

Name \_\_\_\_\_

Score 29 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**

D Scullery

E Queen Mary

A Chaffing Dish

B G French Passing

G B Russian Service

F Corkscrew

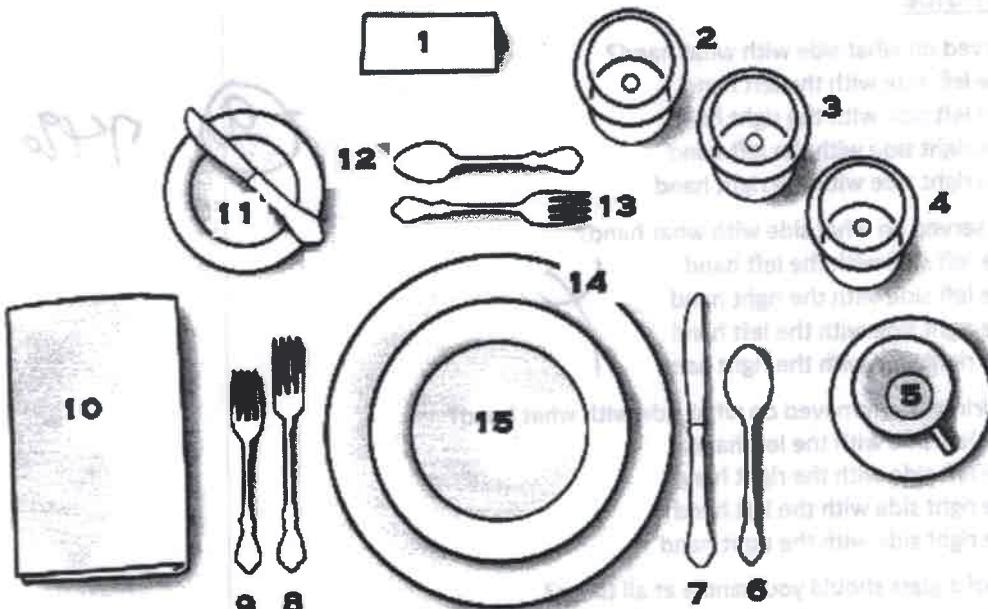
C Tray Jack

- 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

Name \_\_\_\_\_

Score / 35

**Servers Test**



**Match the Number to the Correct Vocabulary**

10 Napkin

8 Dinner Fork

11 Bread Plate and Knife

5 Tea or Coffee Cup and Saucer

12 Name Place Card

7 Dinner Knife

13 Teaspoon

9 Wine Glass (Red)

14 Dessert Fork

6 Salad Fork

15 Soup Spoon

14 Service Plate

Water Glass

3 Wine Glass (White)

**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? milk + sugar

3. Synchronized service is when: all items arrive at the table at same time

4. What is generally indicated on the name placard other than the name? table #

5. The Protein on a plate is typically served at what hour on the clock? 1/2 past hour ~~1/2 past 6:00~~

6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?

let kitchen know

# Acrobat

outsourcing

Your Hospitality Staffing Professionals  
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First and Last Name: Channing Churchill  
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Phone number: (323) 313-9966

### Working Experience:

Company Name: Food + Wine  
Dates of Employment: April 2016 - current

Job Responsibility:

- - food server
- - wine server
- - food runner
- - cash handler

Company Name: Cafe Etc  
Dates of Employment: Nov 2015 - April 2016

Job Responsibility:

- - cash register
- - food server
- - cash handler
- - cleaning

Company Name: Marshall Kitchen  
Dates of Employment: March 15 - Nov 2015

Job Responsibility:

- - food runner
- - food expeditor
- - servers assistant

### Skills

- - cash handler
- - customer service
- - computer skills

