

# Laura Rose DePinho

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## Experience:

**230 Fifth Rooftop & Lounge** Aug 2018-Jan 2019 New York, NY  
*Bottle Server*

- Pre-set reserved tables with buckets, glasses, and garnishments.
- Greeted guests, collected and pre-authorized payment for table minimum.
- Served bottles and mixers, prepared cocktails at the table. Ensured guest satisfaction.

**Cock & Bull British Pub** Sept 2017-Jan 2019 New York, NY  
*Head Server*

- Memorized guest orders, ran food and drinks, bussed and reset tables.
- Trained new employees; senior server after four months.

**CBS Studios: "The Price is Right"** May 2017-August 2017 Los Angeles, CA  
*Prize Team Intern*

- Create and build on Excel spreadsheets for brand research.
- Conduct research and compile vacation packages for winning contestants.
- Research travel destinations and pitch ideas to producers.

**White Horse Pictures** May 2017-August 2017 Los Angeles, CA  
*Production Development Intern*

- Create itineraries, spreadsheets, and do research for upcoming film shoots.
- Document and file expense reports. Cover assistant's desk when needed.
- Read submitted screenplays and provide feedback to award-winning film producers.

**Odyssey Online** Sept. 2016-Sept. 2017 Bloomington, IN  
*Content Creator*

- Pitch article ideas weekly with a submission for editing deadline.
- Write 500 word minimum standard articles or listicles, using gifs.
- Print version published weekly; share on social media platforms.

## Skills:

Proficient Portuguese and conversational Spanish. Quick learner. Fast texting/typing abilities. Scheduling appointments. Can lift up to 50 pounds. Experience with multiple POS systems (Leebro, Aloha, Micros). Knowledge of social media. Valid driver's license. 5 years of film/TV experience.

## Education:

American Musical and Dramatic Academy 2013 New York, NY  
The New School *Bachelor of Liberal Arts* 2018 New York, NY  
Concentrations: Journalism & Media Studies



Name Laura Delphino

**Servers Test**

Score / 35

**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

4

15

89%

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

D

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 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. Metal buffet device used to keep food warm by heating it over warmed water

E 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)

A Chaffing Dish

C. Used to hold a large tray on the dining floor

B French Passing

D. Area for dirty dishware and glasses

G Russian Service

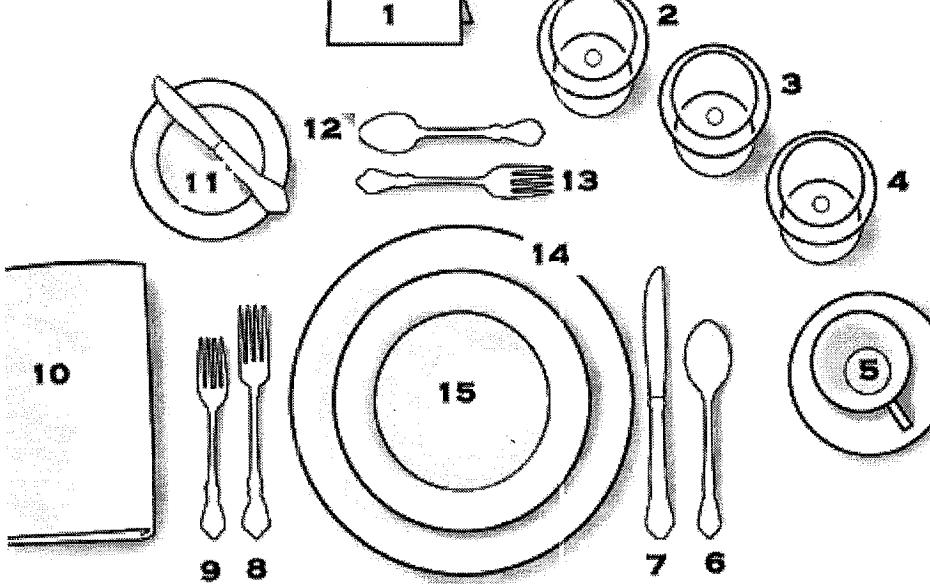
E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored

F Corkscrew

F. Used to open bottles of wine

C Tray Jack

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



Score / 35

**Match the Number to the  
Correct Vocabulary**

<u>8</u>	Dinner Fork
<u>5</u>	Tea or Coffee Cup and Saucer
<u>7</u>	Dinner Knife
<u>11</u>	Wine Glass (Red)
<u>9</u>	Salad Fork
<u>14</u>	Service Plate
<u>2</u>	Wine Glass (White)

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

**Fill in the Blank**

- The utensils are placed 1 3 inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? Milk, sugar caddy.
- Synchronized service is when: Every guest is served at the same time
- What is generally indicated on the name placard other than the name? Seat #/table number
- The Protein on a plate is typically served at what hour on the clock? 6
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?  
Ask if they have any allergies, tell them the GF/Veg options & make a note of it for the chef.

