

Acrobat

outsourcing

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

First and Last Name: HERMELA GEBREMARIAM
Email: betekey.gebremariam@gmail.com
Phone number: 415-748-6882

Working Experience:

Company Name: Operal plaza Taqueria

Dates of Employment: may 2016

Job Responsibility:

- - They took their order
- - I make Sandwich
- - Some times I serve
- - I prepare everything

Company Name: Vintage Seniors living

Dates of Employment: 2011 -

Job Responsibility:

- - Food Server
- - set up
- -
- -

Company Name: Caffe Granchi

Dates of Employment: 2013

Job Responsibility:

- - Food Server
- - prepare everything
- - clean up
- -

Skills

- -
- -
- -
- -

Name Hermela Gebrmariam

Servers Test

Score / 35

Multiple Choice

↓ 50%

- 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
- 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
- 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 dining 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

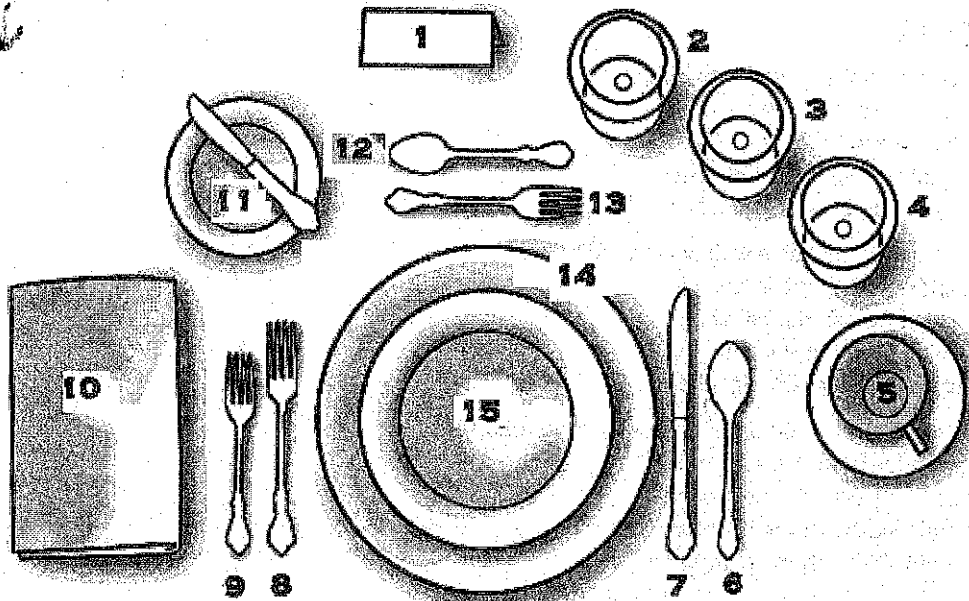
Match the Correct Vocabulary

- | | |
|---|---|
| <input checked="" type="checkbox"/> B Scullery | A. Metal buffet device used to keep food warm by heating it over warmed water. |
| <input checked="" type="checkbox"/> G 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) |
| <input checked="" type="checkbox"/> A Chaffing Dish | C. Used to hold a large tray on the dining floor. |
| <input checked="" type="checkbox"/> C French Passing | D. Area for dirty dishware and glasses |
| <input checked="" type="checkbox"/> E Russian Service | E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored |
| <input checked="" type="checkbox"/> D Corkscrew | F. Used to open bottles of wine |
| <input checked="" type="checkbox"/> A Tray Jack | G. Style of dining in which the courses come out one at a time |

Name Hermela Gebmarlam

Servers Test

Score / 35



Match the Number to the Correct Vocabulary

- | | |
|------------------------------------|---|
| <u>10</u> Napkin 10 | <u>8</u> Dinner Fork 8 |
| <u>11</u> Bread Plate and Knife 11 | <u>5</u> Tea or Coffee Cup and Saucer 5 |
| <u>10</u> Name Place Card 10 | <u>7</u> Dinner Knife 7 |
| <u>6</u> Teaspoon 6 | <u>3</u> Wine Glass (Red) 3 |
| <u>13</u> Dessert Fork 13 | <u>9</u> Salad Fork 9 |
| <u>6</u> Soup Spoon 6 | <u>14</u> Service Plate 14 |
| <u>15</u> Salad Plate 15 | <u>2</u> Wine Glass (White) 2 |
| <u>4</u> Water Glass 4 | |

