

# Acrobat

outsourcing

Your Hospitality Staffing Professionals  
665 Third St., Suite 415 • San Francisco, CA 94107

First and Last Name: Spencer Albert

Email: 973 336-9157

Phone number: 973 336-9157

**Working Experience:**

Company Name: Lord & Taylor

Dates of Employment: 1998

Job Responsibility: Sale

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Company Name: Essex Country Club

Dates of Employment: Still Working

Job Responsibility: Lookin. Room. Callarie

- Help Set UP
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Company Name: \_\_\_\_\_

Dates of Employment: \_\_\_\_\_

Job Responsibility: \_\_\_\_\_

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**Skills**

- exellent cust. service
- friendly service
- can multtask
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Interview Note Sheet

Name:	Sp Albert Denca			Interviewer:	Dish
Date:	11/10/11			Rate of Pay:	11.00
Position (s) Applied for:	Server			Referred by:	Michael Attia
Test Scores:				Seeking	
Server	/35	%	Bartender	/30	%
Prep Cook	/15	%	Barista	/10	%
Grill Cook	/40	%	Cashier	/10	%
Dishwasher	/10	%	Housekeeping	/16	%
Relevant Experience & Summary of Strengths				Full-Time	
				Part-Time	

Total of \_\_\_\_\_ in Food Service

Essex County Club -  
Caddie - Weekends only.  
Spring experience.  
Sony restaurant -  
Banquet service -  
Banquet service -  
Banquet setup

P.O.S. Experience: Y / N details: \_\_\_\_\_

Transportation	Car	Public Transit	Carpool ( Rider / Driver )				
Regions Available to Work	North NJ	South NJ	Central NJ	Jersey Shore			
Certifications Required	TIPS	Serv-Safe	LEAD	Other _____	Will Submit		
Availability	Open	AM only	PM only	Weekdays only	Weekends only		
Details:							
Uniforms Desired	Bistro	Black Bistro	Tuxedo	1/2 Tuxedo	Black Vest	Long Black Tie	
	Chef Coat	Chef Pants	Knives	Black Pants	Non-Slip Shoes	Bow Tie	Other: _____
Would you recommend this applicant for Acrobat Academy?	Convention Candidate?			Other Languages Spoken:			

**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

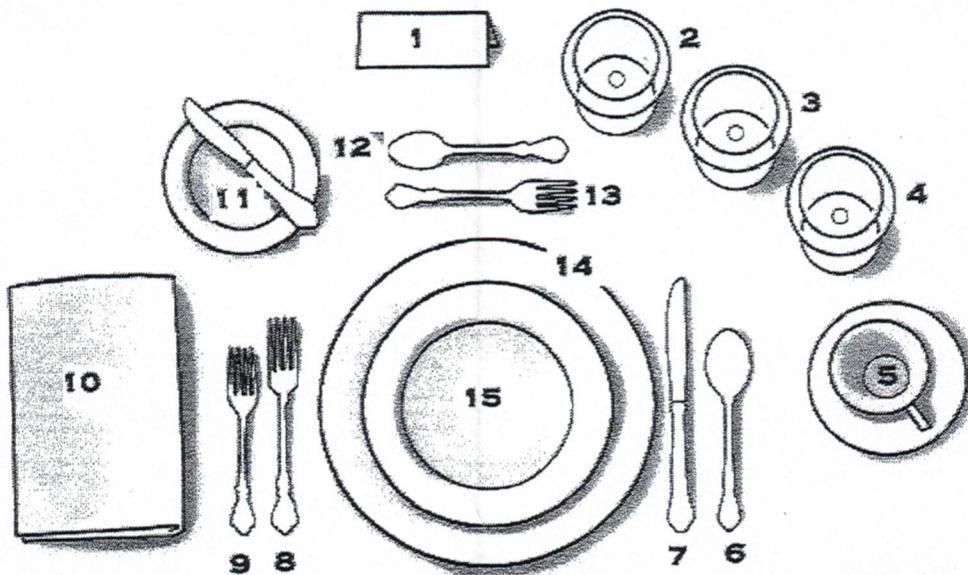
25/35

**Match the Correct Vocabulary**

- D Scullery
- R Queen Mary
- A Chaffing Dish
- B French Passing
- G Russian Service
- F Corkscrew
- O 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**

<u>1</u>	Napkin
<u>11</u>	Bread Plate and Knife
<u>1</u>	Name Place Card
<u>12</u>	Teaspoon
<u>9</u>	Dessert Fork
<u>6</u>	Soup Spoon
<u>15</u>	Salad Plate
<u>8</u>	Water Glass

<u>8</u>	Dinner Fork
<u>5</u>	Tea or Coffee Cup and Saucer
<u>7</u>	Dinner Knife
<u>4</u>	Wine Glass (Red)
<u>9</u>	Salad Fork
<u>14</u>	Service Plate
<u>6</u>	Wine Glass (White)

**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? milk + sugar

3. Synchronized service is when: serve at same time

4. What is generally indicated on the name placard other than the name? none

5. The Protein on a plate is typically served at what hour on the clock? 12

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