

Acrobat

outsourcing

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

First and Last Name:

Steven Liepe

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Phone number: 609 591.0999

Working Experience:

Company Name: Ovation Food Service

Dates of Employment: 2003 - now

Job Responsibility:

- Serving guest
- Setting tables
- Bussing tables
- Serving drinks

Company Name:

Holiday Inn Cherry Hill

Dates of Employment: On call 2002-2015

Job Responsibility:

- Serving guest
- Setting tables
- Bussing tables
- Serving drinks

Company Name:

Armark Sports Services

Dates of Employment: 2003-2015

Job Responsibility:

- Setting tables
- Bussing/Clearing tables
- Serving guest
- Serving drinks

Skills

- Bartending
- Safe Server
- Event Planning background
- Team Player

Servers Test

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

d 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



Scullery



Queen Mary



Chaffing Dish



French Passing



Russian Service



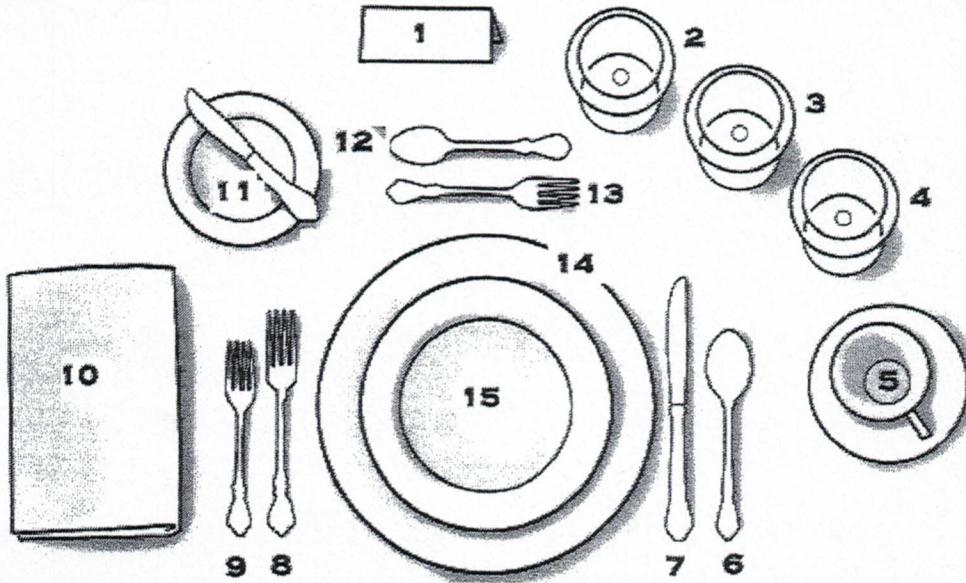
Corkscrew

Tray Jack

- A. Metal buffet device used to keep food warm by heating it over warmed water
- 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)
- C. Used to hold a large tray on the dining floor
- D. Area for dirty dishware and glasses
- E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored
- F. Used to open bottles of wine
- G. Style of dining in which the courses come out one at a time

Name Steve Lippe 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
 9 Tea or Coffee Cup and Saucer
 7 Dinner Knife
 3 Wine Glass (Red)
 6 Salad Fork
 14 Service Plate
 4 Wine Glass (White)

Fill in the Blank

1. The utensils are placed 2 inches X inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? sugar cream.
3. Synchronized service is when: Simultaneously.
4. What is generally indicated on the name placard other than the name? the guest dinner choice.
5. The Protein on a plate is typically served at what hour on the clock? 6:00 O'clock.
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? let Captain or manger know ASAP.