

Servers Test

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**
- 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 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

E Scullery **4**

A Queen Mary **4**

D Chaffing Dish **4**

B French Passing

G Russian Service

F Corkscrew

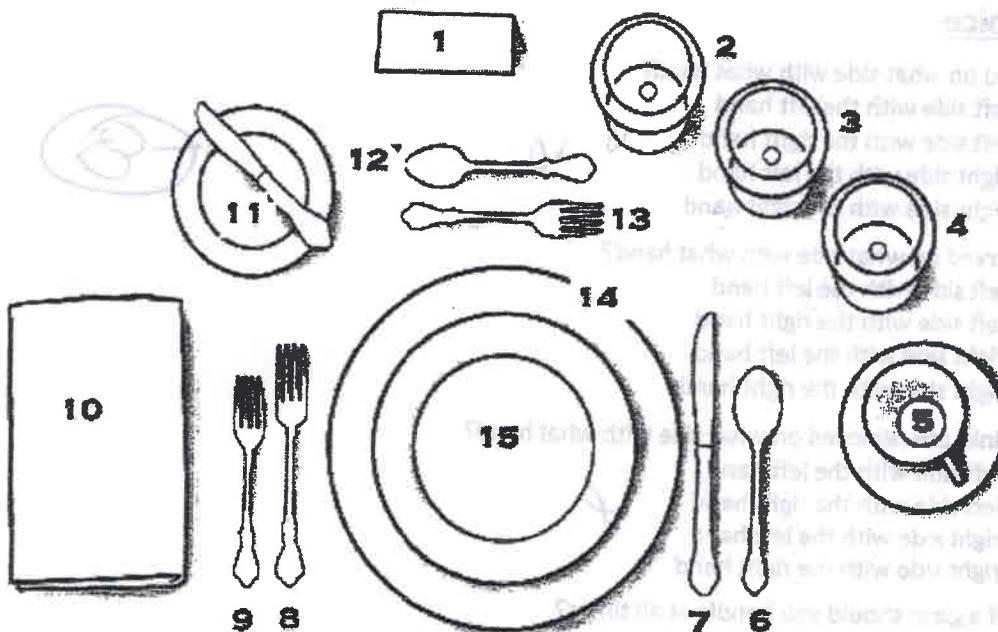
C Tray Jack

- 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 _____

Score / 35

Servers Test



Match the Number to the Correct Vocabulary

| | | | |
|-----------|-----------------------|-----------|------------------------------|
| <u>10</u> | Napkin | <u>8</u> | Dinner Fork |
| <u>11</u> | Bread Plate and Knife | <u>5</u> | Tea or Coffee Cup and Saucer |
| <u>1</u> | Name Place Card | <u>7</u> | Dinner Knife |
| <u>12</u> | Teaspoon | <u>4</u> | Wine Glass (Red) |
| <u>13</u> | Dessert Fork | <u>9</u> | Salad Fork |
| <u>6</u> | Soup Spoon | <u>14</u> | Service Plate |
| <u>15</u> | Salad Plate | <u>3</u> | Wine Glass (White) |
| <u>2</u> | Water Glass | | |

Fill in the Blank

1. The utensils are placed _____ inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? Cream sugar
3. Synchronized service is when: One course at a time.
4. What is generally indicated on the name placard other than the name? _____
5. The Protein on a plate is typically served at what hour on the clock? 5 4
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? Let cook know or person in charge of food, expediter

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Objectives

I am seeking employment with a company where I can use my talents and skills to grow and expand the company. To be able to learn as I work to better myself professionally

Experience

Scorpion Moon LLC, Los Angeles CA

10/2015 – Present

Production Coordinator / Administration

I worked with many different events and festivals. I was responsible for the day to day operations for labor, logistics, and preparing all staff for each event. I worked with Production Management to achieve all goals assigned to me efficiently. Skills include MS Office, Inventory control, Money management, and labor logistics

Burst Sound and lighting

7/2015 – 10/2015

Production Coordinator

Was responsible for staff of 22 technicians. Was in control of all technician payroll. Held the responsibility of daily labor logs and hours worked. Worked as administration to the Vice President of Sales for all events. Skills include Money management, labor logistics, and CRM. Processed all daily logs via MS Office. Worked within budget for all events.

The Golden Nugget Casino

3/2015 – 7/2015

Black Jack Dealer – Party Pit

I worked as a black jack dealer in the golden nugget casino and resort. Very math oriented and counted money according to the hands dealt. People oriented position. Worked well with all clients approaching the table.

Dimillo's Restaurant

Portland, ME

4/2010 – 6/2014

worked as a server full time for many years. Worked well with management to insure that all customers were seated and served efficiently. Worked with many private functions and larger parties. Skills include money management, CRM, POS, and management.

Education

Executive Real Estate Programs

Real Estate Licence - California

References

Please ask

