

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 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

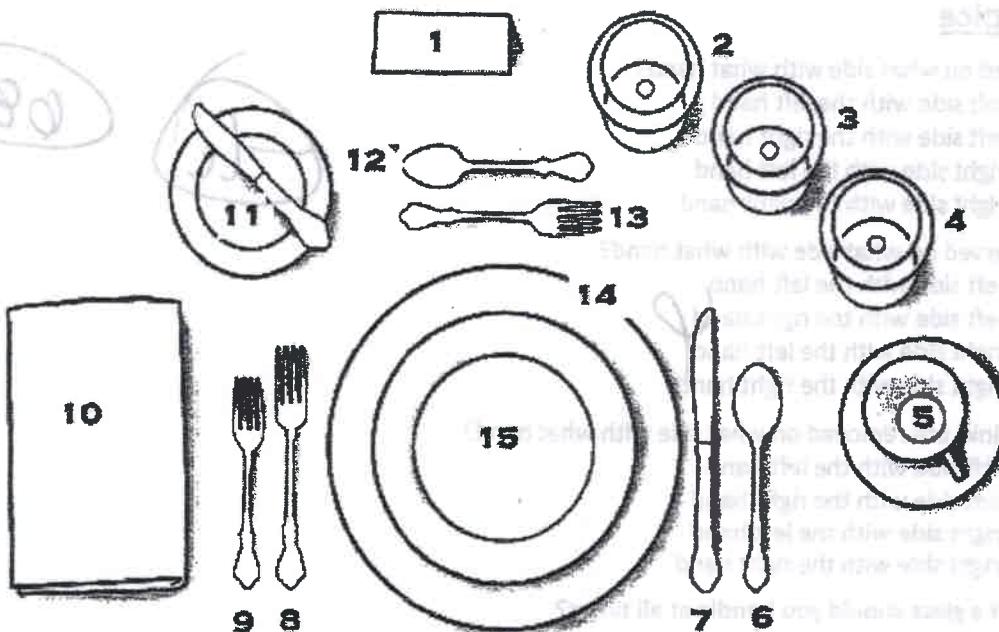
- D Scullery
- C Queen Mary
- H Chaffing Dish
- G French Passing
- I Russian Service
- F Corkscrew
- E Tray Jack

- 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 Sean Baller

Score / 35

Servers Test



Match the Number to the Correct Vocabulary

10 Napkin

11 Bread Plate and Knife

1 Name Place Card

8 Teaspoon

12 Dessert Fork

13 Soup Spoon

15 Salad Plate

14 Water Glass

7 Dinner Fork

5 Tea or Coffee Cup and Saucer

6 Dinner Knife

14 Wine Glass (Red)

13 Salad Fork

14 Service Plate

4 Wine Glass (White)

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? Desserts

3. Synchronized service is when: Food comes in order

4. What is generally indicated on the name placard other than the name? amount of guest in party

5. The Protein on a plate is typically served at what hour on the clock? 7

6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?

Know if it's possible so I can give a proper response.

Sean Baker

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Summary

Sag- Aftra Actor, Experienced Film Production, Assistant , Director, With a strong background in media. Achievement-driven and results-oriented.

Education

Highschool

Garnet Valley

, Pennsylvania

Graduated November 2008

Playhouse West

Playhouse West

Philadelphia, Pennsylvania

Graduated March 2015

Authentic Meisner Training

Employment History

Apple Vacations

Travel Sales

November 2008 - January 2011

Provide impeccable customer service to internal and external customers

Strive for excellence when provided feedback on booking accuracy and monitoring results; incorporate feedback into daily routine

Meet individual and departmental goals with regard to customer service, sales, phone stats and productivity

Goldey Co

Residential, Commercial door installation, Servicing and Repair

Glen Mills, Pennsylvania

Custom Residential, Commercial door installation, and Servicing and Repair

February 2013 - April 2014

Ardmore Toyota

Business Development Consultant

Ardmore, Pennsylvania

August 2011 - August 2012

Obtain information from customer regarding vehicle of interest or special requests; document the details of each conversation with the customer in Dealership CRM

Answer general inquiries regarding vehicles in inventory; navigate the manufactures website, dealer website and refer to vehicle books for information when necessary

Work with department manager to set monthly goals and reach forecasting objectives

Hobbies & Interests

Sports, Animal Care, Reading,

Professional Skills

Film Tv Acting: *Advanced*

Sales: *Advanced*

Listening: *Advanced*

