

Name Brendan Muccillo

Servers Test

Score / 35

Multiple Choice

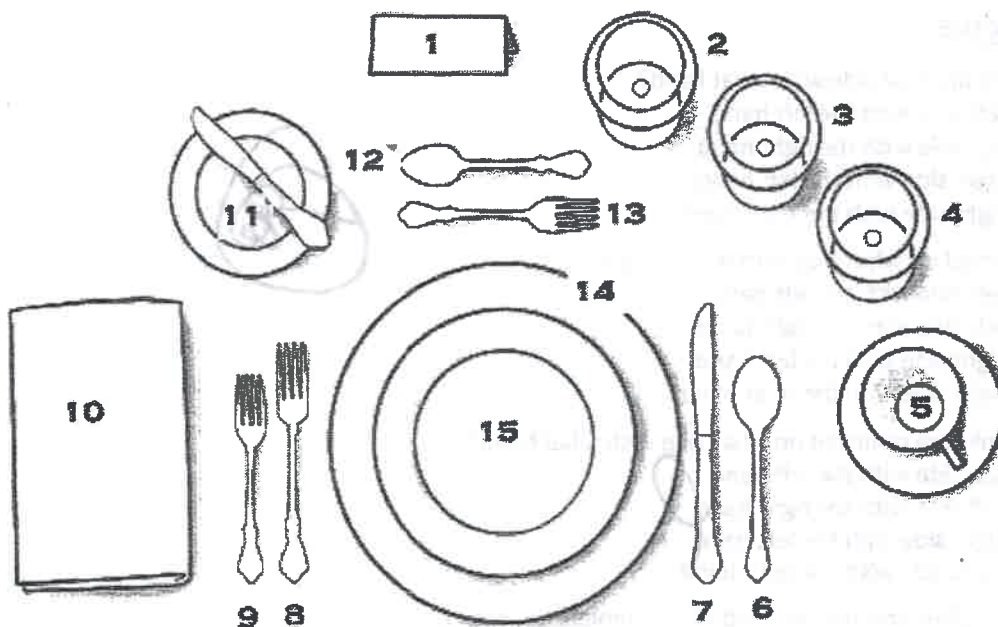
- A 1) Food is served on what side with what hand?
a) On the left side with the left hand
b) On the left side with the right hand
c) On the right side with the left hand
d) On the right side with the right hand
- D 2) Drinks are served on what side with what hand?
a) On the left side with the left hand
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
- 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

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

Name Brendan Mucc1/10
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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>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>2</u> | Wine Glass (White) |
| <u>4</u> | Water Glass | | |

Fill in the Blank

- The utensils are placed 10-12 inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? Bread
- Synchronized service is when: Multiple servers present the dishes to the whole table
- What is generally indicated on the name placard other than the name? Party/Event
- The Protein on a plate is typically served at what hour on the clock? 3 or 2
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?
Make a note of it and inform the prep workers

Resume -

Brendan Muccillo
1225 La Maida Ave, Los Angeles CA
(513) 602-1740

Job History:

Premier Catering Company - Catering Server
Los Angeles California

*Duties -

Prepared the dining area, cleaned up after guests, maintained a buffet table for guests, cut cake, bartending

*Reason for leaving -

I still work for this company, but I have not been able to pick up many hours at this company, due to lack of them having parties

Nicholson's Pub - Server
Downtown Cincinnati Ohio
Oct '14 to Mar '16

*Duties -

Served guests their food and placed their orders

*Reason for leaving -

Left because I moved to LA

Uber Driver on Miami Beach
Jan 2014 - June 2014

*Duties

Drove guests to their destinations using the Uber app

*Reason for Leaving -

I left to return to Cincinnati to be with family

Einstein Bros Barista on Miami Beach
Alton Rd Miami Beach FL
Jan 2014 - April 2014

*Duties -

Made drinks for guests / Cashier / Baker

*Reason for Leaving -

I left to return to Cincinnati to be with family

DHL Package Handler
CVG Airport
Feb 2012 - Dec 2013

*Duties -

Unloaded packages from aircrafts, sorted packages

*Reason for leaving -

I left to make time for school

O'Charley's Restaurant as a Server
Crookshank Rd Cincinnati
Sept 2009 - April 2012

*Duties -

Server and Host / Brought guests their food

*Reason for leaving -

I left to work at DHL since it paid better

La Rosa's Call Center Customer Service Rep
Boudinot Ave Cincinnati
June 2007 - May 2009

*Duties -

Placed pizza orders over the phone

*Reason for leaving -

I left after I graduated High School

Any employment gaps were from making time for School or traveling abroad.

Education:

St Xavier High School
HS Diploma 2009

Cincinnati State College
Audio Video Production Associate's 2013

Contacts:

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