

Sean Crowley
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Profile: Over 16 Years of professional experience in hospitality, fine dining and sales with extensive highly advanced Wine and Spirits proficiency. Impassioned and dedicated culinary and spirits service enthusiast. Certified by Society of Wine Educators and by The Court of Sommeliers.

Employment History:

November 2015 – June 2019, Server

Patina Restaurant Group, Los Angeles, CA

Set and assisted in the preparation of dining room stations, greeted guests and performed nightly service

Provided outstanding table service to my assigned station every evening

Assisted in updating food and wine specials with various team crew

Drove sales and maintained service standards in accordance with The Chef and the Restaurant Brand/Culture

October 2011 – September 2015, Server

Scarpetta, Beverly Hills, CA

Drove sales and maintained service standards in accordance with The Chef and the Restaurant Brand/Culture

Set and assisted in the preparation of dining room stations, greeted guests and performed nightly service

Assured absolute guests satisfaction at all costs and performed with consistant high Levels of energy and genuine engagement

January 2008 – October 2011, Server

Cipriani, New York, NY

Set and assisted in the preparation of dining room stations, greeted guests and performed nightly service

Assured absolute guests satisfaction at all costs and performed with consistant high levels of energy and genuine engagement

Provided outstanding table service to my assigned station every evening

Education:

Society of Wine Educators, Washiington D.C. – CSW, Certified Wine Specialist

Court of Sommeliers, London. U.K., - Certified Sommelier

Henry Wine Group, Benicia, CA – Fine Wine Specialist, 2005 - 2009

Servers Test

Multiple Choice

- 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

- 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

- 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

- 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

- 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

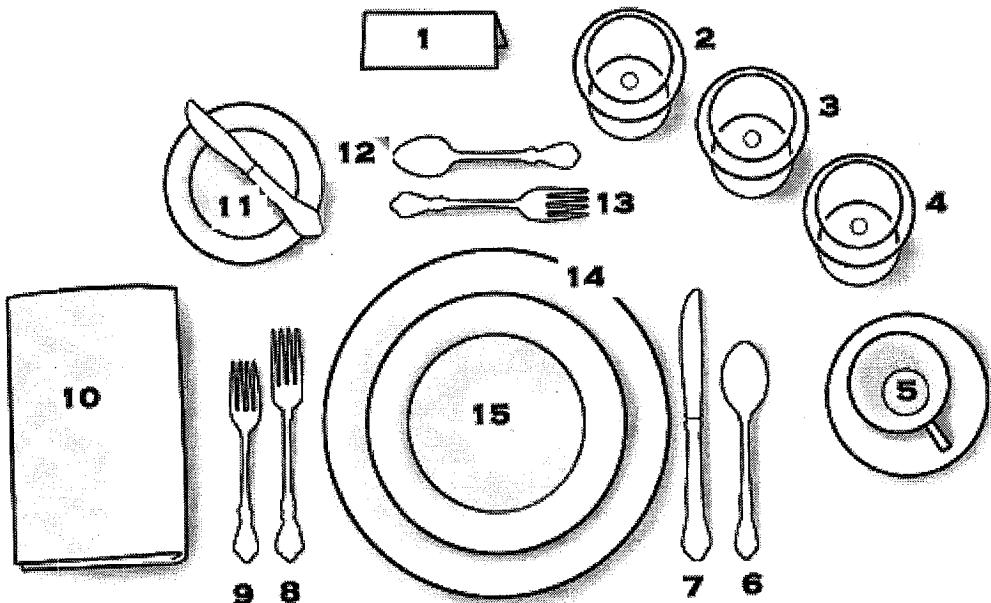
- 6) If you bring the wrong entrée to a guest what should you do?
 a) Go back into the kitchen and patiently wait in line behind the rest of the servers until it's your turn
 b) Inform the guests that you will bring the correct entrée once everyone else in the dinning room is served
 c) Try to convince 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
- A Queen Mary
- F Chaffing Dish
- B French Passing
- G Russian Service
- C Corkscrew
- E 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

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

Fill in the Blank

1. The utensils are placed 10 1/2 / 2 inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? Milk / Sugar / Cream
3. Synchronized service is when: happens at same time.
4. What is generally indicated on the name placard other than the name? a number
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? Consult the expo / kitchen