Fill in the Blank

- The utensils are placed 1/2 inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? 1/2
- Synchronized service is when: 1/2
- What is generally indicated on the name placard other than the name? 1/2
- The Protein on a plate is typically served at what hour on the clock? 1/2
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?

I'm going to tell them what we have today.

Multiple Choice (1 point each)

- C 1) A gallon is equal to _____ ounces
- a. 56
 - b. 145
 - c. 32
 - d. 128
- C 2) Mesclun are what type of vegetable?
- a. Roots
 - b. Beans
 - c. Salad Greens
 - d. Spices
- C 3) What does the term braise mean?
- a. Sear quickly on both sides
 - b. Slowly cook in covered pan with little liquid
 - c. Cook on high heat and quickly
 - d. Slowly cook in simmering water
- B 4) At what internal temperature must chicken be cooked so that it is safe to eat?
- a. 155 degrees F
 - b. 165 degrees F
 - c. 175 degrees F
 - d. 185 degrees F
- C 5) How do you blanch vegetables?
- a. Immerse for a short time in boiling water
 - b. Cook lightly in butter over med heat
 - c. Soak in cold water overnight
 - d. Rub with salt before cooking
- B 6) Which of the following ingredients would you pack before measuring?
- a. Olive Oil
 - b. Salt
 - c. Brown Sugar
 - d. White Sugar
- B 7) What is Al Dente?
- a. Firm but not hard
 - b. Soft to the touch
 - c. Very hard
 - d. Very soft
- A 8) Food should be left out no more than
- a. 2 hours
 - b. 3 hours
 - c. 4 hours
 - d. 5 hours

Prep Cooks Test

- B 9) Which is the improper way to thaw frozen food?
- a. In the fridge
 - b. In a sink with cold water
 - c. On the counter
 - d. In the microwave
- C 10) Which of the following can you use to put out a grease fire?
- a. Baking Soda
 - b. Baking Powder
 - c. Flour
 - d. Water
- C 11) What is the temperature range of the danger zone?
- a. 25-135
 - b. 40-140
 - c. 50-160
 - d. 30-130
- C 12) Which of the following is listed from smallest to largest?
- a. Dice, chop, mince
 - b. Mince, chop, dice
 - c. Chop, dice, Mince
 - d. Mince, dice, chop
- b 13) Which direction should pan handles be turned while cooking on the stove?
- a. Over the fire at all times
 - b. Turned towards you for better control
 - c. Turned towards the right or left at all times
 - d. Over the countertop at all times
- d 14) When you poach something, you cook it with what?
- a. Noodles
 - b. Vegetables
 - c. Liquid
 - d. Oil
- C 15) Which spoon is used to remove fat from soups and stews?
- a. Basting Spoon
 - b. Ladle
 - c. Slotted Spoon
 - d. Portion Spoon
- E 16) Which of the following means to cook in a small amount of fat?
- a. Season
 - b. Sauté
 - c. Broil
 - d. Boil
 - e. Fry

Prep Cooks Test

B

17) What is a Julien cut?

- a. Food cut into long thin strips, matchstick
- b. Food cut into long thin strips then turned and cut into a 1/8" dice
- c. Food diced into finely chopped and uniform pieces
- d. Cutting and peeling into oblong seven sided football like shapes

A

18) To cook a food in a pan without browning over low heat until the item softens and releases moisture.

- a. Sweat
- b. Boil
- c. Roast
- d. Grill

Fill-in the Blank (1 point each)

19) _____ & _____ are the basic seasoning ingredients for all savory recipes.

20) Knife : to cut into very small pieces when uniformity of size and shape is not important.

