

Name Makena Farkas

Servers Test

Score / 35

Multiple Choice

- 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
- b 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
- a 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

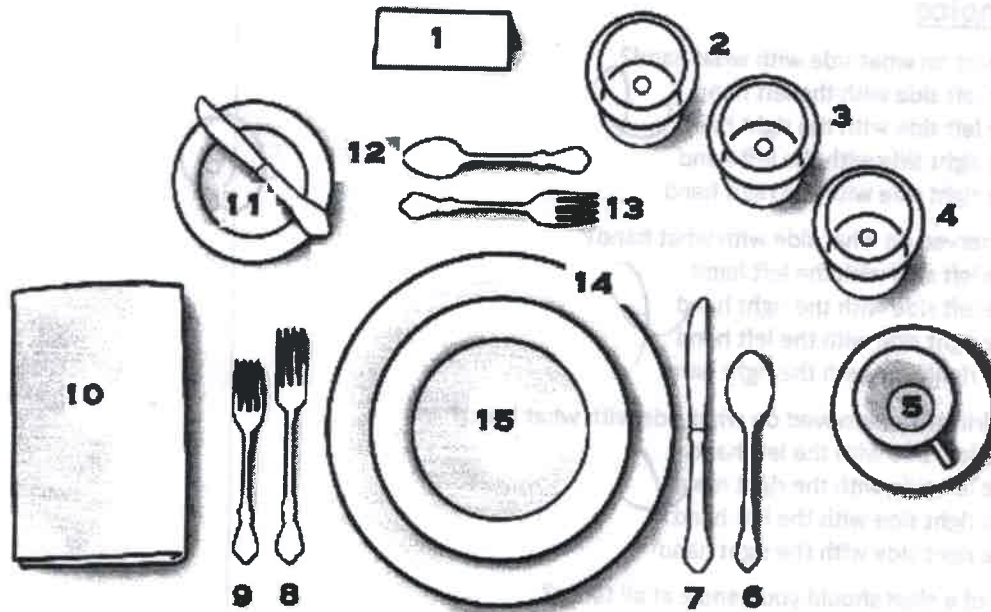
Match the Correct Vocabulary

- | | |
|--------------------------|---|
| <u>D</u> Scullery | A. Metal buffet device used to keep food warm by heating it over warmed water |
| <u>E</u> 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) |
| <u>C</u> Chaffing Dish | C. Used to hold a large tray on the dining floor |
| <u>G</u> French Passing | D. Area for dirty dishware and glasses |
| <u>B</u> Russian Service | E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored |
| <u>F</u> Corkscrew | F. Used to open bottles of wine |
| <u>A</u> Tray Jack | G. Style of dining in which the courses come out one at a time |

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Servers Test

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>6</u> | Teaspoon | <u>11</u> | Wine Glass (Red) |
| <u>9</u> | Dessert Fork | <u>13</u> | Salad Fork |
| <u>12</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 4 inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? Sugar, milk
- Synchronized service is when: everyone is being served at the same time in same direction
- What is generally indicated on the name placard other than the name? table number/name
- The Protein on a plate is typically served at what hour on the clock? 7
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?
Ask chef for a list of G.F. option.

Multiple Choice Test (1 point each)

