

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

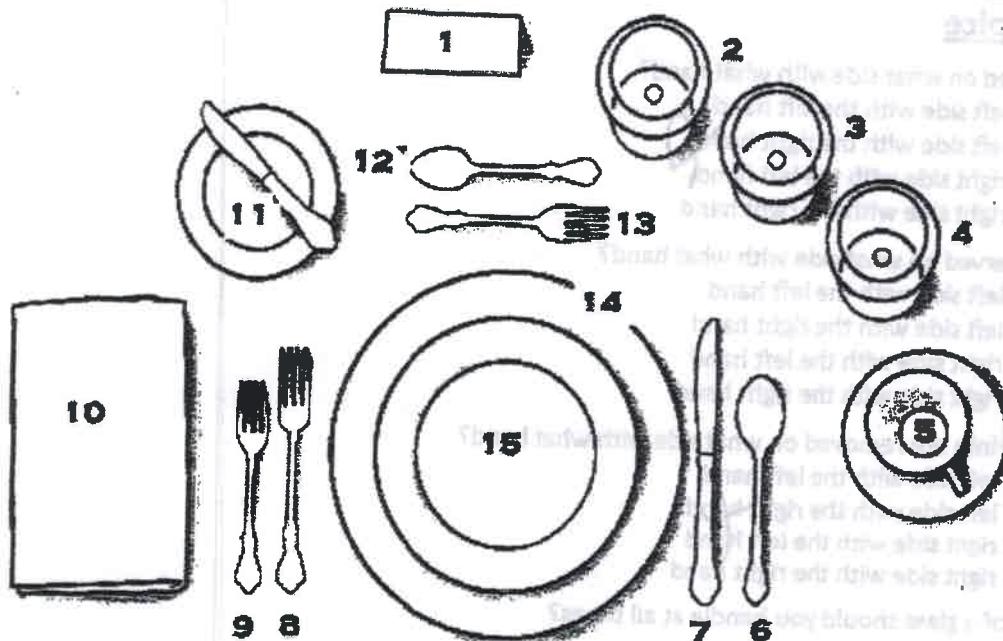
- D Scullery
- F Queen Mary
- A Chaffing Dish
- B French Passing
- G Russian Service
- E Corkscrew
- C Tray Jack

- 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 Maureen Asic

Score / 35

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

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? Sugar or Cream
3. Synchronized service is when: When you are attentive with your guest.
4. What is generally indicated on the name placard other than the name? Same time
5. The Protein on a plate is typically served at what hour on the clock? Dinner 6pm - 8pm
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? Let them know what we offer

Maureen Asic

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PROFILE

Highly efficient, reliable and industrious server with strong interpersonal, training, and communication skills. Have 3 years of exemplary and loyal service for busy establishments within the restaurant and bar industry.

EXPERIENCE

California Pizza Kitchen, West Hollywood — 2012

- Server, Responsible for large parties from 20-50 Guest

Dallas BBQ, NY, New York — 2009 - 2011

- Server, Responsible for large parties from 20-50 Guest

El Morocco, NY, New York — 2009

- Go Go dancer

Tequila Chitos, NY, New York — 2008 - 2009

- Bartender, server, host

Scandic Hotel, Sweden Stockholm — 2007 - 2008

- Breakfast server, cashier, host

HairToday, Sweden Stockholm — 2002 -2006

- Rented chair, hair dresser/stylist

EDUCATION

New York State Certified Bartender — 2008 - 2009

BroadwayDanceCenter — 2006 - 2007

Enskedegårds Gymnasium, Sweden Stockholm — 1999-2002

SKILLS

Fluent in Swedish, English, Assyrian, and Spanish. POSitouch restaurant software, Microsoft Windows, Macintosh OS X, Office software, etc

Contact information from work references, can gladly be submitted upon request.

