

Servers Test

Multiple Choice

b 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

a 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 A Scullery

E Queen Mary

A D Chaffing Dish

B G French Passing

B 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

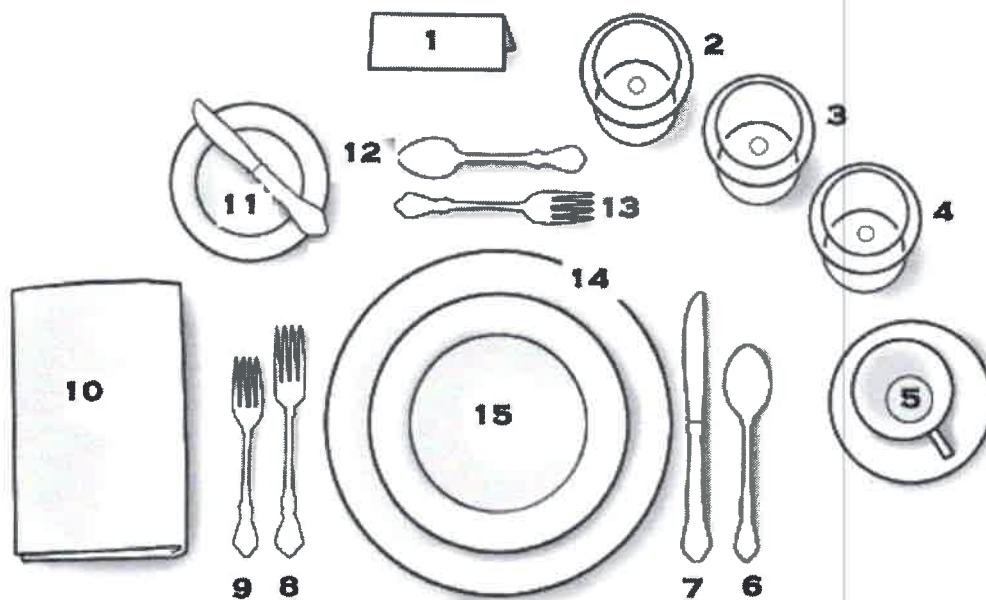
F. Used to open bottles of wine

G. Style of dining in which the courses come out one at a time

Name Hector Olvera

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	<u>1</u>	

Fill in the Blank

1. The utensils are placed 2 inch(es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? Cream and sugar.
3. Synchronized service is when: everything is working accordingly.
4. What is generally indicated on the name placard other than the name? reserved. chair and table
5. The Protein on a plate is typically served at what hour on the clock? 6
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?
Tell them alternative options or ask the kitchen.

Hector Osuna

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• **Summary**

People person and food enthusiast. Mainly focused on serving and bartending (beers and brews), but willing to learn as much as needed. Highly dependable and compromised. Trained in customer service. Always focused on giving my all for the tasks I am given, also a good multitasker and fast learner. Bilingual (English 100% and Spanish 100%).

• **Highlights**

Responsible and punctual

Exceptional communication skills

Able to lift and carry large amounts of food and drinks

Quick Learner and organized

• **Work Experience**

Macy's, Chula Vista, CA

Sales Representative

September 2014 – December 2014

- Personalized attention to clients
- Set up for opening
- Re-stocking merchandise

Bambi Steakhouse and Bar, Tijuana B.C.

Busser and server

January 2015 – November 2015

- Taking orders effectively
- Greeted customers enthusiastically
- Worked as a team
- Clean and set tables

Public House TJ, Tijuana B.C.

Server and Bar-back

November 2015 – June 2016

- Taking orders effectively
- Cleaning bar properly and timely for service
- Communicated with other servers and bussers

• **Education**

Southwestern Western Community College, 2014-2015. Chula Vista, CA

Olympian High School, Class of 2014. Chula Vista, CA