

Andrew Esca  
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### **Summary**

Seeking server role to gain experience in fine dining hospitality services.

**Experience** \*Can give Software Developer employer information on request. 6 yrs industry experience.

**Server 3/2019 – 7/2019**

**Cucina Cabana**

North Palm Beach, FL Manager: Ron Magoutas (321) 217-9953

• [Server] Medium to fast paced relaxed casual to fine dining atmosphere serving Italian cuisine and wines.

Standard opening, ongoing and closing duties as well as servicing to ensure optimal guest experience at all times.

Knowledgeable of all food/drink items and suggestions for vegan, vegetarian, specialty diet restrictions.

**Server 1/2019 – 3/2019**

**Carrabba's Italian Grill**

North Palm Beach, FL Manager: Rachael (561) 630-7386

• [Server] Fast paced, high volume, casual Italian cuisine. Standard opening, ongoing and closing duties as well as servicing to ensure optimal guest experience at all times. Knowledgeable of all food/drink items and suggestions for vegan, vegetarian, specialty diet restrictions. Suggestive selling techniques employed.

**Server 9/2018 – 11/12/2018**

**Phil's Waterfront Bar and Grill**

Riverhead, NY Manager/Owner: Nancy Marcario (631) 886-1160

• [Server] Fast paced, high volume, casual American cuisine. Micros POS system skills gained. 4-5 table responsibility, at times exceeding on weekends and holidays. Rotational as well as sectional seating, tip pooling. Standard opening, ongoing and closing duties as well as servicing to ensure optimal guest experience at all times. Knowledgeable of all food/drink items and suggestions for vegan, vegetarian, specialty diet restrictions.

Suggestive selling techniques acquired.

**Server Assistant, Bar Back, Food Runner 11/2017 – 08/2018**

**Ruth's Chris Steak House**

Princeton, NJ General Manager: Jose Morales (609) 452-0041

• [Server Assistant/Bar-back] Primary duties included water service, bread service, table maintenance and ongoing side work as instructed by management. Maintaining high quality guest service, ensuring all front of house standards are met, and assisting all front of house positions as needed.

**Server, Busser/Food Runner, Delivery Driver 8/2016 – 04/2018**

**Romeo's Ristorante Italiano & Pizzeria**

Plainsboro, NJ Manager/Owner: Victor Capuano (609) 902 7467

• [Server] 1+ year server hand written, pull down ticket order method maintaining tables requests by placing specific items on tickets at different stations in BOH at different times to ensure all meals were prepared accordingly and completed at required point of food service sequence.

### **References**

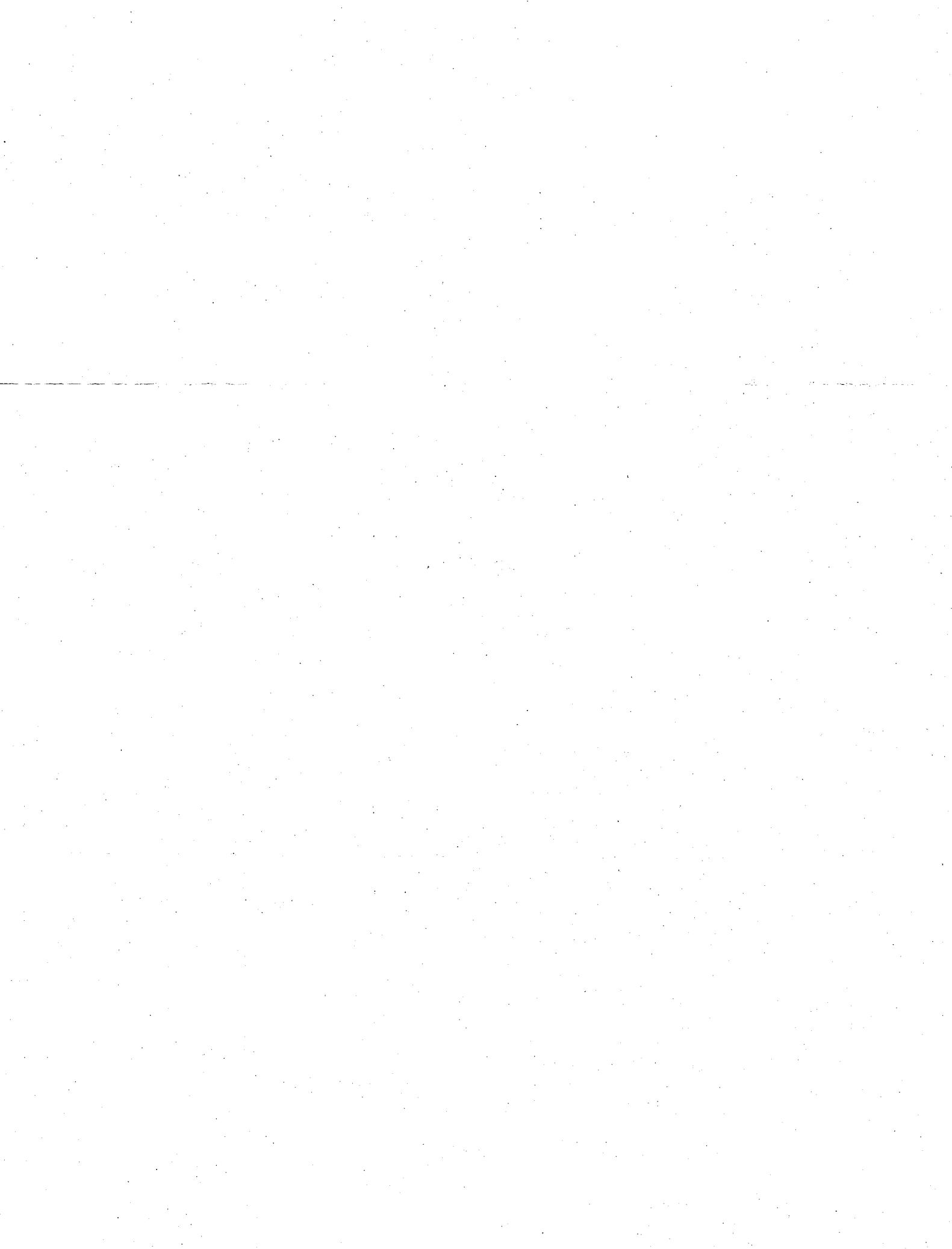
Ron Magoutas – Director at Cucina Cabana 321-217-9953

