

Phil Passantino

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EXPERIENCE

Sales & Freelance Wedding Officiant, AmazingCeremonies.com — 2004-Present

- Use sales & marketing skills to book and officiate over 1000 weddings in NJ, PA, NY
- Social Media & Website Coordinator
- Officiated a wedding on the TV show “Glam Fairy” (Style Network), 2012
- Officiated a wedding on WPLJ-FM’s “Scott & Todd Morning Show”, 2007
- Booked 85 speaking engagements in NJ, PA, NY, Ireland, California, Louisiana
- Manage Website, Facebook, Twitter, Instagram

P/T Brand Ambassador, Fulper Dairy Farm, Lambertville, NJ — Sept. 2017-Present

In-Store Demos & Farmers’ Markets: sell local cheese, yogurt, milk

Musician/Social Media/Web Design, VivaVallenato.com (Latin band) — 2013-Present *as featured on WPIX-11, Telemundo, Univision, Colombian TV*

- Manage Website, Facebook.com/VivaVallenato, Twitter, Instagram

Musician/Social Media Coordinator, ZydecoRevelators.com (music group) — 2014-Present

- Manage Website, Facebook.com/ZydecoRevelators, Twitter, Instagram

P/T Brand Ambassador, Street Guerrilla Promotions, Manhattan, NY — 2015-2016

- Worked promotions for Moe’s Southwest Grill, and special events in NYC

Guitarist, Rosa Tatuata (Italian folk music) — 2014-Present

- Performed on Broadway, Yale University, Morristown First Night & more

Senior Clerk, Facilities Dept, William Paterson University — 2001-2005

- Assisted sustainability & recycling issues; budgets & accounts receivable

Administrative Assistant, Tuff City Records — 2000-2001

Public Relations Assistant, William Paterson University — 1999-2000

Edited & submitted press releases, media interaction, clerical duties

Assistant Engineer, Unique Recording Studio, Manhattan — 1996-1999

Banquet Server, Indian Trail Country Club, Franklin Lakes, NJ — June 1990-Sept 1999

EDUCATION

SUNY College at Fredonia, NY — B.S., Music & Sound Recording Technology

Servers Test

Multiple Choice

D

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

71%

A

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

A

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

E

Queen Mary

A

Chaffing Dish

B

French Peasant

G

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

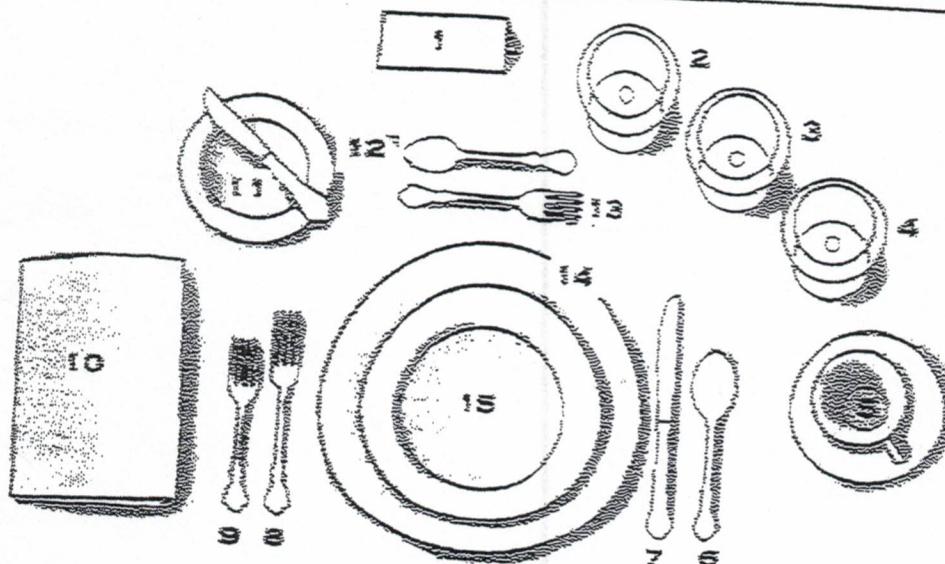
E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored

F. Used to open bottles of wine

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

Name Phil Passantino
Score 135

Servers Test



Match the Number to the Correct Vocabulary

10 Napkin
 11 ~~Tea~~ Bread Plate and Knife
 1 Name Place Card
 12 Teaspoon
 13 Dessert Fork
 6 Soup Spoon
 15 Salad Plate
 2 Water Glass

8 Dinner Fork
 5 Tea or Coffee Cup and Saucer
 7 Dinner Knife
 3 Wine Glass (Red)
 9 Salad Fork
 14 Service Plate
 4 Wine Glass (White)

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, milk, sweetener, tea box
3. Synchronized service is when: busboys coffee table is watered as server serves
4. What is generally indicated on the name placard other than the name? table #
5. The Protein on a plate is typically served at what hour on the clock? 9
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? write it down inform the kitchen