

Vincent F. Russo  
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## **PROFESSIONAL SUMMARY**

A food service and sales professional who is highly effective at anticipating and accommodating guest/customer needs. Over 8 years of experience working for leading Boston restaurants, several of them helmed by James Beard winning best Chefs (North East); Todd English & Chris Schlesinger. Customer-oriented server with excellent interpersonal and communication skills. Maintains a positive attitude and sense of humor in fast paced and demanding environments while delivering prompt and friendly service.

## **HIGHLIGHTS**

- Deep knowledge, combined with enthusiastic passion for great food, food trends and craft cocktails
- Organized and efficient server
- Quick problem solver
- Excels at upselling appetizers, specialty beverages, and desserts to increase guest check averages.

## **RELEVANT SERVER EXPERIENCE**

Cynthia Brooks Distinctive Catering, Pasadena, CA May 2018-To Present  
The Cheese Cake Factory, Old Town, Pasadena, CA March 2018 – To Present  
Providence Restaurant, Boston, MA/ September May 2006 – October 2008  
East Coast Grill, Cambridge, MA/ October 2006 – April 2003  
Michela's Restaurant, Boston, MA/ February 2000 – April 2003

## **Professional Job History**

Sotheby's, Residential Sales, West Hollywood, CA/ January 2008 – April 2017

## **Education**

St. John's University, Queens, NY  
*Bachelor of Science in Communications, May 1998*

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## PROFESSIONAL SUMMARY

A long career in high technology, with its rapidly changing and unpredictable and sometimes turbulent business environment, has provided a wealth of experience for handling both civil and criminal litigation. Over 8 years of experience working for both English & Clark and the City of Los Angeles, I have learned the importance of effective communication, and communication skills are the cornerstone of my practice. My ability to quickly analyze a situation and come up with a sound and sensible solution to a problem is the key to my success.

## EDUCATION

- Graduated cum laude from the University of California at Los Angeles with a Bachelor of Science in Economics.
- Graduated with a Master of Science in Business Administration from the University of Southern California.
- Graduated with a Juris Doctor from the University of Southern California.
- Graduated with a Bachelor of Arts in English from the University of Southern California.
- Graduated with a Bachelor of Arts in History from the University of Southern California.

## PROFESSIONAL EXPERIENCE

During my time at the City of Los Angeles, I handled a variety of cases, including:  
• Civil Litigation, including General Civil, Construction, Landlord/Tenant, Probate, and Personal Injury cases.  
• Criminal Defense, including Murder, Robbery, Burglary, and Drug Offenses.  
• Municipal Code Violations, including Violations of the Building Code, Motor Vehicle Code, and Environmental Code.  
• Environmental Litigation, including Clean-up of Superfund sites and other environmental contamination.

## PROFESSIONAL HIGHLIGHTS

• Represented a major Hollywood studio in a dispute over the use of a trademark.

### EDUCATION

• Loyola University, Graduate, M.A. Government & Politics, 1983

## 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?
  - 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?
  - a) Neatly and evenly across the tables
  - b) The creases should all be going in the same direction
  - c) The chairs should be centered and gently tucked in
  - 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
  - b) Inform the guests that you will bring the correct dish
  - c) Try to convince the guests to eat what you brought
  - d) Go back into the kitchen to the front of the line

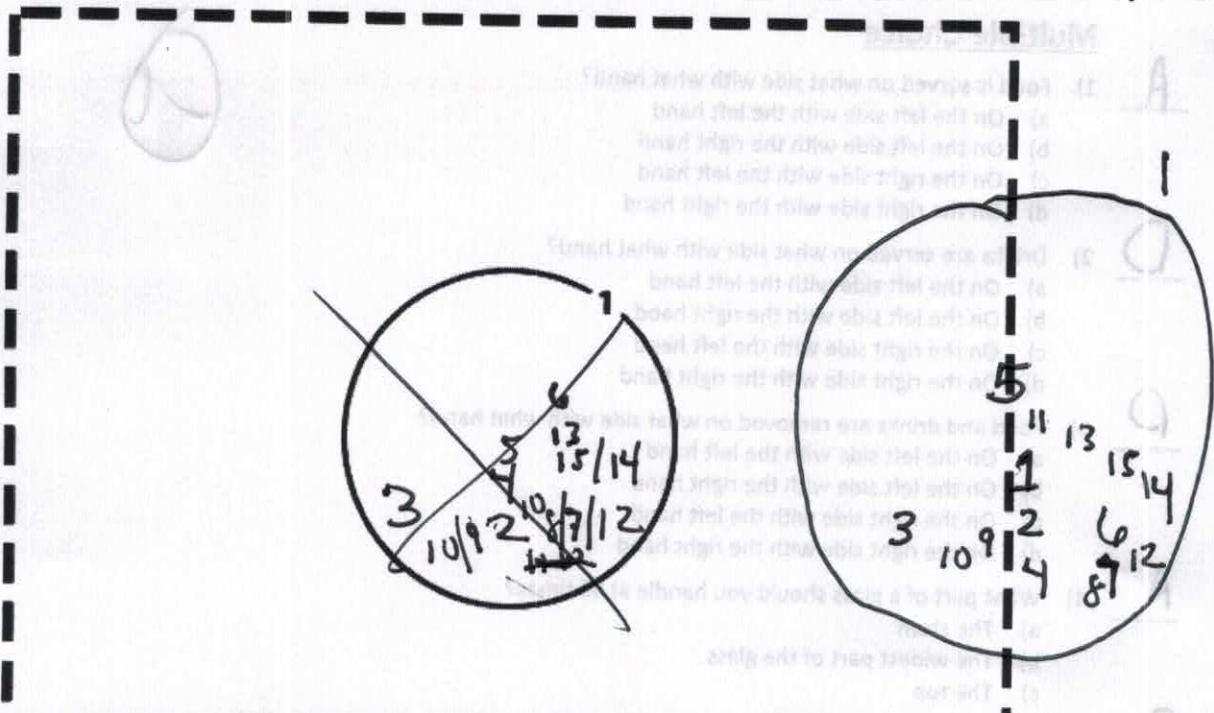
### Match the Correct Vocabulary

<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>G</u>	French Passing	D. Area for dirty dishware and glasses
<u>B</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 Vince Russo

**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 "1" 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: The Team Works in Tandem
4. What is generally indicated on the name placard other than the name? Table / seat #
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? Notify Mgr / Head Captain