

Name

Spearman, Lisa

Score / 35

Servers Test

Multiple Choice

- c 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 c) On the right side with the left hand
d) On the right side with the right hand
- b 2) Drinks are served on what side with what hand?
a) On the left side with the left hand
b 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
- b 3) Food and drinks are removed on what side with what hand?
a) On the left side with the left hand
b 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 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 d) Go back into the kitchen to the front of the line and inform the expeditor that you need a different entrée

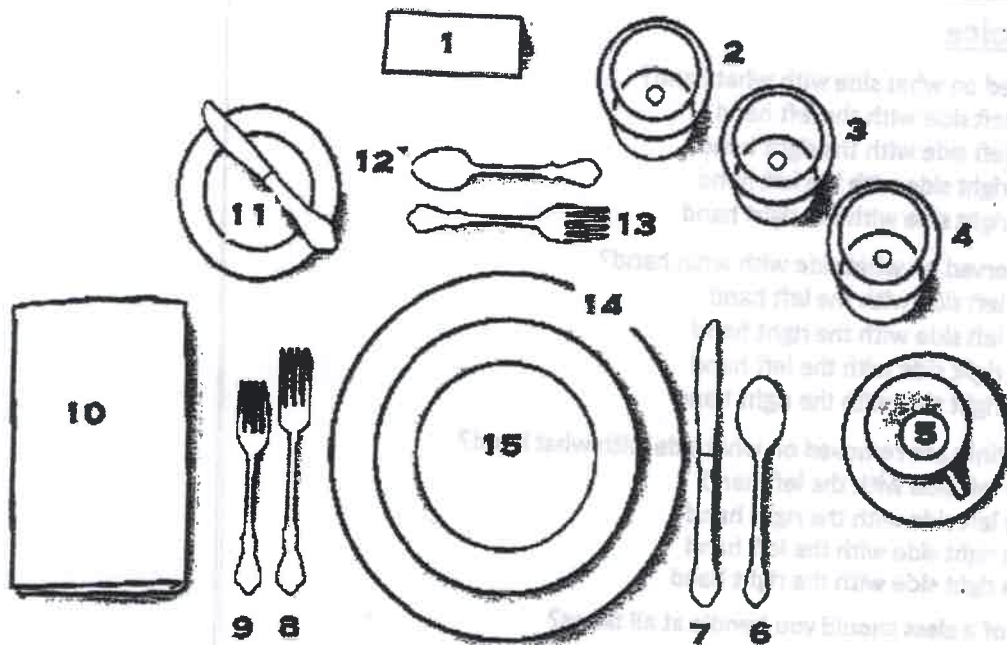
Match the Correct Vocabulary

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

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Match the Number to the Correct Vocabulary

10

Napkin

11

Bread Plate and Knife

1

Name Place Card

12

Teaspoon

13

Dessert Fork

6

Soup Spoon

15

Salad Plate

2

Water Glass

8

Dinner Fork

5

Tea or Coffee Cup and Saucer

7

Dinner Knife

3

Wine Glass (Red)

9

Salad Fork

14

Service Plate

4

Wine Glass (White)

Fill in the Blank

- The utensils are placed _____ inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? _____
- Synchronized service is when: _____
- What is generally indicated on the name placard other than the name? _____
- The Protein on a plate is typically served at what hour on the clock? _____
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? _____

Acrobat

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Your Hospitality Staffing Professionals
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First and Last Name: Lisa Spearman
Email: lunique290@gmail.com
Phone number: 7027883776

Working Experience:

Company Name: Customer Service limo

Dates of Employment: 3/16

Job Responsibility:

- Driving clients to medical appointments ect.
-
-
-

Company Name: free lance photographer

Dates of Employment: current

Job Responsibility:

- Shot photography / Videographer
-
-
-

Company Name: _____

Dates of Employment: _____

Job Responsibility:

-
-
-
-

Skills

-
-
-
-

Excellent customer service

