

PATRYCIA RACZKIEWICZ

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OBJECTIVE

Acquire new skills so I'm able to work any position while focusing on exceptional hospitality and service

EXPERIENCE

Mardi-West Hollywood

August 2017-May 2018

Server/Busser/Barista

- Ambitious mindset taught me how to apply my dedication to serving our guests above and beyond
- Having extensive coffee knowledge coupled with creativity made my service unique, genuine, and unforgettable
- Head barista who was in charge of maintaining a pristine espresso bar, fully stocked and ready for service while creating delightful espresso-based drinks for guests

Otium-Los Angeles

December 2015-July 2017

Barista/Barback/Runner

- Head barista responsible for timely delivery of all coffee and espresso drinks as well as specialty teas
- Prepared hundreds of café beverages per day with speed, quality, consistency, and passion
- Communicated clearly, often acting as a liaison between FOH and BOH to ensure timeliness of service
- Knowledgeable of all key ingredients of every dish and craft cocktail
- Set up bar for service/broke down, prepared juices and garnishes and stocked the bar with beer, wine, and liquors

Starbucks-Compton

June 2015-December 2017

Barista

- Multitasked daily between running the drive-through, attending the register, taking multiple drink orders simultaneously, re-stocking fresh coffee and tea, preparing mobile orders, cleaning the restaurant to maintain excellent standards and making specialty drinks in a swift fashion.
- Made sure that coffee brewing equipment is cleaned, sanitized and maintained properly on a daily basis
- Memorized ingredients and recipes for seasonal specialty drinks.

EDUCATION

Fashion Institute of Design and Merchandising

Los Angeles, CA

- Associate of Arts: Product Development, 2008
- Bachelor of Science: Business Administration, 2012

Name Patrycja Raczkiewicz

Servers Test

Score / 35

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 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

R Scullery

C Queen Mary

A Chafing Dish

B French Passing

G Russian Service

F 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

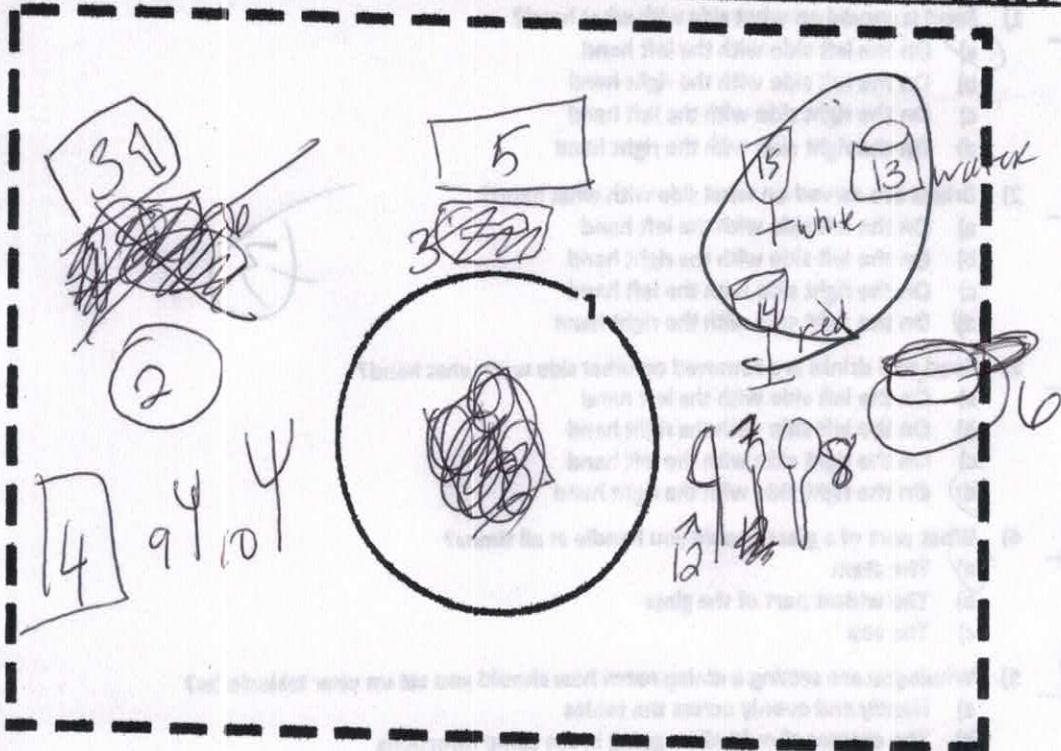
F. Used to open bottles of wine

G. Style of dining in which the courses come out one at a time

Name Patricia Racine

Servers Test

Score / 35



Draw a formal place setting containing all of the following:

- 1. Service Plate
- 2. Salad Plate
- 3. Bread Plate & Knife
- 4. Napkin
- 5. Name Place Card
- 6. Tea/Coffee Cup & Saucer

- 7. Teaspoon
- 8. Soup Spoon
- 9. Salad Fork
- 10. Dinner Fork
- 11. Dessert Fork
- 12. Dinner Knife

- 13. Water Glass
- 14. Red Wine Glass
- 15. White Wine Glass

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? Milk, sugar, spoon, stir stick
3. Synchronized service is when: everything comes together (not separately) for the company event
4. What is generally indicated on the name placard other than the name? comes together (not separately) for the company event
5. The Protein on a plate is typically served at what hour on the clock? 8 pm
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? ASK the chef for options and relay them back w/ options.

elegant
small
style of
service
gourmet
meals.