**Multiple Choice** (6 points)

A 1) Carbonation \_\_\_\_\_ the rate of intoxication.

- a) Slows down
- b) Speeds up
- c) Does nothing to

3

91%

B 2) What are the six most commonly used spirits?

- a) Sweet and Sour, Triple Sec, Grenadine, Midori, Lime Juice and Cranberry Juice
- b) Vodka, Whiskey, Gin, Bourbon, Rum and Tequila
- c) Chardonnay, Cabernet Sauvignon, Champagne, Merlot, Sauvignon Blanc, Zinfandel
- d) Kahlua, Vodka, Frangelico, Gin, Tequila, Spiced Rum

B 3) You can accept an expired ID as long as all other information is correct.

- a) True
- b) False

A 4) If someone has had too much to drink, serving them coffee will help sober them up.

- a) True
- b) False

D 5) What are the acceptable forms of ID for Alcohol Consumption?

- a) State or Government Issued ID Card or Drivers License
- b) Passport or Passport ID Card (as long as it lists the person's date of birth)
- c) School ID or Birth Certificate
- d) A & B
- e) A, B & C

B 6) If there is no shaker tin available to scoop ice for a drink, it is okay to use a glass.

- a) True
- b) False

**Vocabulary** (9 points)

Match the word to its definition

C "Straight Up"

a.) Used to crush fruits and herbs for craft cocktail making

E Shaker Tin

b.) Used with the Shaker Tin to prevent solid material from entering a cocktail glass when poured

I "Neat"

c.) To serve chilled liquor in a chilled stemmed cocktail glass with no ice

A Muddler

d.) To pour ½ oz of a liquor on top

B Strainer

e.) Used to measure the alcohol and mixer for a drink

E Jigger

f.) Used to mix cocktails along with a pint glass and ice

G Bar Mat

g.) Used on the bar top to gather spills

D "Float"

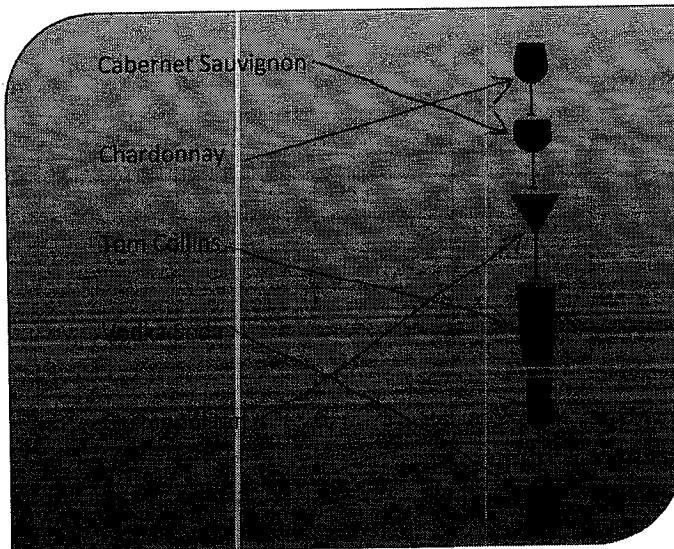
h.) Requesting a separate glass of another drink

H "Back"

i.) Means to serve spirit room temperature in a rocks glass with no ice

**Glassware (6 points)**

Match the correct glass to the drink



**Answer and Question (14 points)**

Provide examples of 3 brand name "top shelf" spirits (3 points): Patron, Hendricks, Woodford Reserve

What are the ingredients in a Manhattan? Bourbon, bitters, vermouth

What are the ingredients in a Cosmopolitan? Vodka, orange juice + cranberry juice

What are the ingredients in a Long Island Iced Tea? Vodka, iced tea, lemonade

What makes a margarita a "Cadillac"? Use cognac like Grand Marnier instead of triple sec

What is simple syrup? Sugar + water

Is it legal to pour liquor from one bottle into another? What is this called? (2 points)

No. "Marrying" ~~see ~~it's~~~~

What should you do if you break a glass in the ice? Remove the glass + replace all of the ice in the bucket

When is it OK to have an alcoholic beverage while working? Never

What does it mean when a customer orders their cocktail "dirty"? With olive juice

What are the ingredients in a Margarita? Tequila, sweet + sour mix, lime juice, triple sec