

Name Joel V. Tate

Servers Test

Score / 35

Multiple Choice

- d 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
- a 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
- b 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 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

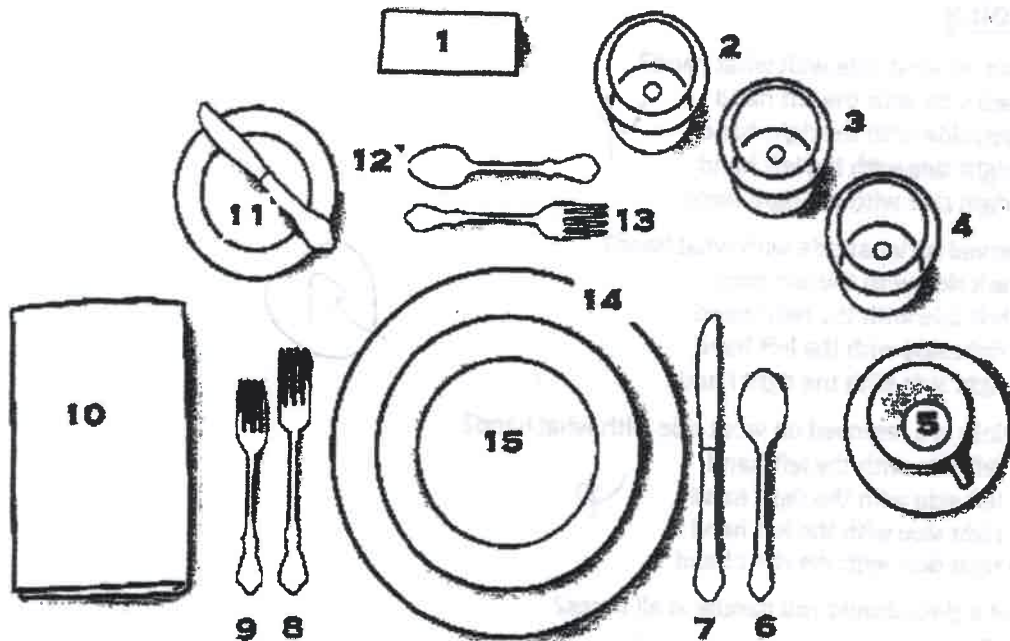
Match the Correct Vocabulary

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

Name Joel V. Tate

Servers Test

Score / 35



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>24</u>	Water Glass		

Fill in the Blank

- The utensils are placed two inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? sugar, cream
- Synchronized service is when: All dishes are served at the same time
- What is generally indicated on the name placard other than the name? the entree
- The Protein on a plate is typically served at what hour on the clock? seven
- If a guest asks for a specialty dinner (I.e. Gluten-Free or Vegetarian) you should do what immediately?
inform your supervisor, try to meet their needs

Joel Vernon Tate

4003 Sunset Dr, Apt 4
Los Angeles, CA
(816)288-9811
JoelTate2002@gmail.com

EXPERIENCE

John Elway Chevrolet, Englewood, CO - *Parts department, Shipping*

Jan 2016 - Aug 2016

Filling and shipping orders, loading and stocking inventory, inspection and delivery of parts to technicians and customers.

Voodoo Comedy Club, Denver, CO - *Sound and lighting tech*

May 2015 - July 2016

Theater tech operations, announcer duties and customer service.

Valero Corner Store, Englewood, CO - *Customer Service Representative*

July 2014 - July 2016

Cash register sales, inventory, stocking, cleaning, food prep.

Knepper Construction, Lee's Summit, MO - *Finish Trim Carpenter*

May 2005 - Aug 2013

Custom new home, commercial, and remodel work including all aspects of construction.

EDUCATION

Belton Highschool, Belton, MO - *Highschool Diploma*

1998-2002

General studies

Skills

Quick learner.

Personable with all types of people.

Impeccable customer service skills.

Enjoys problem solving.

Comfortable in high stress situations.

