

Ashley Brinegar

ashnbrinegar@gmail.com

(443) 866-7590

Retail/Restaurant Experience

Hollywood Casino Perryville

2013-2016

Server, Food Runner & Host: Rotated between three positions on the restaurant floor wherever needed

Bomboy's Homemade Candy

2009-2012

Sales Associate: Responsible for scheduling, shipping and sales of products

Bed Bath & Beyond

2011

Sales Associate: Customer service and demonstrated different products on the floor

Production Experience

House of Cards Season 4 & 5

Costume Designer: Johanna Argan

KTK Productions, 2015-2017

Costume PA: Set runs, ordered supplies, helped with returns and shipping, coffee/lunch orders

The Mummy ESPN Commercial

Producer: Julie Trampush

Framework, 2017

Set PA: Escorted John Wall, helped with set up/break down of room, assisted AD, returns

Jackie

Costume Designer: Madeline Fontaine

Parisburg Productions, 2016

Costume PA: Set runs, helped with fittings, helped load/unload equipment, office set up

Recover Gatorade Commercial

Assistant Production Supervisor: May Tam

Hungry Man, Inc, 2015

Set PA: Handled Bryce Harper, set up green room, coffee/lunch orders

Masterclass with Kevin Spacey

Production Coordinator: Melissa Morgan

Yanka Industries, 2015

Set PA: Set up green room, coffee runs for talent, breakfast/lunch set up, set runs

Michael Phelps Omega Photo Shoot

Production Coordinator: Melissa Morgan

Clou Production Services, 2015

Set PA: Set up green room, responsible for talent and managers needs, lunch runs, assisted on set

Better Living Through Chemistry

Production Designer: Heidi Adams

BishopVarney Productions, 2012

Art PA: Helped with props/set decorating, buying and returning, set runs, coffee/lunch orders

Education

Stevenson University, BS in Film and Video Production, Cum Laude

2013

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

C 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

B 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

P Queen Mary

A Chaffing Dish

G French Passe

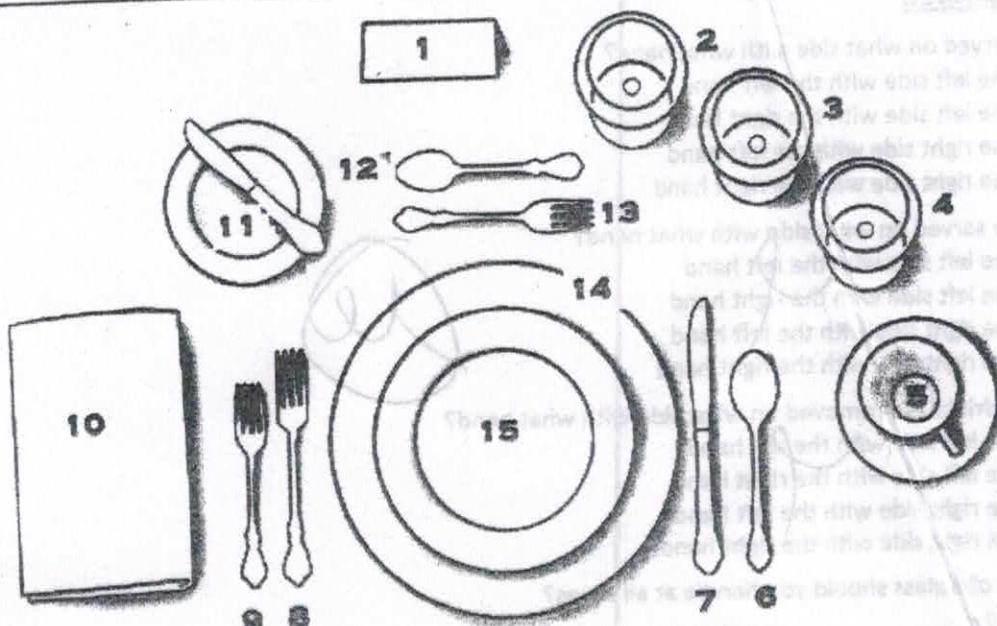
B Russian Service

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

Servers Test



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

16 Salad Plate

17 Water Glass

8 Dinner Fork

5 Tea or Coffee Cup and Saucer

7 Dinner Knife

2 Wine Glass (Red)

9 Salad Fork

11 Service Plate

3 Wine Glass (White)

Fill in the Blank

1. The utensils are placed 5 inches inch (es) from the edge of the table.

2. Coffee and Tea service should be accompanied by what extras? cream & sugar

3. Synchronized service is when: All servers on the floor serve/plate food at same time

4. What is generally indicated on the name placard other than the name? Meal they are being served

5. The Protein on a plate is typically served at what hour on the clock? 7

6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?

Talk to expeditor/factory manager