

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

B 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

X 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 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

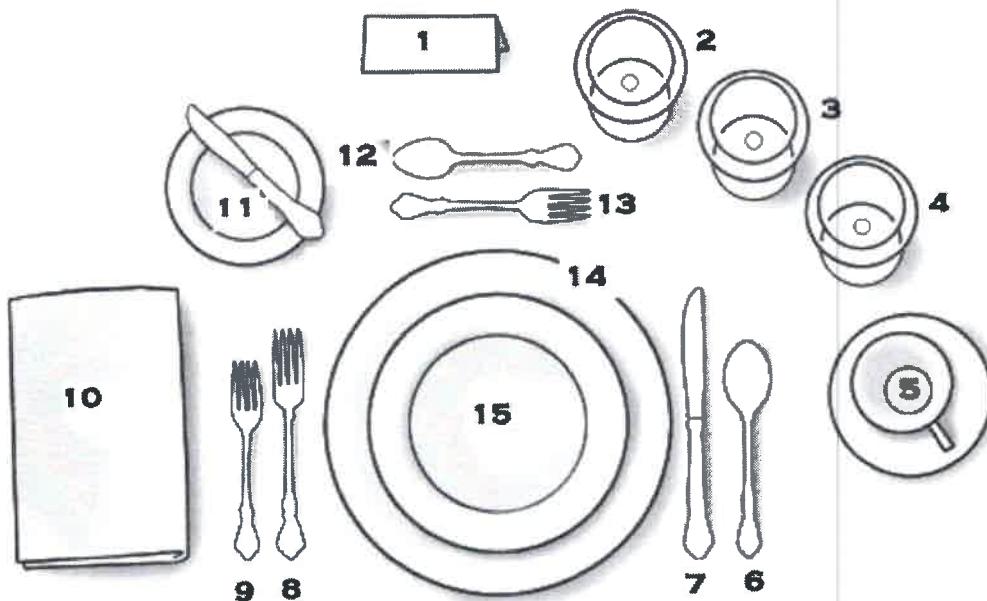
D Scullery
B Queen Mary
X Chaffing Dish
B French Passing
B Russian Service
F Corkscrew
C Tray Jack

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 _____

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>7</u>	Name Place Card	<u>7</u>	Dinner Knife
<u>12</u>	Teaspoon	<u>3</u>	Wine Glass (Red)
<u>13</u>	Dessert Fork	<u>9</u>	Salad Fork
<u>14</u>	Soup Spoon	<u>14</u>	Service Plate
<u>15</u>	Salad Plate	<u>4</u>	Wine Glass (White)
<u>2</u>	Water Glass		

Fill in the Blank

1. The utensils are placed 2 in 1 inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? cream sugar.
3. Synchronized service is when: There is one to four servers per one table.
4. What is generally indicated on the name placard other than the name? table number.
5. The Protein on a plate is typically served at what hour on the clock? 3 o'clock.
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? start me talk to Maitre D or head chef.

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OBJECTIVE & SUMMARY OF QUALIFICATIONS

*Personable, enthusiastic female seeking employment opportunity
in growing business with friendly, professional management*

I am an upbeat, results-oriented, and solution-focused individual with a strong work ethic.

I am highly creative and skilled in time management, professional presentation, and thoughtful communication.

✓ — ✓

→ EXPERIENCE

Camacho's Cantina [at Universal Studios]

4/15-11/15

Server

Server in fast-paced Mexican restaurant and bar. Delivered exceptional, friendly, and fast service to guests. Answered questions about menu selections, and made recommendations. Mastered the art of authentic guacamole preparation and presentation.

Buca Di Beppo [at The Farmers Market]

1/14-4/15

Server

Delivered drink and food specials precisely, ran food, pre-bussed tables, managed tip-outs, and completed side work. Appropriately suggested additional menu items to guests to increase restaurant sales. Accurately recorded orders and partnered with team members to serve food and beverage that exceeded guest expectations. Skillfully anticipated and addressed guests' service needs.

The Edison Ballroom [Brooklyn, NY]

1/12-11/13

Maître D' / Section Manager

Oversaw section of forty servers. Acted as liaison between servers and kitchen. Greeted and escorted guests to designated tables, and checked in periodically with guests to ensure full customer satisfaction. Trained servers and floor staff on proper food handling, safety procedures, and restaurant protocol.