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Work Experience

The Woods Institute 2013-present
-Freelance Editor / Assistant
-Help edit and organize material for seminars about Congress and the Federal Government

Republic Airlines 2012 - 2015
-Flight Attendant
-Ensuring the safety and comfort of passengers

Bike and Roll Washington DC 2011
-Assistant Manager, Union Station location
-Booking bicycle tours and rentals for tourists
-Other responsibilities include basic bike repair, employee training

Ananda Shala Yoga and Pilates Studio 2010 - 2011
-Yoga Instructor: designing and teaching classes for adults and children
-Administrative Assistant: event planning, assisting clients, general studio upkeep

The Market Bagel and Deli 2005 - 2010
-Weekday Baker / Sandwich Maker and Cashier
-key holder; responsibilities included opening the shop and baking the day's bagels.
Additional tasks included food prep, cashiering, customer service

Education

University of Maryland, College Park Spring 2009
-Bachelor of Arts in the Humanities; 3.6 GPA
-Jimenez-Porter Writers' House two-year certificate program
-Recipient of the Nicholas Allocca Memorial Award Scholarship

Personal

-Extensive travel in the U.S. and abroad, most recently Turkey and Chile
-RYT-200 certified yoga teacher
-Coxswain for UMD Men's JV club rowing team
-Current CA food handler's card

References available upon request

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
- C 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
- C 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

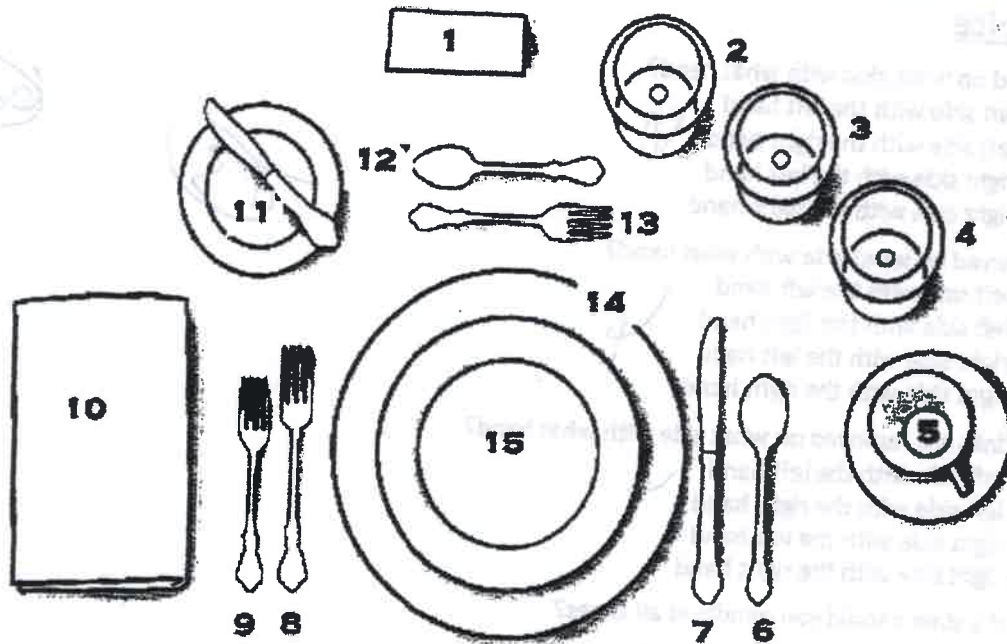
Match the Correct Vocabulary

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

Name _____

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>3</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>4</u> | Wine Glass (White) |
| <u>2</u> | Water Glass | | |

Fill in the Blank

- The utensils are placed 3 inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? cookies
- Synchronized service is when: each course comes out/cleared
- What is generally indicated on the name placard other than the name? party
- The Protein on a plate is typically served at what hour on the clock? 6 o'clock
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?
mark the table