

Name \_\_\_\_\_

**Servers Test**

Score / 35

**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

G French Passing

B Russian Service

F Corkscrew

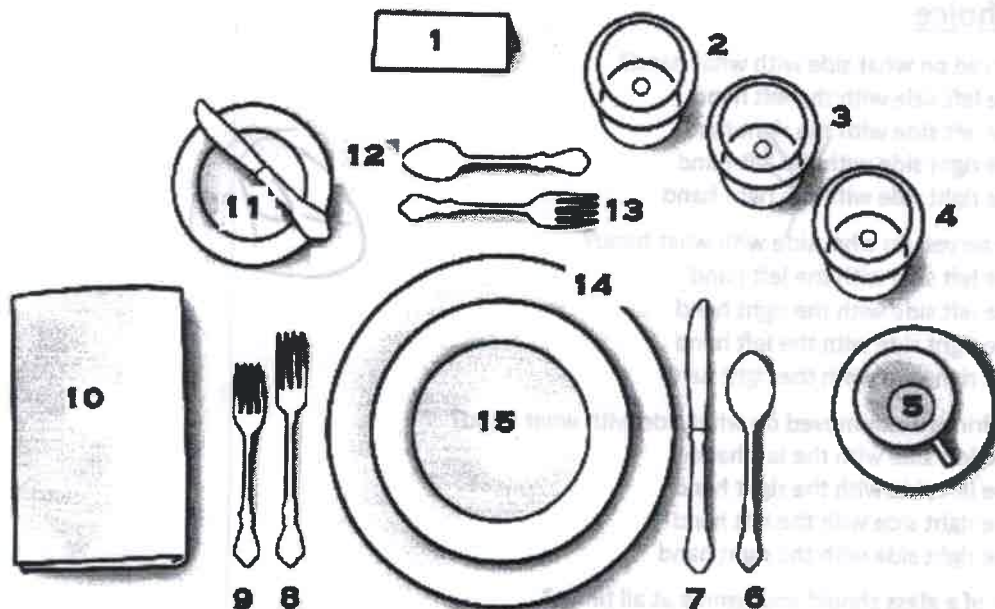
C Tray Jack

- ☒ 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

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Score / 35



**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>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>3</u>  | Wine Glass (White)           |
| <u>4</u>  | Water Glass           |           |                              |

**Fill in the Blank**

- The utensils are placed 7.9 inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? Sugar and 1/2 1/2
- Synchronized service is when: all is served and taken at the same time
- What is generally indicated on the name placard other than the name? The Table number
- The Protein on a plate is typically served at what hour on the clock? 6:00 pm
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?  
inform the kitchen

## **MALENA FILMUS**

**(347) 668-3721**

**malufilmus@gmail.com**

### **WAITRESS AND HOSTESS EXPERIENCE:**

**2015-Present** : Waitress at the Standard Hotel . Los Angeles, California.

**March 2015 - September 2015** : Waitress at Franklin Park . Brooklyn, New York.

**March 2015 - September 2015** : Waitress at “ The Gato Nacho”, Brooklyn, New York.

**April 2012-April 2015** : Waitress and Hostess at Madiba Restaurant. Brooklyn, New York.

**2010-2012** : Waitress and Hostess at Azul Restaurant. New York, New York.

**2009-2012** : Waitress at “El Sur” Restaurant. Paris, France.

### **EDUCATION:**

**2010-2012** : **HB Studios** - Continuing Education. New York, New York.

**2010 - 2011** : **School of Visual Arts** - Continuing Education. New York, New York.

**2007-2009** : **Facultad Universidad del Cine** - Film School - College Education. Buenos Aires, Argentina.

**High School Diploma** from ORT. Buenos Aires, Argentina.

### **LANGUAGES:**

Fluent in Spanish, English, French and Italian.

### **REFERENCES:**

Nika Sarabi, manager at MADIBA RESTAURANT: +1 (917) 623-5890

Jill Meerpohl, owner of “The Gato Nacho” : +1 (646) 299-5564

