

**Servers Test**

**Multiple Choice**

B

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 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**

D Scullery

A Queen Mary

E Chaffing Dish

B French Passing

G Russian Service

F Corkscrew

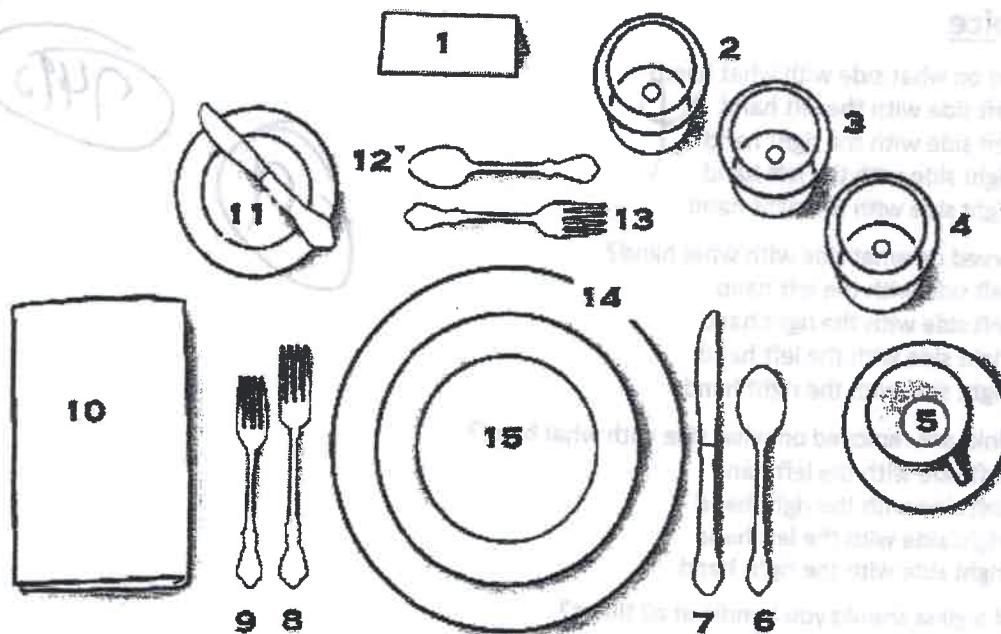
C Tray Jack

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**

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

10 Dinner Knife

11 Wine Glass (Red)

12 Salad Fork

13 Service Plate

14 Wine Glass (White)

**Fill in the Blank**

1. The utensils are placed 3 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: Server serve at the same time
4. What is generally indicated on the name placard other than the name? Table or seat #
5. The Protein on a plate is typically served at what hour on the clock? 6
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? Provide all the options we have available to guest

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**Objective:** Obtain a challenging position where I can use my talents and skills to grow and expand new opportunities. creative problem solving and learn management skills to achieve success of the company.

**Experience:** excellent communication, passionate development, emphasis working with a team, motivation to grow, managing marketing, diverse cultural, customer care, progressive projects

**SKILLS:** Retail Sales, Cash-Handling Accuracy, Credit Card Transactions, Customer Service Excellence, Loss Prevention, Merchandising & Stocking, Knowledge of POS Systems, Setting up events, Experience in upscale dining, problem solving, multitasking, organization, dependability, communication, responsibility

**Island Hotel Newport Beach Ca.**

Retail Sales Clerk, From: April 2015 to: March 2016

Greet customers and efficiently process transactions within busy, fast-paced retail environments. Operate cash register, scanners and computers to itemize and total customer purchases; collect payments and make change for cash transactions; and balance drawer at the end of each shift. Assist with store stocking, floor-sets, cleaning and organizing. opening/closing procedures.

**Restaurant Hostess: (bighorn sheep restaurant)** Greeted and seated guests at the same time as monitoring the flow of guests. Obtaining the seating chart and great communication with servers. Gave quick and exact information and directions to guests. Gave answers to all questions regarding the menu and services. Ensured coverage of the hostess stand at all times, Answered phones, took messages and made reservations, cleaning tables and Windows. Well preparations for the servers



**( Boulder creek golf course- Boulder city, Nevada )**

**Job Description:** **Server/barback**-Setting up tables and decorations for events. Pre-shift work would include thoroughly making sure we had enough supplies to last all night. Then putting everything in the exact order, glasses, plates, silverware, flowers, chairs, consistency throughout the venue. post-shift Taking drink orders then serving them. Serving each course to large parties (up to 250 plates). Being attentive to dirty plates or glasses at each table. Clearing plates after each course. Clearing tables completely when finished. Professionally Interacting with Club Members and their family and friends. After party leaves cleaning up banquet room.

**The Opalski family: Live in nanny for 3 years**

**The litijens family: nanny/personal assistant for 5 years**

**Performance Summary:** Friendly and disciplined Babysitter with many progressive experience in nurturing and developing children of different ages. Detail-oriented individual who has a special talent of being creative, multitasking, preparing meals and formulas, serving meals, handling children's overall activities, changing diapers and managing timetable as instructed by parents. Well-versed in monitoring the safety and well-being of children all times. Thorough understanding of age appropriate nutritional needs. Clean medical and criminal background Current driver's license with excellent driving record.

**BABYSITTING SKILLS:** Behavior Management, Tutoring , Attention to Detail Meal Preparation, Night Wakening, Emergency Handling, Bathing and Grooming, House Safety, Hazards Prevention, Diaper Changing, Curriculum Implementation, Hygiene Maintenance.

**References:**

Kristina Litijens : 702-785-2500

Erika Opalski : 323-899-2636

Kari-Adobe : 949-887-7616