Jose Morales – General Manager Ruth's Chris Steakhouse Princeton 609-452-0041

Samantha Coccia – Current Manager Ruth's Chris Steakhouse, Server @ Princeton Location 609-459-1838

Victor Capuano – Manager / Owner Romeo's 609-902-7467

**Education** - Manhattan College BS Computer Science 2011, High School Diploma 2000-2004



## Servers Test

Name Andrew Esca Score 32/35

### Multiple Choice

-3

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 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

91%

### 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

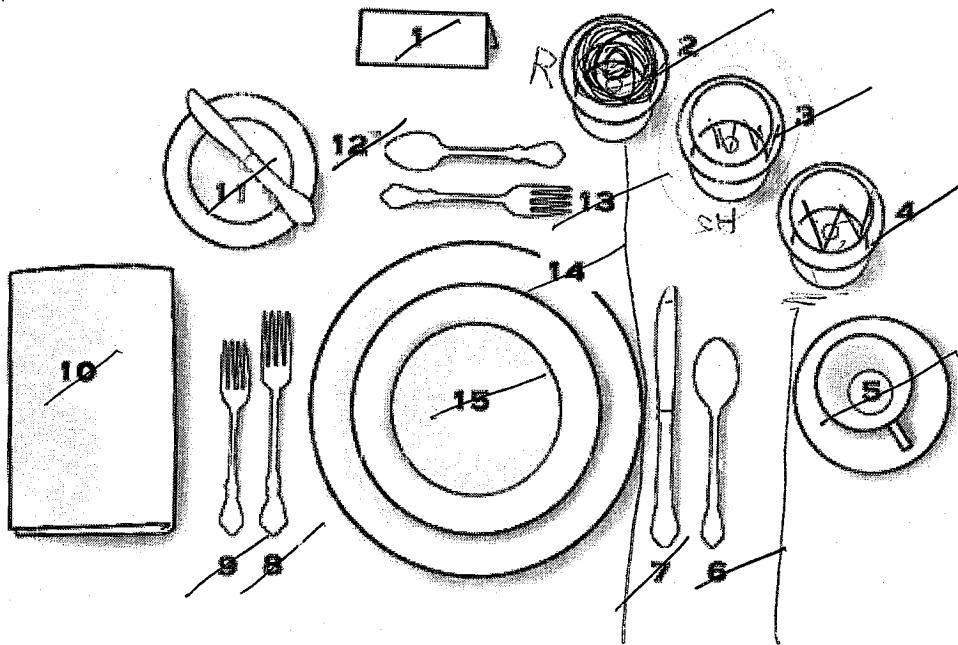
F. Used to open bottles of wine

C Tray Jack

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



Servers Test



Match the Number to the Correct Vocabulary

<u>10</u>	Napkin
<u>11</u>	Bread Plate and Knife
<u>1</u>	Name Place Card
<u>12</u>	Teaspoon
<u>13</u>	Dessert Fork
<u>6</u>	Soup Spoon
<u>15</u>	Salad Plate
<u>4</u>	Water Glass

<u>8</u>	Dinner Fork
<u>5</u>	Tea or Coffee Cup and Saucer
<u>7</u>	Dinner Knife
<u>2</u>	Wine Glass (Red)
<u>9</u>	Salad Fork
<u>14</u>	Service Plate
<u>2</u>	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? Sugar, cream, and coffee, dessert
3. Synchronized service is when: Dishes are placed like hot entree placed.
4. What is generally indicated on the name placard other than the name? Spaf #
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? Inform captain or manager as well as B.O.F.