

# Acrobat

outsourcing

Your Hospitality Staffing Professionals  
665 Third St., Suite 415 • San Francisco, CA 94107

Burles,  
Buffet  
Server  
Acrobat  
Academy

First and Last Name: Jayden Ayerdi

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Phone number: 415 504-0119

Working Experience:

Company Name: Taste Catering

Dates of Employment: 2008-2010

Job Responsibility:

- Serving
- Setting up
- Bussing
- Decorating

Company Name: Jeffrey D Catering

Dates of Employment: 2015

Job Responsibility:

- Bimbo
- Buffet style
- Giving out ~~work~~ reviews
- Bussing

Company Name: \_\_\_\_\_

Dates of Employment: \_\_\_\_\_

Job Responsibility:

- 
- 
- 
- 
- 

Skills

- 
- 
- 
- 
-



Servers Test

-9

Multiple Choice

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

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

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

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

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

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

F French Passing

D. Area for dirty dishware and glasses

B Russian Service

E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored

F Corkscrew

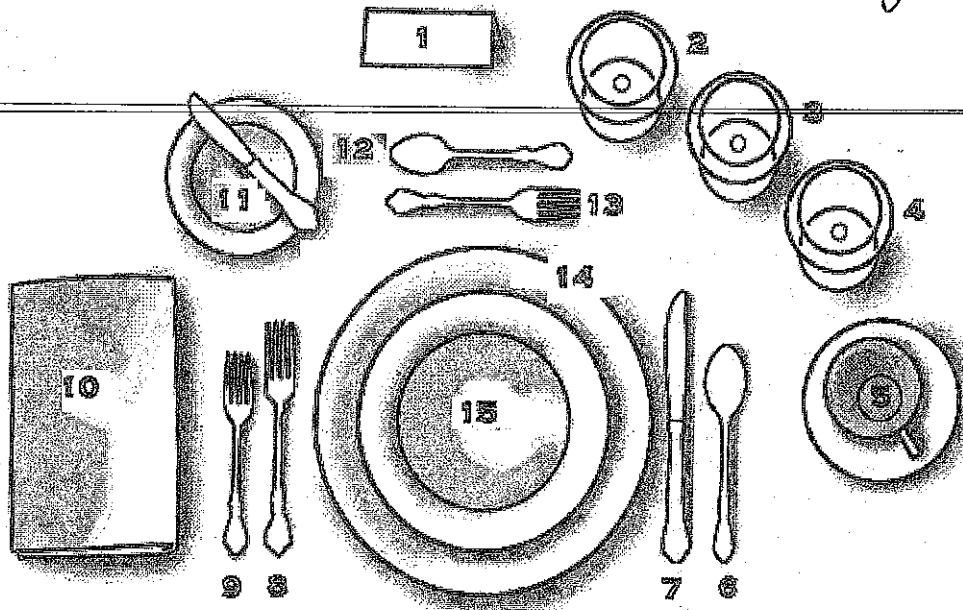
F. Used to open bottles of wine

C Tray Jack

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

Name Alfred Ayerdi Score / 35

**Servers Test**



**Match the Number to the Correct Vocabulary**

10

Napkin

11

Bread Plate and Knife

12

Name Place Card

13

Teaspoon

14

Dessert Fork

15

Soup Spoon

16

Salad Plate

17

Water Glass

8

Dinner Fork

18

Tea or Coffee Cup and Saucer

19

Dinner Knife

20

Wine Glass (Red)

21

Salad Fork

22

Service Plate

23

Wine Glass (White)

**Fill in the Blank**

1. The utensils are placed 12 inches inch (es) from the edge of the table.

2. Coffee and Tea service should be accompanied by what extras? milk & sugar

3. Synchronized service is when: 15 when the meal is brought at the same time

4. What is generally indicated on the name placard other than the name? meal, vegetarian, Vegan etc.

5. The Protein on a plate is typically served at what hour on the clock? 12 n oon

6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?

write it down, set guest(s) name + inform kitchen