

Servers Test

Multiple Choice

d 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

d 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

g 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

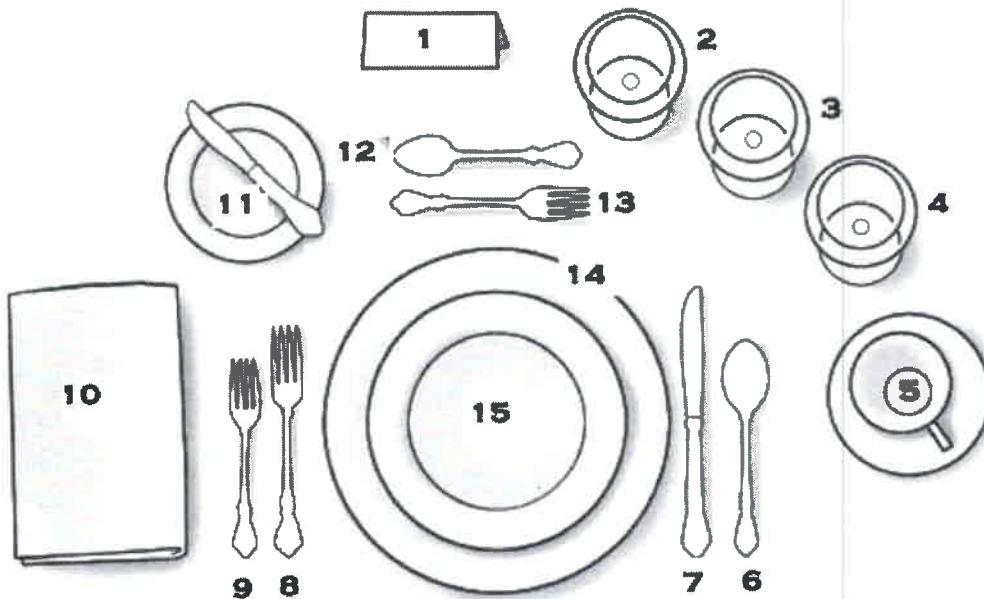
d 6) If you bring the wrong entrée to a guest what should you do?
 a) Go back into the kitchen and patiently wait in line behind the rest of the servers until it's your turn
 b) Inform the guests that you will bring the correct entrée once everyone else in the dinning room is served
 c) Try to convince 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
E Queen Mary
g Chaffing Dish
B G French Passing
G B Russian Service
F 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

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 2 inches inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? SUGAR / CREAM.
3. Synchronized service is when: ALL SERVERS ARE SERVING AT THE SAME TIME.
4. What is generally indicated on the name placard other than the name? ENTREE SELECTION.
5. The Protein on a plate is typically served at what hour on the clock? 6 o'clock.
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? TELL KITCHEN AND CAPTAIN OF SPECIAL ORDER.

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Profile A creative professional with more than eight years of proven talent in the working field. Ability to establish rapport with individuals at all levels, analyze needs and develop appropriate materials within project scope.

Objective To work with a team of professionals of an established company or corporation, who will challenge, and develop my abilities in becoming a valuable asset to your establishment.

Restaurant General Manager
01/09 – 02/16 Georges Greek Grill, Los Angeles, California
Restaurant Server
05/08 – 09/08 Hacienda Colima, Barstow, California
Counter Personnel Team
02/08 – 05/08 Panda Express, Barstow, California
Lead Stock Person
10/05 – 12/07 Michaels Arts & Crafts, Burbank, California
Artistic Endeavors Non Employment
02/01 – 10/05 Christopher Cooka, North Hollywood, California
Server Assistant
01/01 – 05/01 Hilton of Glendale, Glendale, California
Restaurant Supervisor
03/00 – 11/00 Lamplighter Restaurant, North Hollywood, California
Room Service Server
01/00 – 03/00 Regent Beverly Wilshire, Beverly Hills, California
Banquet Supervisor 5 Star Hotel
06/97 – 12/99 El Dorado Hotel, Santa Fe, New Mexico
Assistant Restaurant Manager
10/96 – 04/97 Little Anitas Mexican Restaurant, Santa Fe, New Mexico
Banquet Bartender
06/96 – 10/96 Pinnacle Four Seasons Hotel, Albuquerque, New Mexico
Banquet Server 5 Star Resort
01/96 – 06/96 Hyatt Gainey Ranch, Scottsdale, Arizona
Banquet Server 5 Star Resort
08/95 – 01/96 The Phoenician Resort, Scottsdale, Arizona

B. F. A. ILLUSTRATION, Art Center College of Design, Pasadena, California
03/87 – 06/90 Voted Student Representative (liaison for students/ faculty)