

Name

Elisha Galvan

**Servers Test**

Score / 35

**Multiple Choice**

- a. 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
- 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
- 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

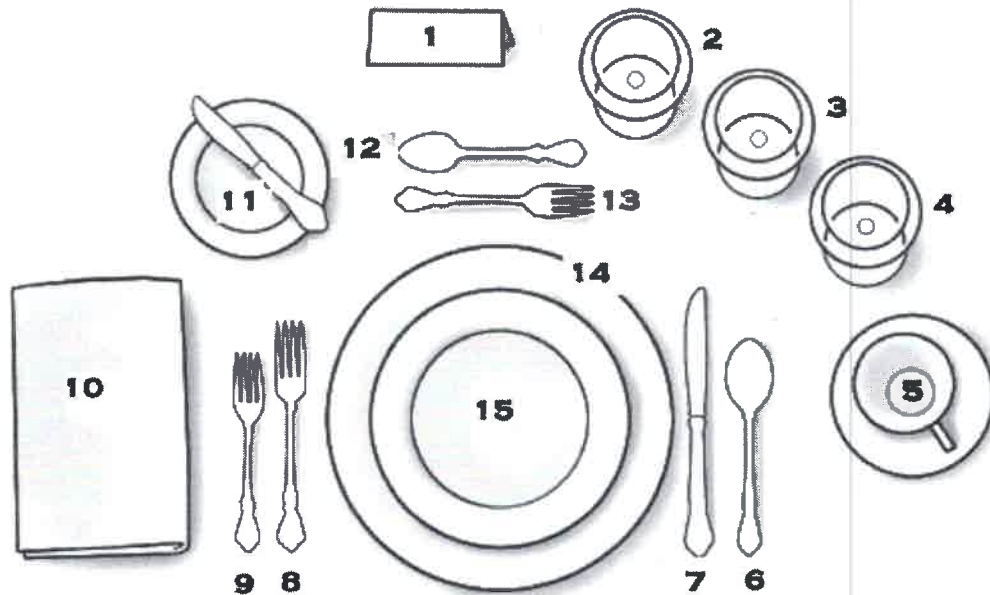
**Match the Correct Vocabulary**

- |                             |   |
|-----------------------------|---|
| <u>D.</u> Scullery          | A. Metal buffet device used to keep food warm by heating it over warmed water   |
| <u>E.</u> 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) |
| <u>A.</u> Chaffing Dish     | C. Used to hold a large tray on the dining floor  |
| <u>B, Bu</u> French Passing | D. Area for dirty dishware and glasses  |
| <u>Go</u> Russian Service   | E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored   |
| <u>X.</u> Corkscrew         | F. Used to open bottles of wine   |
| <u>C.</u> 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**

- |                                 |                                       |
|---------------------------------|---------------------------------------|
| <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>23</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>22</u> Wine Glass (White)          |
| <u>4</u> Water Glass            |                                       |

**Fill in the Blank**

- The utensils are placed 2 inches & inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? cream / sugar / honey
- Synchronized service is when: All food is placed in front of guest @ same time.
- What is generally indicated on the name placard other than the name? table name or #.
- The Protein on a plate is typically served at what hour on the clock? 10 or the event itself
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?  
Inform the kitchen

Elisha Galvan

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## Objective/Personal/Skills

### \*Position as a Server

\*Enthusiastic and detail oriented qualities when tackling any given task. Professional appearance and calm under pressure will assure my work abilities and ethics.

\*Training of restaurant staff, Cash-handling, Banquet organization, Multi-tasking, Quality assurance, Time management, Seat utilization, Problem solving, Extensive Knowledge of Wines, Team work, Food safety, Perseverance, Inventory, Sales and promotion, People skills, Making Beverages and Organization.

## Employment History

### *The Warehouse, Marina Del Rey*

Server and Cocktail Waitress, 2009 to Present

Having the privilege to wait tables at this beautiful Polynesian Style restaurant decked out in Hawaiian chic raiment selling the highest quality of steak and seafood right on the Marina has been a delight. My role at The Warehouse was to come to work with a smile and make our guest feel that this was their home far away from home due to the large amount have travelers we accommodate to.

### *Cool River Café, Austin, TX*

Server and Cocktail Waitress, 2007 to 2009

Providing dining service in this exclusive large restaurant expanding over 25,000 square feet, which offers an excitable experience for all ages. Responsibilities included a confident knowledge of wine, learning new features daily, offering additional items not listed on the menu for an up-sale opportunity, opening and closing duties preparing for the days work to come. Also, setting up for large parties any where from 25 to 250 people, and providing exceptional service.

### *Parsons Whitetail Ranch, Waco, TX*

Bartender, Cocktail Waitress, Server, and Cook, 2008 to Present

Developing a menu for 20 people and traveling to the store to pick desired items to later cook for the weekend. Cooking breakfast, lunch, dinner, and snacks in between, serving every course. Assisting to every clients needs promptly and efficiently. Keeping the main areas tidy, their drinks full and surprising them with flavorful shots.

### *Carino's Italian Grill, Austin, TX*

Server, Certified Trainer, Wine Dinner Server, Hostess, Line Cook, Curbside TOGO Specialist, Bartender, and Catering Specialist, 2006 - 2007

Greeting guest and seating them in appropriate location do to rotation and answering phone calls. Accommodating to every need for guest in placed section for both lunch and dinner. Beginning each shift with opening side work, doing the essential work of the shift then closing duties. Learning all recipes and working on every station on the food line, prepping food and preparing dishes on a timely manner. Answering phone calls, placing orders, stocking, and running food to vehicles. Working on off site dinners for weddings, graduations, rehearsal dinners, etc. preparing all essentials needed to make it easy and smooth, packing and unpacking. Delightfully serving a group of 30 once a month with a set special menu with paired wines going around socializing and speaking in a highly knowledgeable way about wines that have been so carefully paired.

## Education

Lago Vista High School 2001-2005