- b 1) How much time should you take to wash your hands with soap?
- a) 1 minute
 - b) 20 seconds
 - c) Time does not matter, water temperature does
 - d) 5 minutes
- C 2) The recommended temperature for your refrigerator is...
- a) 45°F
 - b) 50°F
 - c) 40°F
 - d) 20°F
- d 3) Food handlers must always wash their hands
- a) Before starting work
 - b) Switching between handling raw and ready-to-eat food
 - c) After going to the restrooms
 - d) All of the above
- d 4) The most important reason for having food handlers wear hair restraints is to
- a) Prevent food from getting into food handlers' hair
 - b) Prevent food handlers from contaminating their hands by touching their hair
 - c) Keep the food handlers' hair in place
 - d) None of the above
- C 5) Which of these conditions requires immediate corrective action?
- a) Packaged food items are stored at least 6 inches above the floor
 - b) Ice is being used to cool beef stew in a shallow pan
 - c) Raw meats are stored on a shelf above ready-to-eat egg salad in the walk-in cooler
 - d) Raw fish is stored above raw chicken in the walk-in freezer
- C 6) Bacteria grow best in the temperature "danger zone" which includes temperatures between?
- a) 0°F and 100°F
 - b) 32°F and 220°F
 - c) 41°F and 135°F
 - d) 39°F and 178°F
- d 7) After cutting raw chicken, what should be done before the cutting board is used for slicing onions for salad?
- a) Clean the cutting board with a wet wiping cloth
 - b) Turn the board over and use the other side
 - c) Rinse the board with running water
 - d) Wash, rinse, and sanitize the board prior to slicing the onions
- a 8) Which of the following is NOT an approved method to thaw potentially hazardous foods?
- a) In a microwave oven
 - b) During the cooking process
 - c) Under cool running water
 - d) On a clean counter, at room temperature
- a 9) Wiping cloths stored submerged in a bucket of sanitizing solution are for:
- a) Wiping spills only
 - b) Washing hands if the hand sinks are too far away
 - c) Sanitizing the blade of utensils such as knives
 - d) Maintaining moisture on the wiping cloth

Grill Cooks Test

- e 10) Food-handling gloves must be changed frequently and also:
- a) After handling garbage
 - b) After every break
 - c) After picking things up off the floor
 - d) Between handling raw and cooked foods
 - e) All of the above
- C 11) A Julienne is:
- a) to cut food into 1 inch X 1 inch cubes
 - b) A cooking method using high heat
 - c) To cut food into 1/8 X 1/8 slices
 - d) A rough cutting method producing oblong shapes
- C 12) A gallon is equal to _____ ounces
- a) 56
 - b) 145
 - c) 32
 - d) 128
- b 13) How many cups are in a quart?
- a) 2
 - b) 4
 - c) 6
 - d) 8
- a 14) A Chiffonade is:
- a) To slice an herb or leafy vegetable into thin ribbons
 - b) To de bone a fish
 - c) Another name for parchment paper
 - d) To cook food in liquid, or at just below the boiling point
- C 15) Potentially hazardous hot foods must be maintained at an internal temperature of _____ or higher to be safe
- a) 145° F
 - b) 135° F
 - c) 160° F
 - d) 180° F
- C 16) Which of the following explains the process of poaching?
- a) Poke poultry on the thickest part in order to make sure it's tender
 - b) To cook food in an oven that has reached 350° F
 - c) Cook gently in water that is hot but not boiling (160°-180°)
 - d) Submerge protein in boiling liquid to speed cooking time
- b 17) If a recipe calls for 16oz of mirepoix, how many ounces of onion, celery, and carrots do you need?
- a) 8 oz of celery, 4 oz of onion, 4 oz of carrot
 - b) 4 oz of celery, 8 oz of carrot, 4 oz of onion
 - c) 4 oz of celery, 8 oz of onion, 4 oz of carrot
 - d) 2 oz of celery, 10 oz of carrot, 2 oz of onion
- C 18) Which of the following best describes braising?
- a) To cook quickly in a pan on top of the stove until food is browned
 - b) Process through which natural sugars in food become browned and flavorful while cooking
 - c) Cooking method by which food is browned in fat, then cooked, tightly covered, in liquid at low heat
 - d) To plunge food into boiling water briefly, then into cold water to stop the cooking process

Grill Cooks Test

b 19) Which of the following best describes the process of Caramelization?

- a) To cook quickly in a pan on top of the stove until food is browned
- b) Process through which natural sugars in food become browned and flavorful while cooking
- c) Cooking method by which food is browned in fat, then cooked, tightly covered, in liquid at low heat
- d) To plunge food into boiling water briefly, then into cold water to stop the cooking process

C 20) What temperature should chicken be cooked to?

- a) 145°F
- b) 155°F
- c) 165°F
- d) 175°F

C 21) What temperature should ALL ground meat be cooked to?

- a) 145°F
- b) 155°F
- c) 165°F
- d) 175°F

C 22) What temperature should fish be cooked to?

