

Servers Test

Multiple Choice

a

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

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

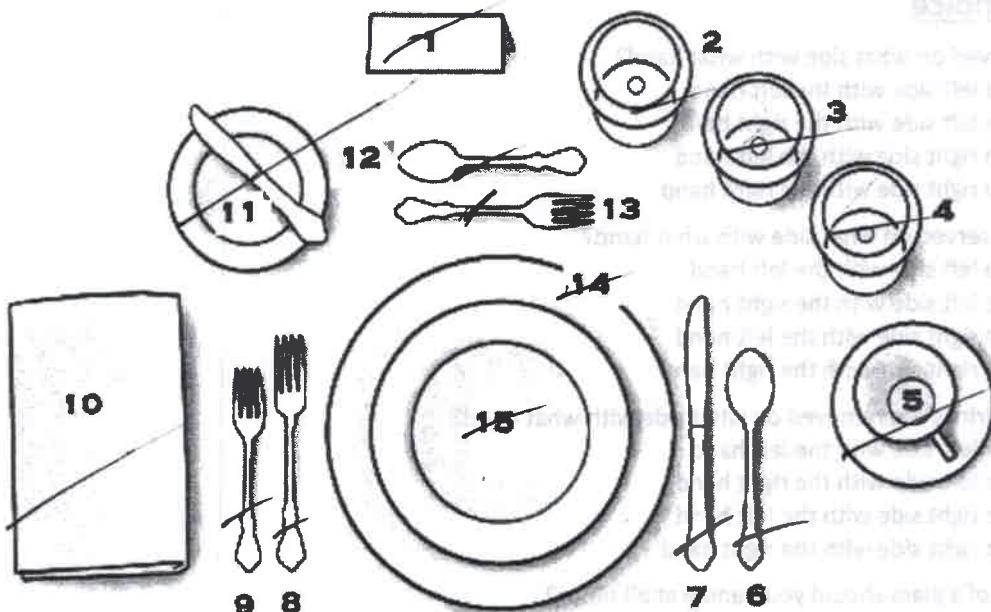
F. Used to open bottles of wine

C Tray Jack

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

Name Julloyd Spencer
Score 1 / 35

Servers Test



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

1. The utensils are placed 1 inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? sugar caddy, lemon
3. Synchronized service is when: everything is done at the same time
4. What is generally indicated on the name placard other than the name? position or title
5. The Protein on a plate is typically served at what hour on the clock? 6 o'clock
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?

Alert the expediter and your captain

Multiple Choice (6 points)

c 1) Carbonation _____ the rate of intoxication.
 a) Slows down b) Speeds up c) Does nothing to (2)

b 2) What are the six most commonly used spirits?
 a) Sweet and Sour, Triple Sec, Grenadine, Midori, Lime Juice and Cranberry Juice
 b) Vodka, Whiskey, Gin, Bourbon, Rum and Tequila
 c) Chardonnay, Cabernet Sauvignon, Champagne, Merlot, Sauvignon Blanc, Zinfandel
 d) Kahlua, Vodka, Frangelico, Gin, Tequila, Spiced Rum

b 3) You can accept an expired ID as long as all other information is correct.
 a) True b) False

a 4) If someone has had too much to drink, serving them coffee will help sober them up.
 a) True b) False

d 5) What are the acceptable forms of ID for Alcohol Consumption?
 a) State or Government Issued ID Card or Drivers License
 b) Passport or Passport ID Card (as long as it lists the person's date of birth)
 c) School ID or Birth Certificate
 d) A & B
 e) A, B & C

b 6) If there is no shaker tin available to scoop ice for a drink, it is okay to use a glass.
 a) True b) False

Vocabulary (9 points)

Match the word to its definition

c "Straight Up"

