

PATRICK MARINO
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Enthusiastic, progressive, dedicated all-purpose hospitality (Food and Beverage) tradesman with a diverse interpersonal, organizational, and hospitable skill set with experience in local, sustainable food sourcing and production and wine and beer consultant seeks an employment opportunity that reflects the same, while supporting engaged communication with patrons and community, encourages creative, memorable food and beverage experiences, and a willingness to push the boundaries of intercultural culinary expressions

EXPERIENCE

**Food Consultant, Writer, Associate Producer, Co-Star,
*Win Her with Dinner: Reboot***

Gloascock Media & Social Feedia & III Stops Productions

Ningbo, Zhejiang, China

2019

[*Win Her with Dinner*](#)

Food and Wine Consultant and Buyer, *Le Resto*

Ningbo, Zhejiang, China

2019

Brewery Manager, Consultant, R+D, Marketing, Sales, and Events, *Marina Brewery*

Ningbo, Zhejiang, China

2018-2020

**Food and Beverage Consultant, Pastry Manager, and Wine Buyer,
*Marina Kitchen***

Ningbo, Zhejiang, China

2018-2020

Food and Beverage Consultant, *Florentina*

Ningbo, Zhejiang, China

2018-2020

Food and Beverage Consultant and Content Coordinator, *The Ningbox*

Ningbo, Zhejiang, China

2017-2020

Front-of-House, Left Bank Burger Bar, Jersey City, NJ, June 2015 – February 2016

- Front of house staff: Full-floor service, continual achievements of menu articulation and recommendation for friendly and helpful service.
- Bar-backing: Assistance to the head bartender in the way of cocktail preparations, draft-line management and facilitation, and occasional overload, backup service behind the bar.

Production/General Manager, The Bent Spoon, Princeton, NJ, April 2009--August 2013.

- First general manager appointed since the store's inception.
- Production: Independently execute multiple recipes on a time-sensitive schedule while upholding consistently high standards of product quality.
- Staff management: Train employees in exceptional customer service, cash handling, basic production tasks, task protocol.
- Front of house staff: Run register, serve customers, continually strive for friendly and helpful service. Administrative: Manage store inventory and coordinate deliveries.
- Community: Develop and strengthen relationships with local farmers, suppliers, and patrons to support local movement and maintain active presence in community; prepare for and run events while promoting community, food sustainability and mission of visionary business.

Prep/Short Order Cook/Front-of-House, DiMola's Italian Ristorante, North Plainfield, NJ, January 2005-April 2005

- Prep Cook: First in house for service preparation of sauces, pastas, pizza supplements, and accompaniments
- Line Cook: Execute lunch/dinner dishes with speed and precision and support pizza making
- Front of House: Run register, serve customers, expedite orders

EDUCATION

Rutgers University

M.A. – English Language and Literature

May 2016

- Admitted / enrolled but not attended / incomplete
- Mentoring Advisor: Dr. Janet Larsen

The College of New Jersey

B.A. – English Language and Literature

January 2007-May 2009

- Completed/Graduated with B.A. in English Language and Literature
- Near completion of advanced degree in English Language and Literature and Secondary Education (toward M.A.), including Junior Teaching Practicum in English Literature for Grade Eleven at *Burlington County Institute of Technology*, Westampton, NJ

Kent State University, Florence, Italy

January 2008--May 2008.

- Sophomore practicum in after-school tutorship at Ewing High School, Ewing, NJ, January 2007--May 2007.

Raritan Valley Community College, A.A. Education

January 2005-December 2006

- Educational field work in survey and teaching for over 100 hours in four distinct areas of primary and secondary schools in socio-economic diversity and demographics
- Emphasis on English Lit course foci/practice

References

Many more off-the-books culinary and hospitality positions available upon discussion, as well as references available upon request