

PATRICK MORRISSEY

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WORK EXPERIENCE

TEAM ENT (BOMBAY SAPPHIRE), NEW YORK, NY *Production Assistant, Jul 2013 – Present*

- Logistics (rentals, load in/out)
- Driving to and from event space
- Setting up and breaking down Bombay bars (product, bar utensils, bar carts)

SAGE & BARTLEBY CATERING, QUEENS, NY *Catering Server/Bartender, Jun 2012 – Present*

- Set up floor and dress room (tables, chairs, glassware, decor)
- Plate and serve food
- Breakdown floor

BROOKLYN BRIDGE BEER GARDEN, BROOKLYN, NY *Server, Jul 2013 – Oct 2013*

- Greet/Seat Guests
- Explain daily beer rotation
- Serve food and/or beverages to patrons
- Handle all money transactions through POS system

WATER STREET RESTAURANT, BROOKLYN, NY *Server, Aug 2011 – Jul 2013*

- Greet/Seat guests
- Explain how various menu items are prepared
- Serve food/beverage to patrons
- Handle all money transactions through POS system

RESTAURANT ASSOCIATES, NEW YORK, NY *Server/Butler, Nov 2010 – Aug 2011*

- Set up dining room/prepare full service bar
- Serve fine dining style
- Serve wine/beer/liquor

EDUCATION

MOUND WESTONKA HS, MOUND, MN *High School Diploma, May 2006*

UNIVERSITY OF HARTFORD-HARTT SCHOOL, HARTFORD, CT *Musical Theater, May 2010*

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

b 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

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 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

Match the Correct Vocabulary

D Scullery

E Queen Mary

A 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

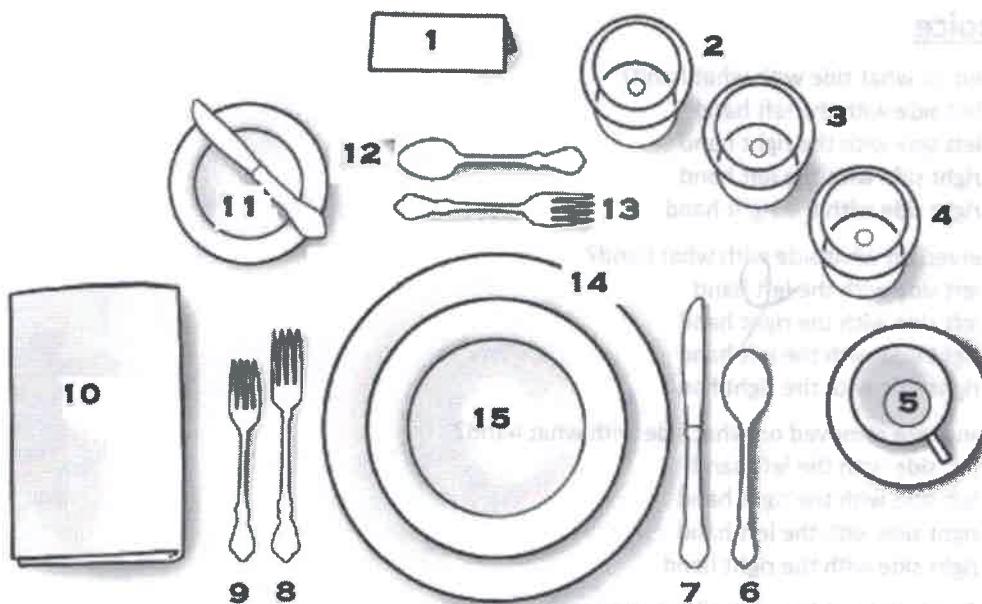
F. Used to open bottles of wine

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

Name _____

Score / 35

Servers Test



Match the Number to the Correct Vocabulary

10 Napkin

11 Bread Plate and Knife

1 Name Place Card

12 Teaspoon

13 Dessert Fork

6 Soup Spoon

15 Salad Plate

4 Water Glass

8 Dinner Fork

5 Tea or Coffee Cup and Saucer

7 Dinner Knife

2 Wine Glass (Red)

9 Salad Fork

14 Service Plate

3 Wine Glass (White)

Fill in the Blank

1. The utensils are placed 3 4 inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? milk + Sugars
3. Synchronized service is when: All serving is done at one time per table
4. What is generally indicated on the name placard other than the name? table number
5. The Protein on a plate is typically served at what hour on the clock? 9:00
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? inform the expeditor