2.1 Used to crush fruits and herbs for craft cocktail making

f Shaker Tin

b.1 Used with the Shaker Tin to prevent solid material from entering a cocktail glass when poured

l "Neat"

c.1 To serve chilled liquor in a chilled stemmed cocktail glass with no ice

a Muddler

d.1 To pour 1/2 oz of a liquor on top

b Strainer

e.1 Used to measure the alcohol and mixer for a drink

e Jigger

f.1 Used to mix cocktails along with a pint glass and ice

g Bar Mat

g.1 Used on the bar top to gather spills

d "Float"

h.1 Requesting a separate glass of another drink

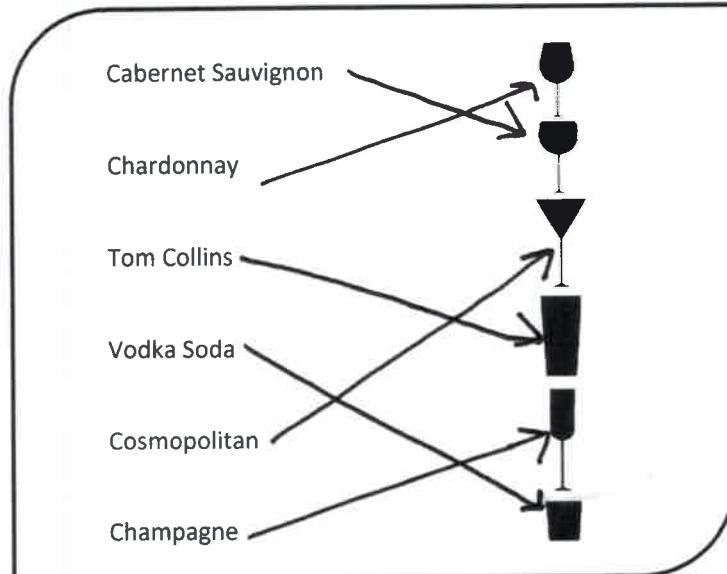
h "Back"

i.1 Means to serve spirit room temperature in a rocks glass with no ice

6

Glassware (6 points)

Match the correct glass to the drink



Answer and Question (14 points)

Hendricks

Provide examples of 3 brand name "top shelf" spirits (3 points): Belvedere, Johnnie Walker Blue,

What are the ingredients in a Manhattan? sweet vermouth, bourbon, bitters

What are the ingredients in a Cosmopolitan? odka, triple sec, cranberry, lime

What are the ingredients in a Long Island Iced Tea? odka, gin, tequila, triple sec, rum, colo, sru

What makes a margarita a "Cadillac"? hen you float Grand Marnier on top

What is simple syrup? liquid mix of water & sugar

Is it legal to pour liquor from one bottle into another? What is this called? (2 points)

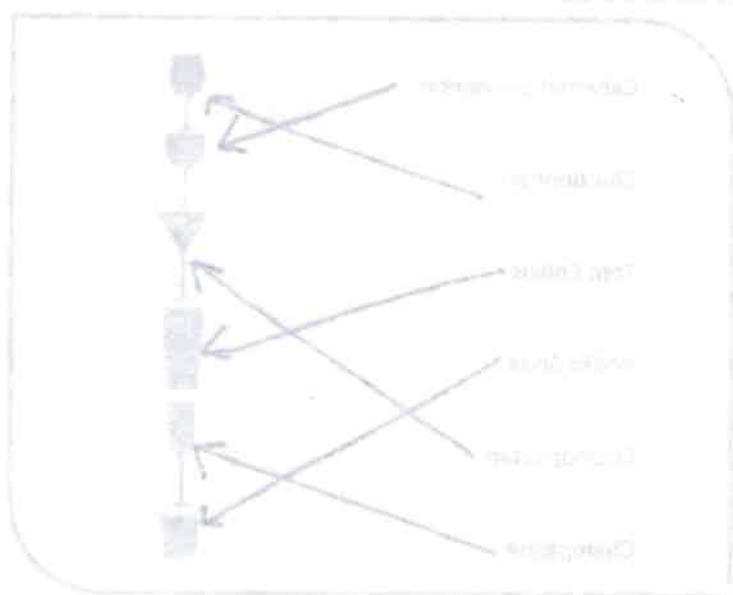
No, marrying

What should you do if you break a glass in the ice? clear out the entire well & re ice

