Alex Creasy

Dining Room Manager

By Martha Nell Beatty

Alex grew up in Elk Grove, just south of Sacramento and left the area at 17 to go to college. Early on she showed at interest in the culinary world and was into dessert and /baking. She baked with her grandmother, who was famous for her peanut butter cookies. Alex would watch champion baking shows on tv, When Alex was older, she started to do a lot of cake decorating. She enjoyed making flowers out of gum paste, all the intricate details.

When it was time for college, Alex told her father that she wanted to go to culinary school and become a baker. His response was that, “She needed to attend a real college.” And so she did when she was accepted to San Francisco State as an accounting major. After a couple of years, Alex was still interested in the culinary field. When she talked to her counselor, Alex found out that most of the pre-recs she’d taken for accounting , like statistics and economics, were the same ones needed for hospitality. Alex made an easy switch to becoming a Hospitality and Tourism Management major.

Akex’s last two semesters coincided with the arrival of Covid. No more in- person classes. She missed out on her wine class and working in a kitchen for hands-on experience. Graduation was remote. After her graduation, Alex moved to live with her mother in Lodi since the hospitality field was dead. Her first job was with Farmers Insurance as an executive assistant. She worked remotely except once a week, when she drove an hour to Pleasanton.

Alex decided to move back to San Francisco still working for Farmers. After a year, she was able to move into the hospitality field with a job at Bon Appetit, which-- like Morrison-- is a Compass company. She worked as a Catering Captain at Uber Headquarters for over a year. They would cater meals for the board and social events for employees. Every few months there would be special events like Octoberfest and a Farmer’s Market.

Alex left Compass and ended up working for another catering company called Betty Zlatchin Catering, where she was staffing manager for events. Sometimes they would have 100 staff, including servers and kitchen staff. The company averaged 10-12 events a week.

Alex wanted to get back to a Compass company and found the position of Dining Room Manager with The Heritage last June. One of her responsibilities is insuring a smooth and enjoyable dining experience for residents, and working closely with servers to improve the quality of service, Alex also creates seasonal menus for holidays and special events.

Alex commutes to Menlo Park, where her cat awaits her. She is trying to find time to work on her back yard. And, of course, she is still passionate about baking.