

PERRY D'MARCO

323) 898-8241

perrydmarco@att.net

Work History and Experience

Café Pinot

700 West Fifth Street

Los Angeles, CA 90012

213) 239-6500

April 2016 to October 2017

Café Pinot is a fun, breezy bistro with an impressive wine list and superior menu. Located in the heart of DTLA it has an award winning patio that is a favorite of diners and beautiful in the evening. We enjoy a loyal clientele as well as hosting many private events. I was asked to join by then General Manager Mathieu Giraud whom I worked under at Patina. He is now the General Manager at Broken Spanish. Family matters back east required my attention and my position could not be held.

Patina

141 S. Grand Ave.

Los Angeles, CA 90012

213) 972-3331

April 2010 to August 2017

This is a Four Star restaurant serving French cuisine with Southern California influences. There is an extensive wine selection and full bar. The menu changes to reflect what is seasonal. The General Manager is Martin Riese.

Pane e Vino

8265 Beverly Blvd.

Los Angeles, CA 90048

323 651-4600

2005 to 2010

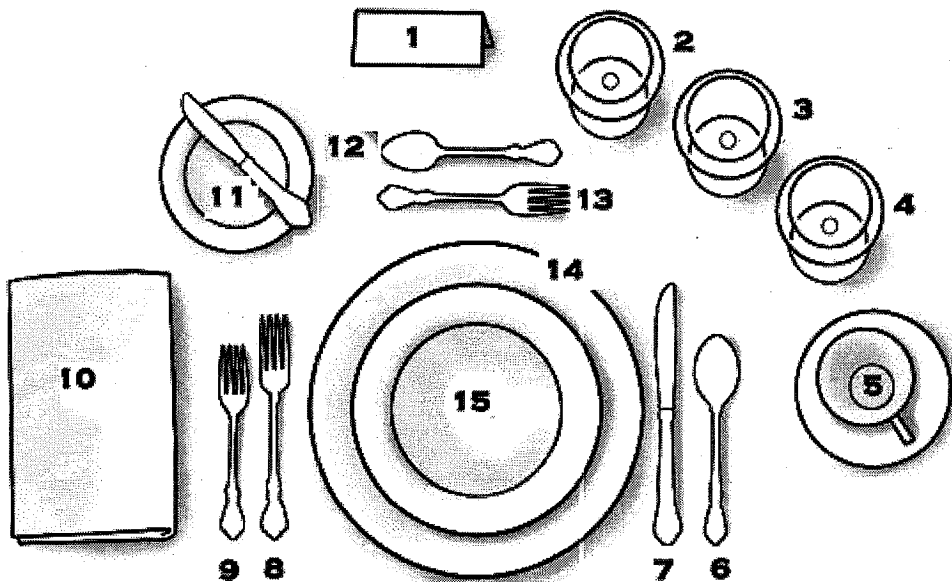
Northern Italian fine dining served in a casual setting with a rustic atmosphere. The wine list is very impressive with both Italian and Californian wines. There is a full bar as well. The General Manager is Fred Thomas.

Multiple Choice

- 3 (91%)
- 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
- 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 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

- | | |
|--|---|
| <p><u>D</u> Scullery</p> <p><u>F</u> Queen Mary</p> <p><u>A</u> Chaffing Dish</p> <p><u>G</u> French Passing</p> <p><u>B</u> Russian Service</p> <p><u>F</u> Corkscrew</p> <p><u>C</u> Tray Jack</p> | <p>A. Metal buffet device used to keep food warm by heating it over warmed water</p> <p>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)</p> <p>C. Used to hold a large tray on the dining floor</p> <p>D. Area for dirty dishware and glasses</p> <p>E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored</p> <p>F. Used to open bottles of wine</p> <p>G. Style of dining in which the courses come out one at a time</p> |
|--|---|



Score / 35

Match the Number to the Correct Vocabulary

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

Fill in the Blank

1. The utensils are placed one 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: everyone is served at the same time (by table)
4. What is generally indicated on the name placard other than the name? entree
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?
alert Captain/Chef