

Name Nicole Garcia

Servers Test

Score / 35

Multiple Choice

- a. 1) Food is served on what side with what hand?
- On the left side with the left hand
 - On the left side with the right hand
 - On the right side with the left hand
 - On the right side with the right hand
- a. 2) Drinks are served on what side with what hand?
- On the left side with the left hand
 - On the left side with the right hand
 - On the right side with the left hand
 - On the right side with the right hand
- D 3) Food and drinks are removed on what side with what hand?
- On the left side with the left hand
 - On the left side with the right hand
 - On the right side with the left hand
 - On the right side with the right hand
- a. 4) What part of a glass should you handle at all times?
- The stem
 - The widest part of the glass
 - The top
- D 5) When you are setting a dining room how should you set up your tablecloths?
- Neatly and evenly across the tables
 - The creases should all be going in the same directions
 - The chairs should be centered and gently touching the table cloth
 - All of the above
- D 6) If you bring the wrong entrée to a guest what should you do?
- Go back into the kitchen and patiently wait in line behind the rest of the servers until it's your turn
 - Inform the guests that you will bring the correct entrée once everyone else in the dining room is served
 - Try to convince the guests to eat what you brought them
 - Go back into the kitchen to the front of the line and inform the expeditor that you need a different entrée

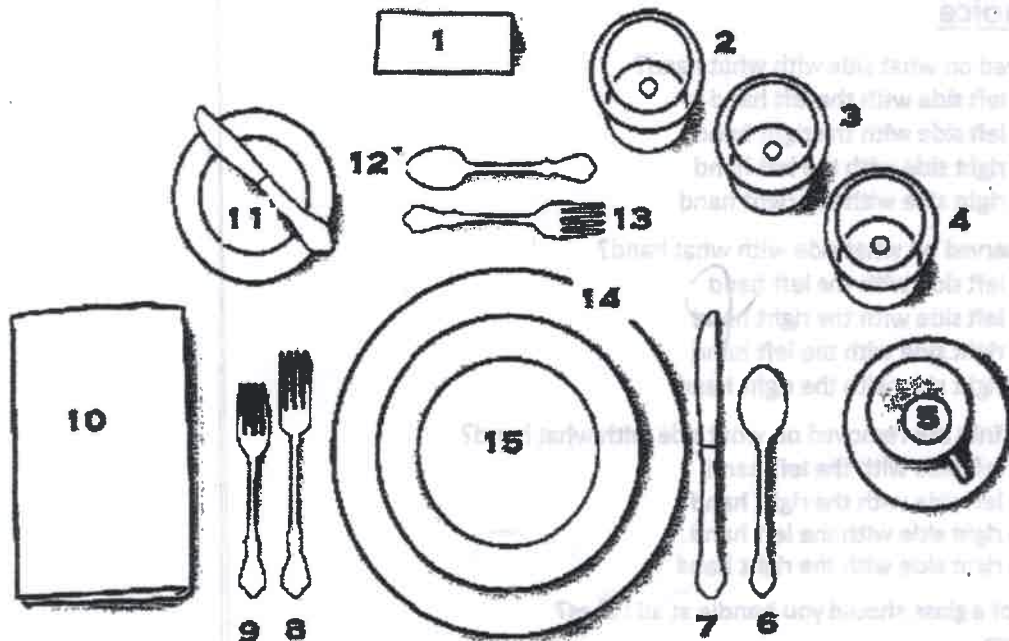
Match the Correct Vocabulary

- | | |
|--------------------------|---|
| <u>e</u> Scullery | A. Metal buffet device used to keep food warm by heating it over warmed water |
| <u>a</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>z</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>D</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 _____

Servers Test

Score / 35



Match the Number to the Correct Vocabulary

10
11
1
12
13
14
15
4

Napkin
Bread Plate and Knife
Name Place Card
Teaspoon
Dessert Fork
Soup Spoon
Salad Plate
Water Glass

8
5
7
4
9
14
3

Dinner Fork
Tea or Coffee Cup and Saucer
Dinner Knife
Wine Glass (Red)
Salad Fork
Service Plate
Wine Glass (White)

Fill in the Blank

- The utensils are placed 4 inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? sugar + sweetener
- Synchronized service is when: Items are being delivered to table
- What is generally indicated on the name placard other than the name? Mr / Mrs X
- The Protein on a plate is typically served at what hour on the clock? 10
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?
Write it down + label the seat

Acrobat

outsourcing

Your Hospitality Staffing Professionals
665 Third St., Suite 415 • San Francisco, CA 94107

First and Last Name: DERRICK ALCIA
Email: DERRICKALCIA@gmail.com
Phone number: 956 490 6841

Working Experience:

Company Name: Well fit Malibu
Dates of Employment: 2014-2016

Job Responsibility:

- - DANCE FITNESS CONSULTANT
- - Zumba Instructor
- -
- -

Company Name: CPT CHARLIE RUMB
Dates of Employment: 2014-2016

Job Responsibility:

- - MEDIC TRAINER DIRECTOR
- - CALENDAR MANAGER
- -
- -

Company Name: HIGHEST USER REPORT
Dates of Employment: 2010-2014

Job Responsibility:

- - DANCE FITNESS CONSULTANT
- -
- -
- -

Skills

- - KEYNOTE SPEAKER
- - DANCE INSTRUCTOR
- - GROUP EXERCISE INSTRUCTOR
- -

