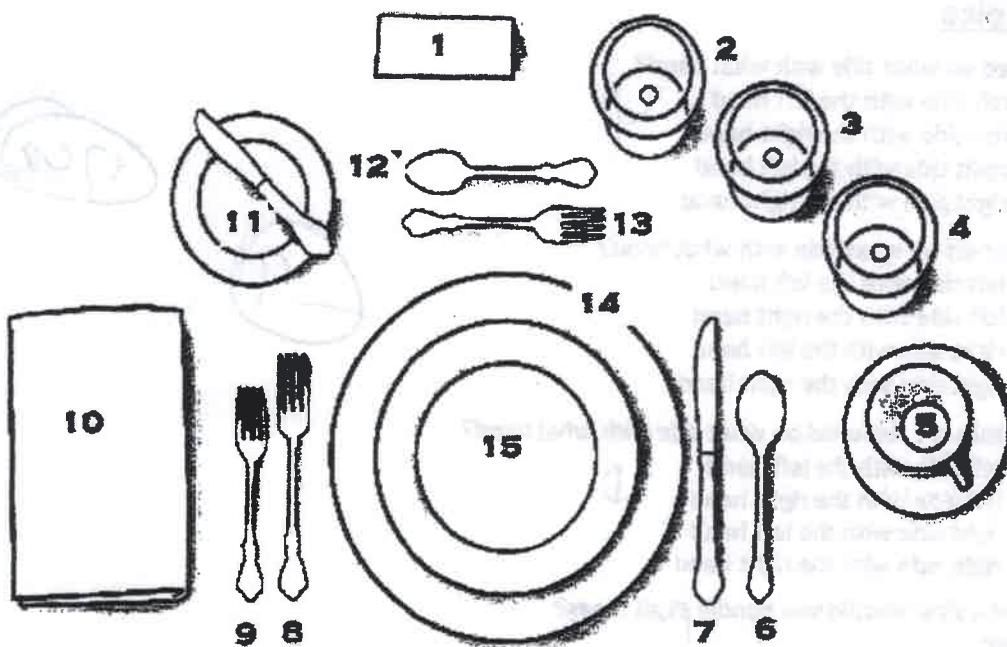
D Scullery
A Queen Mary
E Chaffing Dish
B French Passing
G Russian Service
F Corkscrew
C Tray Jack

A. Metal buffet device used to keep food warm by heating it over warmed water
 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)
 C. Used to hold a large tray on the dining floor
 D. Area for dirty dishware and glasses
 E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored
 F. Used to open bottles of wine
 G. Style of dining in which the courses come out one at a time

Name Joe Arroyo

Servers Test

Score / 35



Match the Number to the Correct Vocabulary

10

Napkin

11

Bread Plate and Knife

12

Name Place Card

13

Teaspoon

14

Dessert Fork

15

Soup Spoon

1

Salad Plate

4

Water Glass

8

Dinner Fork

5

Tea or Coffee Cup and Saucer

7

Dinner Knife

3

Wine Glass (Red)

9

Salad Fork

14

Service Plate

2

Wine Glass (White)

Fill in the Blank

1. The utensils are placed Give 1 inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? Sugar + Cream
3. Synchronized service is when: Everyone is working in harmony
4. What is generally indicated on the name placard other than the name? Date
5. The Protein on a plate is typically served at what hour on the clock? 5
6. 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