

Servers Test

10

Multiple Choice

B 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

B 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

B 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

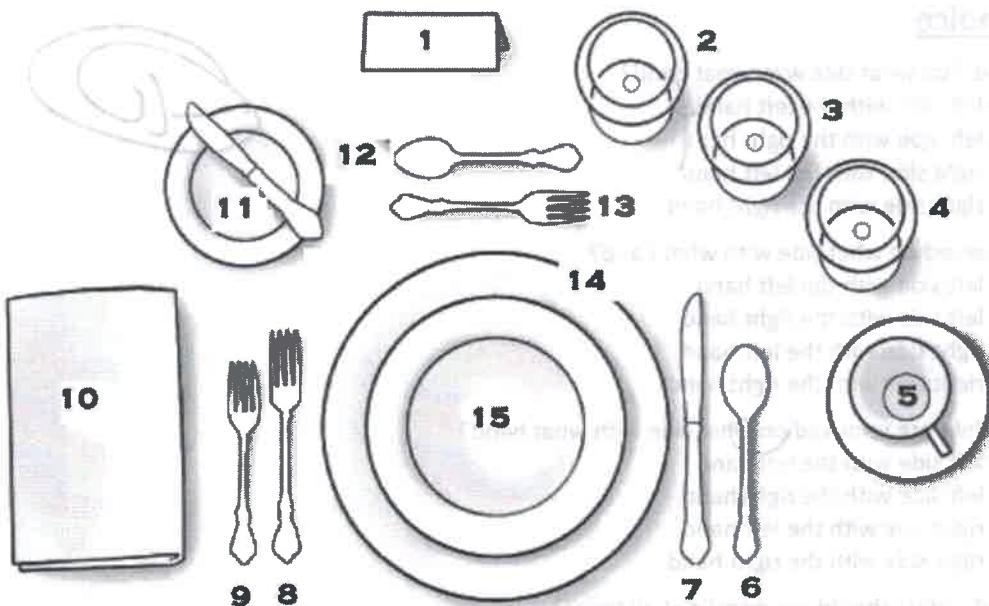
D 6) If you bring the wrong entrée to a guest what should you do?
 a) Go back into the kitchen and patiently wait in line behind the rest of the servers until it's your turn
 b) Inform the guests that you will bring the correct entrée once everyone else in the dinning room is served
 c) Try to convince 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

D Scullery
B Queen Mary
A Chaffing Dish
E French Passing
G Russian Service
F Corkscrew
C ~~B~~ 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>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>3</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>10</u>	Wine Glass (White)
<u>2</u>	Water Glass		

Fill in the Blank

1. The utensils are placed 2 inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? Sugar
3. Synchronized service is when: it all comes at once
4. What is generally indicated on the name placard other than the name? Any allergies
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? Speak with the chef to accommodate if possible

CHRISTOPHER BYRD

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SUMMARY OF QUALIFICATIONS

- Dynamic, dedicated individual with excellent interpersonal and communication skills.
- Excellent multi-tasking skills and ability to work independently and on a team.
- Quick learner with an eye for detail and the ability to work well in a fast-paced environment.
- Proficient with Microsoft Office (Word, Excel, Power Point) and Internet research.

EDUCATION

RUTGERS UNIVERSITY, School of Arts & Sciences, Newark, NJ
Bachelor of Science Degree in Nursing, 5/2013

PROFESSIONAL EXPERIENCE

UBER, Los Angeles, CA

Driver, 8/2016 – Present

- Complies with uber's policies and guidelines
- Transports clients to destination in a safe manner

NEW YORK-PRESBYTERIAN HOSPITAL New York, NY

Registered Nurse, Cardiology/Neurology Step Down Unit, 4/2014 – 5/2016

- Provided excellent customer service to patients, family members and guests
- Provided safe, effective, and quality care to patients with cardiac/neurological conditions
- Assessed assigned patients and prioritized patient care needs
- Engaged with patient, families and team members to provide optimal care
- Establish therapeutic relationships with patients and family members
- Educated patients and family members on patient conditions, plan of care, and discharge education
- Handled confidential documents ensuring accurate documentation and submission of documents

RUTGERS UNIVERSITY, Newark, NJ

Community Service Officer, Rutgers University Police Dept., 10/2008 – 6/2013

- Acted as The Eyes and Ears of the Rutgers Police Dept.
- Reported all tasks and inquiries to Dispatcher
- Performed building checks, room lockouts, and natural surveillance to numerous posts to ensure safety
- Performed jumpstarts and lockouts for cars on campus
- Performed transports and escort service for the community of Rutgers
- Patrolled the campus to ensure safety to all inhabitants on campus

RUTGERS UNIVERSITY, New Brunswick, NJ

Office Assistant, Kreeger Learning Center, 1/2008 – 5/2008

- Provided excellent customer service to students, staff, faculty, and guests
- Answered phones, filed, photocopied, entered data, and maintain a clean environment

SEABROOK RETIREMENT HOME, Tinton Falls, NJ

Server/Host, 3/2005 – 8/2007

- Provided a welcoming experience to residents by seating them and letting them know daily specials
- Trained new hostesses/hosts on job responsibilities
- Served guests ensuring accuracy of order and a positive dining experience.
- Maintained cleanliness of food preparation and serving areas.

MCDONALDS, Manasquan, NJ

Cashier, 7/2003 – 10/2004

- Worked cash register ensuring accuracy of cash transactions and proper food orders
- Prepared food and maintained cleanliness of food preparation areas