When is it OK to have an alcoholic beverage while working? Never

What does it mean when a customer orders their cocktail "dirty"? add olive juice

What are the ingredients in a Margarita? tequila, lime, simple syrup, triple sec

PE 1 97032 Period 2 Period 3 Period 3

2 filters

2 filters will similarly reduce the amount of water that needs to be treated. After the water has been treated, it is then filtered through a soil filter. This filter is made of sand, gravel, and pebbles. The filter is then followed by a pump pump tank. This tank is used to move the water from the filter to the chlorination tank. The chlorination tank is used to add chlorine to the water. The water then flows through a chlorine tank and into the final tank. The final tank is used to store the treated water. The treated water is then used for irrigation or drinking.

2 filters will similarly reduce the amount of water that needs to be treated.

After the water has been treated, it is then filtered through a soil filter. This filter is made of sand, gravel, and pebbles.

The filter is then followed by a pump pump tank.

2 filters will similarly reduce the amount of water that needs to be treated. After the water has been treated, it is then filtered through a soil filter. This filter is made of sand, gravel, and pebbles.

The filter is then followed by a pump pump tank.

2 filters will similarly reduce the amount of water that needs to be treated. After the water has been treated, it is then filtered through a soil filter. This filter is made of sand, gravel, and pebbles.

2 filters will similarly reduce the amount of water that needs to be treated. After the water has been treated, it is then filtered through a soil filter. This filter is made of sand, gravel, and pebbles.

JeLloyd Spencer
JeLloyd10@gmail.com
(404) 453-6318

Current Address
5062 Lankershim Bl.#2034
North Hollywood, CA 91601

Klein Oak High School
Georgia State University

Activities: Georgia State University Magazine the "Urbanite" (Editor); Society of Journalism Professionals

Spring, TX

Atlanta, GA

EXPERIENCE

Vitello's

Server

November 2015- Current

Currently providing exemplary bar and dining service while staying abreast of daily features and helping guests make selections on our authentic Italian menu and wine list.

Studio City, CA

Skylight Gardens

Server/ Key Employee

December 2014- November 2015

Provided excellent service with a variety of daily specialty cocktails, selling of feature and primarily authentic Italian dining options, and closing of restaurant.

Westwood, CA

Osteria Mattone

Server/Bartender

Roswell, GA

November 2013-November 2014

I stayed knowledgeable of our primarily Italian varietal wine and spirit list. I helped the restaurant with closing duties including money handling, checkout of employees, and maintenance of the restaurant.

Bhojanic Homestyle Indian Fusion

Manager/Bartender

Atlanta, GA

June 2013- June 2014

Helped to open and close the restaurant. Made sure employees were tipped out and paid appropriately. I helped make sure schedules were given out. Also helped with the planning of our seasonal food/drink menu. Provided excellent dining and customer service for all guests as a bartender.

Fleming's Prime Steakhouse & Wine Bar

Server/Bartender

Atlanta, GA

October 2010-November 2013

Stayed abreast of all specialty mixed drinks and cocktails that were made daily at the bar; as well as being an authority on guest helpful technology i.e. our Flemings "wine pad".

Seasons 52

Server

Atlanta, GA

August 2009 – August 2010

Maintained a high level of knowledge of fresh seafood, prime and select red meats, fine wines, and premium spirits.

Ray's In The City

Shift Leader/Server

Atlanta, GA

February 2008- July 2009

Maintained a high level of knowledge of fresh seafood, prime steaks, fine wines, and sushi.

Georgia State University Magazine the "Urbanite"

Editor

Atlanta, GA

September 2007- May 2008

Secured interviews with artists, entertainers, and students etc., by working with their publicists, managers, and representatives.

Goclickthis.com

Atlanta, GA

Radio Personality/Journalist/Board Member

September 2006- May 2008

Co-Host of a weekly online radio show (later expanded to a daily show). Helped develop format and programming for my show as well as others.

Regions Bank

Senior Teller

Atlanta, GA

October 2004 - December 2005

Opened and closed the teller line which required checking and processing ATM deposits, checking and processing mail deposits, and counting and locking the main safe. Attended to a variety of far reaching customer needs and provided maximum customer service.