- a) 145°F
- b) 155°F
- c) 165°F
- d) 175°F

23) What is a roux and what is it used for? (2 points)

a roux is made out of flour and butter used to make a thickening for sauces for example a brown sauce.

24) What is the process of making clarified butter, and why is clarified butter used? (3 points)

melting down butter.

25) What are the 5 mother sauces? (5 points)

1. Blonde
2. Bechemel
3. Brown sauce
4. Burgandy
5. Cheese sauce

26) What does it mean to season a grill and why is this process important? (3 points)

27) What are the ingredients in Hollandaise sauce? (5 points)

Butter, egg yolks, salt, pepper,
paprika, lemon juice.

mix over boiling water.

MAKENNA FARKAS

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PROFESSIONAL SUMMARY

Focused server successful at multi-tasking and delivering prompt and friendly service to all customers. Maintains a positive attitude and a great sense of humor during peak hours.

SKILLS

- ServSafe certification
 - Thrives in fast-paced environment
 - Up-selling capability
 - Committed team player
 - Courteous, professional demeanor
 - Up-selling capability
-

WORK HISTORY

Server, 11/2015 to 10/2016

Azars – Newbury Park

- Skillfully promoted items on beverage lists and restaurant specials.
- Displayed enthusiasm and knowledge about the restaurant's menu and products.
- Set dining tables according to type of event and service standards.
- Demonstrated genuine hospitality while greeting and establishing rapport with guests.

Customer Service/Delivery, 12/2015 to 03/2016

Diamores – Thousand Oaks

- Maintained clean and presentable tables with tableware, spotless glassware, silverware and linens.
- Quickly set up and cleared tables and stocked all service stations.
- Continually monitored dining rooms for seating availability, service, safety and well-being of guests.
- Delivered quality service by providing a warm and welcoming environment.

Server/Bartender/Barista, 06/2015 to 01/2016

Al Mulino – Westlake Village

- Greeted guests in a timely and professional manner.
 - Maintained full knowledge of beverage lists and promotions.
 - Ensured liquor was secured at the end of shift.
 - Advised customers on whole bean and bulk tea purchases, detailing origin, flavor and pairing recommendations.
 - Maintained and operated espresso machines, blenders, commercial coffee brewers, coffee pots and other equipment.
 - Prioritized drink requests while managing interruptions.
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EDUCATION

High School Diploma: 2013

Thousand Oaks High School - Thousand Oaks

Associate of Arts: Culinary Arts, 2016

Oxnard College - Oxnard

MAKENNA FARAS

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PROFESSIONAL SUMMARY

Proven server successful at multi-tasking and delivering prompt and friendly service to all customers. Maintains a positive attitude and a great sense of humor during peak hours.

SKILLS

- ServSafe certification
- Thrives in fast-paced environment
- Up-selling capability
- Committed team player
- Courteous, professional demeanor
- Tip-selling capability

WORK HISTORY

Server, 11/2012 to 10/2016

Alma's Newbury Park

- Skillfully promoted items on beverage lists and restaurant specials
- Displayed enthusiasm and knowledge about the restaurant's menu and products
- Set dining tables according to type of event and service standards
- Demonstrated genuine hospitality while greeting and establishing rapport with guests

Customer Service/Delivery, 12/2012 to 03/2016

Blindbox - Thousand Oaks

- Maintained clean and presentable tables with tableware, glasses, placemats, silverware and linens
- Quickly set up and cleared tables and stocked all service stations
- Constantly monitored dining rooms for seating availability, service, safety and well-being of guests
- Delivered quality service by providing a warm and welcoming environment

Server/Bartender/Bartista, 06/2012 to 01/2016

Al Malino - Westlake Village

- Greeted guests in a timely and professional manner
- Maintained full knowledge of beverage lists and promotions
- Ensured liquor was secured at the end of shift
- Advised customers on whole bean and bulk tea purchases, detailing origin, flavor and pairing recommendations
- Maintained and operated espresso machines, blenders, commercial coffee brewers, coffee pots and other equipment
- Provided drink requests while managing interruptions

EDUCATION

High School Diploma, 2012

Thousand Oaks High School - Thousand Oaks

Associate of Arts Culinary Arts, 2016

Grand College - Oxnard