

Servers Test

Multiple Choice

A 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

A 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

D Scullery

A. Metal buffet device used to keep food warm by heating it over warmed water

E 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)

A Chaffing Dish

C. Used to hold a large tray on the dining floor

G French Passing

D. Area for dirty dishware and glasses

B Russian Service

E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored

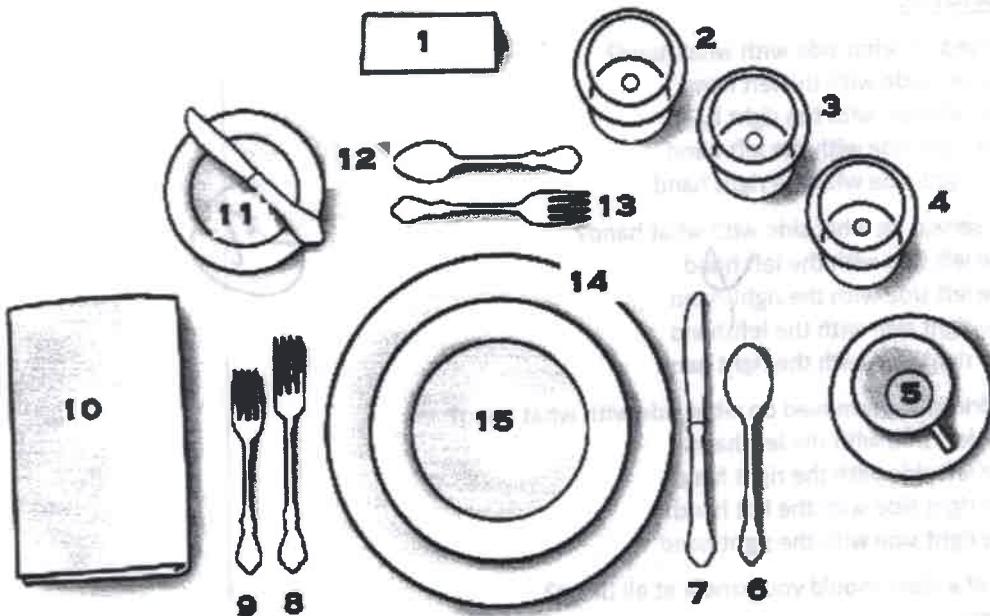
F Corkscrew

F. Used to open bottles of wine

C Tray Jack

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

Servers Test



Match the Number to the Correct Vocabulary

10	Napkin	8	Dinner Fork
11	Bread Plate and Knife	3	Tea or Coffee Cup and Saucer
1	Name Place Card	7	Dinner Knife
12	Teaspoon	5	Wine Glass (Red)
13	Dessert Fork	9	Salad Fork
6	Soup Spoon	14	Service Plate
15	Salad Plate	2	Wine Glass (White)
4	Water Glass		

Fill in the Blank

1. The utensils are placed _____ inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? Dairy / Sugars
3. Synchronized service is when: all drinks / food is served at the same time.
4. What is generally indicated on the name placard other than the name? Seat
5. The Protein on a plate is typically served at what hour on the clock? 8pm
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? Inform the kitchen

EMMY ROSS

LOCATION	DEGREE	E-MAIL	TELEPHONE
Los Angeles, CA	BFA Acting	Emeralda.Ross@gmail.com	714-381-2320

EMPLOYMENT

July 2016 – August 2016

Mamaleh's Delicatessen

Utility

- Responsible for switching between several positions including, but not limited to, server, backwaiter, food runner, and counter

August 2014 – July 2016

State Park Bar

Server, Backwaiter

- Server responsible for employing a well-rounded knowledge of the restaurant's food, drink, and service style
- Backwaiter responsible for efficiently supporting all stations and food running

INTERNSHIPS

June and July 2012

Barcelona International Theater (BIT)

Theater Production Company

- Observed and assisted in the organization or panels as part of Grec 2012, Barcelona's annual international theater festival
- Hosted and escorted panel guests through events

VOLUNTEER WORK

February 2009 – January 2014

Margaret Webb

Performing Arts Center

Community and High School Theater

- Promoted and ushered events and shows
- Designed a variety of production aspects
- Constructed and assembled new equipment
- Performed in the annual plays

EDUCATION

September 2012 – May 2016

Emerson College

Graduate

GPA 3.5

Dean's List

February 2009 – June 2012

Los Alamitos High School

Graduate

GPA 4.0

Principal's Honor Roll

SKILLS

Languages

Chinese (conversational), German (survival)

Other

Basic espresso drinks, party planning, swing and tango dancing, kung fu

REFERENCES

Rachel Miller Munzer

Mamaleh's Delicatessen

(617) 233-9839

Heather Major

State Park Bar

(413) 695-1252

ACTOR

HUMANITARIAN

LEADER

