

Name _____

Silver-Renee Sul

Score / 35

Servers Test

Multiple Choice

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

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

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

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

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

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

E Scullery

G Queen Mary

A Chaffing Dish

B French Passing

D Russian Service

F Corkscrew

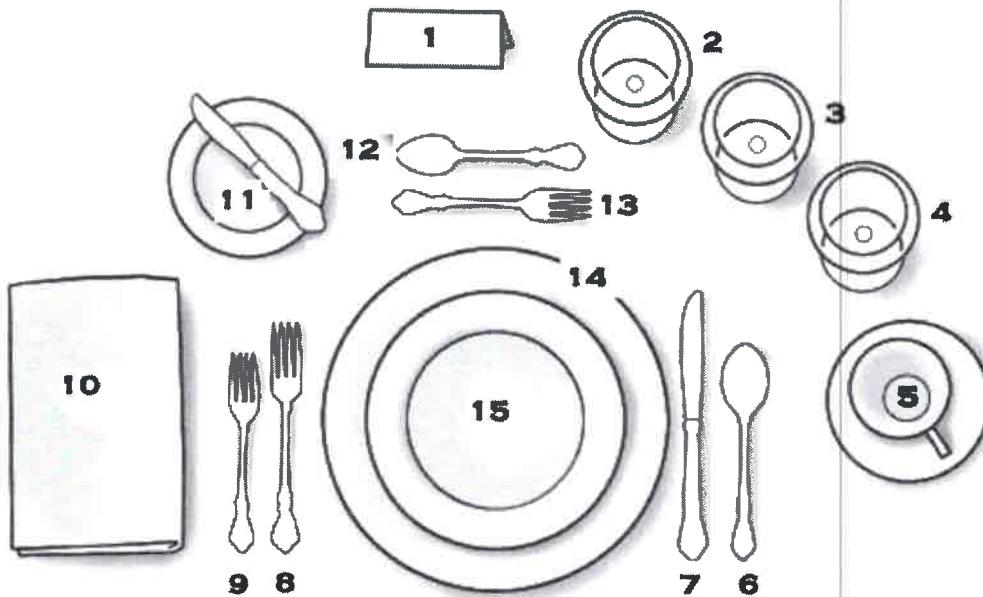
C Tray Jack

- 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>1</u>	Name Place Card	<u>7</u>	Dinner Knife
<u>12</u>	Teaspoon	<u>2</u>	Wine Glass (Red)
<u>9</u> 	Dessert Fork	<u>13</u>	Salad Fork
<u>10</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 _____ inch (es) from the edge of the table. 3 Y
2. Coffee and Tea service should be accompanied by what extras? Condiments
3. Synchronized service is when: SERVING DINNER, LUNCH, BREAKFAST, EVENT
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? 5pm
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? Talk to the Head of the Servers to put aside their plate

SILVERRENEE JULIUS

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WORK EXPERIENCE

CULINARY STAFFING LOS ANGELES, CA

Server September 2013 - Present DEC. 2015

- Monitor food distribution, ensuring that meals are delivered to the correct recipients and that guidelines, such as those for special diets, are followed.
- Clean or sterilize dishes, kitchen utensils, equipment, or facilities.
- Examine trays to ensure that they contain required items.
- Load trays with accessories such as eating utensils, napkins, or condiments.
- Stock service stations with items such as ice, napkins, or straws.
- Remove trays and stack dishes for return to kitchen after meals are finished.
- Take food orders and relay orders to kitchens or serving counters so they can be filled.
- Place food servings on plates or trays according to orders or instructions.

CRATE AND BARREL PASADENA, CA

Customer Service October 2012 - January 2013

- Confer with customers by telephone or in person to provide information about products or services, take or enter orders, cancel accounts, or obtain details of complaints.
- Greet customers and ascertain what each customer wants or needs.
- Recommend, select, and help locate or obtain merchandise based on customer needs and desires.
- Answer questions regarding the store and its merchandise.
- Compute sales prices, total purchases and receive and process cash or credit payment.
- Clean shelves, counters, and tables.

VICTORIA'S SECRET GLENDALE, CA

Cashier September 2011 - January 2012

- Receive payment by cash, check, credit cards, vouchers, or automatic debits.
- Issue receipts, refunds, credits, or change due to customers.
- Establish or identify prices of goods, services or admission, and tabulate bills using calculators, cash registers, or optical price scanners.
- Greet customers entering establishments.
- Request information or assistance using paging systems.

EDUCATION

MOJAVE SENIOR HIGH SCHOOL
HIGH SCHOOL DIPLOMA 2005
MOJAVE, CA
ANTELOPE VALLEY COLLEGE
LANCASTER, CA

Registered Nursing Candidate, Jun 2017

ADDITIONAL SKILLS

- WPM 40-50
- Microsoft Office
- Microsoft Access
- Microsoft Excel
- Mac

