

Giuseppina A. KATHOL
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Summary

Service for presidents, queen of England, celebrities, diplomats etc.

- * Inspect supplies, equipment, and work areas to ensure efficient service and conformance to standards, including safety.
- * Control inventories of food, equipment, small ware, and liquor.
- * Observe and evaluate workers and work procedures in order to ensure quality standards and service.
- * Assign duties, responsibilities, and workstations to employees in accordance with work requirements.
- * Interface with the client to insure satisfaction, and to resolve any last minute issues.
- * Report event results back to company.

Personal Assets

- Charming with the client / guests
- Highly organized / detail oriented
- Commitment / dedication to job
- Dependability
- Strive for excellence
- Multi task / High energy
- Great people skills
- Easily adapt to new tasks

Education

Dante Alighiere – High School Diploma

Restaurant / Catering Experience

- Before the Party / Calamigos Ranch / Victorian
2006 to Current

For weddings, from 75 to over 400 guests, Assist captain in training the staff for setup and delivery of events that provide a lifetime of memories for the bride, groom, family and guests.

- Chasen's catering & Arli's Catering,
- French Café, waitress, hostess
- Host International / bartender
- The Biffei Restaurant – Milan Italy

1980 through 1984
1975 through 1980
1980 through 1984
1967 through 1972

Giuseppina Francioso Kathol

Born in Trieste ,Italy

Married

Two Children

Worked in Milan , Italy for an American Diplomat as a family Companion.

Worked in Milan at the very famous Restaurant Biffi Galleria ,Galleria Vittorio Emanuele in Piazza del Duomo (5 Years).

Moved in the States , Omaha , Nebraska: worked at the Golden Apple and the French Cafe as Waitress, Hostess and Manager.

Moved to Los Angeles : worked at LAX as Bartender at the THEME BUILDING.

Married and stay home mom.

Presently working part time in the knitting business and teaching at MICHAELS ARTS and CRAFTS store # 5035 as an instructor .

LO From 2006 To 2016

Working at Calamigos Ranch and the Victorian as server for the past ~~7~~ years part time the staffing agent Before The Party.

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 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

G Queen Mary

A Chaffing Dish

B French Passing

G Russian Service

F Corkscrew

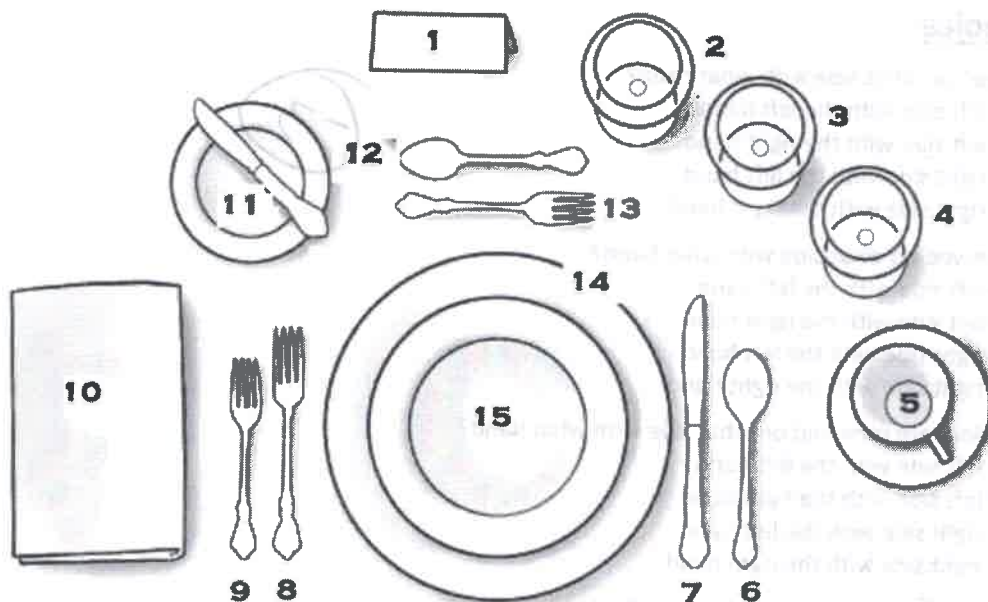
C Tray Jack

- 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 GIUSEPPINA KATHOC

Servers Test

Score / 35



Match the Number to the Correct Vocabulary

- | | | | |
|-----------|-----------------------|-----------|------------------------------|
| <u>10</u> | Napkin | <u>8</u> | Dinner Fork |
| <u>11</u> | Bread Plate and Knife | <u>5</u> | Tea or Coffee Cup and Saucer |
| <u>1</u> | Name Place Card | <u>7</u> | Dinner Knife |
| <u>12</u> | Teaspoon | <u>3</u> | Wine Glass (Red) |
| <u>13</u> | Dessert Fork | <u>9</u> | Salad Fork |
| <u>6</u> | Soup Spoon | <u>14</u> | Service Plate |
| <u>15</u> | Salad Plate | <u>4</u> | Wine Glass (White) |
| <u>2</u> | Water Glass | | |

Fill in the Blank

- The utensils are placed 1/2 inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? CREAM, SUGARS, WATER, FOR TEA
- Synchronized service is when: WHEN EACH SERVER HAS TO FOLLOW THE SPECIFIC
- What is generally indicated on the name placard other than the name? TABLE # AND DISH TO BE SERVED
- The Protein on a plate is typically served at what hour on the clock? BETWEEN 5/6
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?
INFORM THE SUPERVISOR OR THE KITCHEN