

Name JOEY FREEMAN
Servers Test Score / 35

Multiple Choice

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

A

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

G French Passing

D. Area for dirty dishware and glasses

B Russian Service

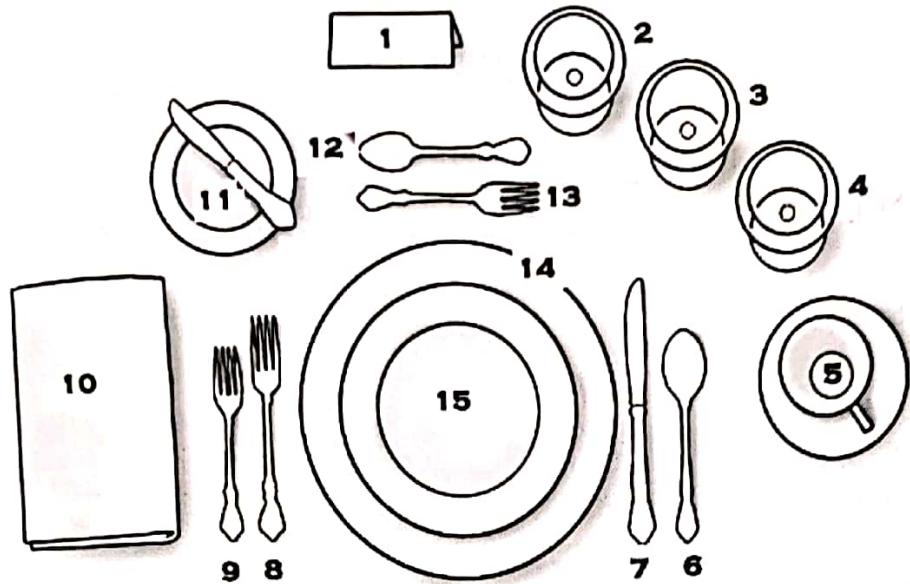
E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored

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



Score / 35

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>7</u>	Dinner Knife
<u>5</u>	Wine Glass (Red)
<u>9</u>	Salad Fork
<u>14</u>	Service Plate
<u>2</u>	Wine Glass (White)

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

Fill in the Blank

- The utensils are placed 2 inch(es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? Cream and Sugar.
- Synchronized service is when: Multiple Servers bring plates at the same time.
- What is generally indicated on the name placard other than the name? Table Number.
- The Protein on a plate is typically served at what hour on the clock? 6:00.
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? Let the kitchen / supervisor know.

35
Joey M. Freeman
619-730-5876
San Diego, CA

Objective: Seeking a position as a Restaurant Server where my skills and experience in the hospitality industry can be utilized to provide excellent guest services.

Highlights:

- Works well under pressure, while having an upbeat, friendly and personable attitude
- Point of sale (POS) system operation and CA food handlers card
- Trained in liquor, food, and wine service

Work Experience:

Bankers Hill Restaurant and Bar

(619)231-0222

San Diego, CA

Server

December 2015 – Present

- Monitored dining room to ensure optimal guest experiences
- Answer customer questions and resolve issues promptly and effectively
- Accurately recorded orders and partnered with team members to serve food and beverages that exceeded guests' expectations

Barbarella Restaurant and Bar

(858)454-7373

La Jolla, CA

Server

February 2014 – December 2016

- Serve tables, assist other servers with running their food/drinks, and greet customers
- Refill water/sodas, prepare back patio for private events
- Polish silverware/glassware

Tapenade Restaurant

(858)551-7500

La Jolla, CA

Waiter Assistant/ Food Runner

November 2014 – May 2015

- Assist servers in clearing tables, running food, resetting tablecloths and plate settings
- Set up side stations and make sure bread oven is always full and cooked perfectly
- Polish wine glasses, water glasses, and silverware

Heights Tavern

San Diego, CA

(619)563-3900

Server/ Food Runner

December 2012 – August 2013

- Bus tables and help servers run food
- Assist the bartenders with closing at end of shift
- Set up tables for private events in the back patio

References available upon request