

Steven Scionti

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● **SUMMARY**

Experienced high-end Server with a proven track record of outstanding guest service and reliability. Extensive knowledge and experience in wine, sake, and fine dining. Fluent in Italian, Sicilian, and Spanish.

EXPERIENCE

2016-2017

The Cooper Craft Bar & Restaurant - Palm Beach Gardens, FL

Server

- Served innovative take on classic American cuisine.
- Provided an upscale experience to guests with the organic farm-to-table fine foods from local farms, food artisans, small-batch distillers, and craft brewers.
- Produced and maintained in the top five in food and wine sales for the year.

2016

Treva- West Hartford, CT

Server

- Served Northern Italian cuisine in a prestige West Hartford Center establishment.

2011-2016

Max Amore, Max Group- Glastonbury, CT

Server

- Served Italian cuisine in a warm Tuscan atmosphere at a highly respected Hartford Ct. regional restaurant group. Focused and conveyed to guests my wine and
- hand crafted cocktail knowledge.
- Consistently the top-five producers in food and beverage sales since joining the company in 2011.
- Provided my charismatic and warm personality accompanied with my extensive knowledge and skills I was the most requested server on a weekly basis.

2006-2011

Nantucket Seafood- Greenville, SC

Server

- Served various types of seafood including, (yet not limited to) oysters, clams, and fish along with varieties of bottled wines, martinis, and other cocktails.
- Entertained guests in a New England style restaurant.
- Annually being a top-five producer in food and beverage sales.
- Consistently being the most requested server.

2004-2005

Echo at the Breakers Hotel- Palm Beach, FL

Server

- Served Pan-American cuisine in the restaurant, one of Florida's premier five-star historic hotels.
- Focused on bottle wine service, sake sales and eclectic cocktails while entertaining guests in this upbeat Asian decor.
- Responsible for over 300K in food and beverage per annum.
- Catered to a high class clientele, from politicians, musicians, and celebrity entertainers.

2003-2004

Bao/Bao III- New York, NY

Front of the house Manager

- Served Vietnamese/French Colonial cuisine.
- Responsible for the day to day operations.
- Trained all the service staff for proper and professional steps of service.
- Created and maintained daily schedules for all service staff.

2000-2003

Sushi Samba West Village- New York, NY

Head Server

- Served South American/Japanese cuisine.
- Addressed bottle wine service and knowledge, sake sales, and numerous South American specialty cocktails.
- Trained all new staff members for steps of service.
- Produced over 500K in food and beverage sales per annum.

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
- c 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

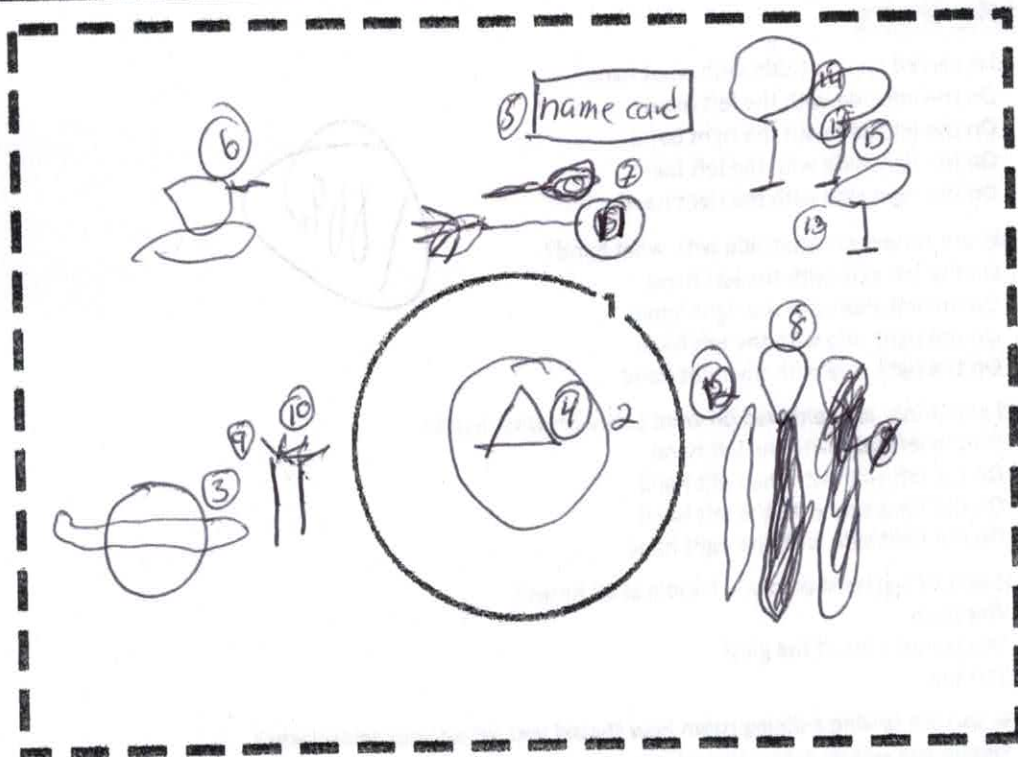
Match the Correct Vocabulary

- | | |
|--------------------------|---|
| <u>D</u> Scullery | A. Metal buffet device used to keep food warm by heating it over warmed water |
| <u>E</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>C</u> Tray Jack | G. Style of dining in which the courses come out one at a time |

Name Steven Sciouti

Servers Test

Score / 35



Draw a formal place setting containing all of the following:

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

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? creamers + sugar caddies
- Synchronized service is when: All servers stand and place entrees in front of guest at same time
- What is generally indicated on the name placard other than the name? Table number
- The Protein on a plate is typically served at what hour on the clock? 6:00 clock
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?
Inform the expeditor