

PF

PATRICIA FA'ASUA

RESTAURANT & HOSPITALITY

CONTACT

✉ patriciafaasua@yahoo.com

🏠 New York, NY

EDUCATION

MFA Acting Program
Yale University

BA Psychology Program
La Sierra University

SKILLS

- Forbes standard trained
- Customer Centric
- Technology adept
- Communicative
- Knowledge seeking
- Seek out how to be mutually supportive of the restaurant and team
- Phone etiquette

PROFILE

Food. Service. Experience. These principles are what keep guests coming back for more and I make an art out of all three. Self-agency, an appetite for excellence and heart is what I bring to any team I join. My cumulative experience within the hospitality industry has shaped me into a formidable team member and leader. I have been a part of this industry for almost 10 years and am curious of other ways I can continue to participate outside of the Server position.

WORK EXPERIENCE

SERVER

Nightly's, New York, NY | 2024-current

An upscale-casual neighborhood spot nestled in the Upper East Side, Nightly's menu is inspired by what New Yorkers love to eat. In addition to the usual responsibilities of a server, also assist host stand with seating and constantly in communication. Have lightly used the Resy seating system but has felt intuitive thus far. Service rating feedback on Resy has consistently been 98-100%. Hospitable and agreeable personality.

CAPTAIN

Centurion New York, New York, NY | 2023

Centurion New York is a luxury space curated with the Centurion card member in mind, featuring a food & beverage program led by Chef Daniel Boulud. As a Captain, I lead the guest experience in the fine and casual dining spaces.

- Provide the highest standard of service & personalize the guest's visit with thoughtful details & attentive care
- Carry a professional demeanor, discretion and ability to lead and be a team player.

ASSITANT SERVER

Manzke, Los Angeles, CA | 2022

Fine dining establishment with a tasting menu highlighting French technique and contemporary expressions. My position focused on welcoming guests, introducing courses, table side presentations, manicuring and anticipating the needs of the room. Responsibilities also include beverage and food knowledge, which I've taken the initiative of expanding by way of researching the beverage program curated by Shawn Licklater or visiting farms our restaurant sources produce from.