

PATRICK HENRY
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Work History

June 2016 to Present
Marina City Club Restaurant

- Server, Host, Food Runner, Busser.

March 2015 to June 2016
Uniting Commerce/ SoulTech Smartphone Accessories
Outside Sales Representative

- Sales and servicing of over a thousand stores throughout Central and Southern California.
- Expanded customer base by 10 percent.
- Product design and development.
- Pricing and collections.

February 2005 to December 2014
Mo Henry Negative Cutting / Color by Deluxe

- Coordinated film and digital elements between picture editorial, laboratory and studios.
- Managed software workflow between visual effects vendors and scanning facilities.
- Handled and managed original camera negative for major motion picture studios, such as Sony, Warner Bros, Dream Works, Universal and The Weinstein Company.
- Duties included pulling scenes to conform to the EDL's, synchronizing soundtracks, tape and hot-splicing, vault management, running analog projectors to ensure quality control of answer prints. Customer Service

November 1998 to January 2005
The Los Angeles Times/ Tribune Media Services International
Inside Sales Representative/ Production Coordinator/
Online Producer / Assistant Photo Editor

- Licensed text, photos and graphics from the Los Angeles Times, USA Today, KRT, Newsday and The Hartford Courant to corporations, educational institutions, non-profits, TV and film production companies, publishers, newspapers, web sites and music producers.
- Liaison between authors, photographers, editors and publishing companies.
- Produced marketing material. Coordinated special projects, such as book publication and maintained numerous web pages. Used Photoshop, Illustrator, Quark, Macromedia's Freehand and Dreamweaver and numerous FTP programs. Customer Service.
- Assembled and maintained packaged content from contributor web sites and print articles, formatting them into a variety of templates designed for client's sites.
- Used FTP to deliver content for web distribution.
- Packages included Golf Online, Earthweek, Men are from Mars; Women are from Venus, Money Rules, Sydney Omar's Astrological Forecast and World's Fair.
- Prepared digital images for global distribution using Photoshop, Illustrator, Macromedia's Freehand and Dreamweaver, Adobe Suite and Quark, Fetch and Anarchie Pro. Customer Service.

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

A 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

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

E/C

Match the Correct Vocabulary

A ~~D~~ Scullery 

E ~~B~~ Queen Mary 

D ~~A~~ Chaffing Dish 

B French Passing

G ~~C~~ Russian Service 

F ~~H~~ Corkscrew 

C ~~D~~ 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

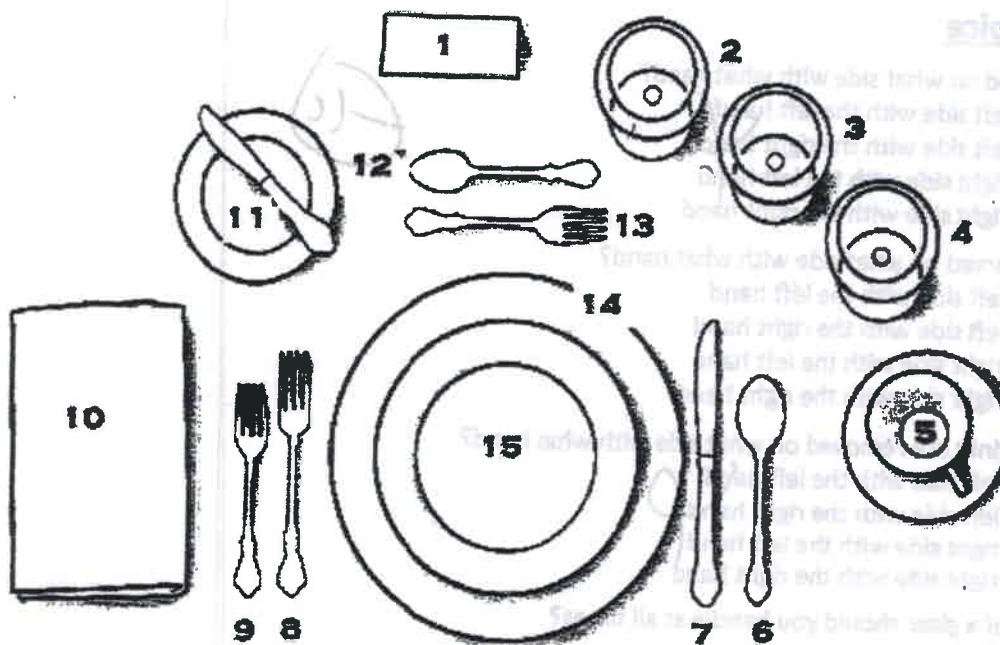
F. Used to open bottles of wine

G. Style of dining in which the courses come out one at a time

Name Patrick Healey

Score / 35

Servers Test



Match the Number to the Correct Vocabulary

10 Napkin

11 Bread Plate and Knife

1 Name Place Card

6 Teaspoon

13 Dessert Fork

12 ~~4~~ Soup Spoon

15 Salad Plate

2 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

4 Wine Glass (White)

Fill in the Blank

1. The utensils are placed 2 inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? Cream, SWEETENER
3. Synchronized service is when: Y
4. What is generally indicated on the name placard other than the name? RESERVE
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? ASK ABOUT ALLERGIES