

# Jessica Corazza

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## WORK EXPERIENCE

### SAGE & BARTLEBY CATERING, New York City, NY

*Server* | *Apr 2012 - Oct 2016*

- - Set up and breakdown- serve/pass hors d'oeuvres and drinks- serve/butler 4-course dinner- perform other tasks assigned by captain

### CREMA BK, Brooklyn, NY

*Lead Barista* | *Sep 2015 - Oct 2016*

- Open/close cafe, prepare coffee/espresso/tea drinks, take food orders, restock, cashier, perform other tasks assigned by owners.

### EAGLE TRADING CO.

*Barista/Server* | *Mar 2013 - Dec 2014*

### VIRAGE, New York, NY

*Server* | *Apr 2013 - Apr 2014*

- Seat customers, inform of daily specials, answer any questions about menus, serve food and beverages prompt, tend bar/barista when no bartender on duty (weekdays), collect payment, perform other tasks assigned by manager.

### PUDGE KNUCKLES CAFE, Brooklyn, NY

*Barista/Server* | *Jun 2012 - Apr 2013*

- Open/close cafe (keyholder), prepare coffee/espresso/tea drinks, food prep, take food orders, prepare food, serve food, restock, perform other tasks assigned by owner.

### DALAGA, Brooklyn, NY

*Sales Associate* | *Apr 2012 - Aug 2012*

- Open/close store, organizing/visual merchandising, in-store events via boutique clientele.

## EDUCATION

### UNIVERSITY OF MINNESOTA, Minneapolis, MN

*Italian Studies, Jun 2010*

## ADDITIONAL SKILLS

- Ability to work effectively under pressure and for extended hours.
- A good memory and an eye for details.
- Strong customer service.



Name JESSICA CORATTA

**Servers Test**

Score      / 35

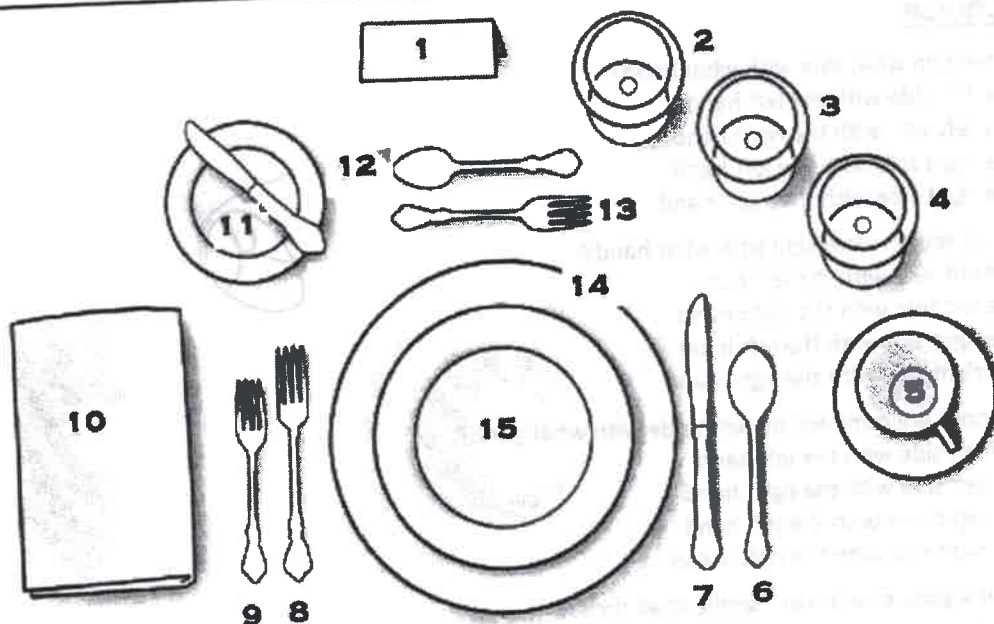
**Multiple Choice**

- 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
- 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 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>C</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>A</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>E</u> 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**

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  
2  
9  
14  
3

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 2 ft inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? MILK/SUGAR/HONEY
- Synchronized service is when: SERVERS WAIT AND PLACE FOOD AT SAME TIME
- What is generally indicated on the name placard other than the name? TABLE #
- The Protein on a plate is typically served at what hour on the clock? 7 ft
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?  
INFORM EXPEDITOR/KITCHEN