



Amani Megginson

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Objective	To obtain knowledge and skills in fine dining and hospitality.	
Experience	Harold and Belles Hostess	01/2016-10/16
	Greeted customers and ascertain what each customer wants and needs. Maintaining and monitoring the open dining section for the restaurant.	
	PABU Izakaya Hostess	10/15-11/15
	Estimating wait times for guest through open table. Answering phones and taking reservations using open table. Gained knowledge about the history of the restaurant, as well as practicing the customs in which the restaurant goes by,	
	Hops and Hominy Hostess	02/15-05/15
	Ensuring that the needs of the guests are met while they are waiting. Maintaining and monitoring the dining section for the restaurant. Help servers serve food to there tables.	
	230 Fifth Banquet Server	07/14-07/15
	Greeted customers with trays of assorted beverages and horderves. Ensuring that the needs of the guest are met whiling attending event. Both set up and break down event set up.	
Education	High School of Fashion Industries Fashion Design High School Diploma	09/08-06/12
	Academy of the Arts Textile Design BA	01/15-06/19

Name Amari Meggyse

Score 28 / 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 dinning 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>E</u>	<u>A</u>	Scullery
<u>D</u>	<u>D</u>	Queen Mary
<u>A</u>	<u>A</u>	Chaffing Dish
<u>G</u>	<u>G</u>	French Passing
<u>B</u>	<u>B</u>	Russian Service
<u>F</u>	<u>F</u>	Corkscrew
<u>C</u>	<u>C</u>	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

Servers Test



Match the Number to the Correct Vocabulary

10	Napkin
11	Bread Plate and Knife
1	Name Place Card
12	Teaspoon
13	Dessert Fork
6	Soup Spoon
15	Salad Plate
4	Water Glass

8	Dinner Fork
5	Tea or Coffee Cup and Saucer
7	Dinner Knife
2	Wine Glass (Red)
9	Salad Fork
14	Service Plate
3	Wine Glass (White)

Fill in the Blank

- The utensils are placed 3 4 inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? Sugars and sweeteners.
- Synchronized service is when: a number for when their being served.
- What is generally indicated on the name placard other than the name? a number for when their being served.
- The Protein on a plate is typically served at what hour on the clock? 8. 4.
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? Write down the guest number from the name placard and their food allergies.