

Acrobat

outsourcing

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

First and Last Name: Christine Clagett
Email: cclagett55@gmail.com
Phone number: 609-331-5484

Working Experience:

Company Name: Let us Server You
Dates of Employment: June 2010 - 11 - 2014

Job Responsibility:

- Serving
- Baking
- Catering
-

Company Name: Red Oak Diner
Dates of Employment: 2015 - 2016

Job Responsibility:

- Server
- Hostess
-
-

Company Name: _____

Dates of Employment: _____

Job Responsibility:

-
-
-
-

Skills

- great attitude, friendly
- quick on my feet
- computers
- customer service

Interview Note Sheet

Name: Christine Clagget
Date: 11/29/10
Position(s) Applied for: Server

Interviewer: Debbie McKee
Rate of Pay: 13.00 ph
Referred by: Craigslist

Test Scores			
Server	33 /35	% Bartender	/30
Prep Cook	/15	% Barista	/10
Grill Cook	/40	% Cashier	/10
Dishwasher	/10	% Housekeeping	/15

Seeking:

Full-Time
Part-Time

Relevant Experience & Summary of Services

Total of _____ in Food Service

currently works w/ let us serve you (agency) has been placed at Munich Re, Grand morguis, private parties, RWT foundation, can carry a tray. Can work without supervision 10+ years at Princeton Diners as a server. willing to travel up to 40 minutes.

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: TIPS Serv-Safe LEAD Other _____ Will Submit _____

Availability: Open AM only PM only Weekdays only Weekends only

Details: M, T, Th 10am only - ~~W~~ ~~F~~ ~~S~~ Sun open

Uniforms: 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?

Conversion Candidate?

Other Languages Spoken:

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

R

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

33 / 35

Match the Correct Vocabulary

d

Scullery

e

Queen Mary

a

Chaffing Dish

D

French Passing

g

Russian Service

f

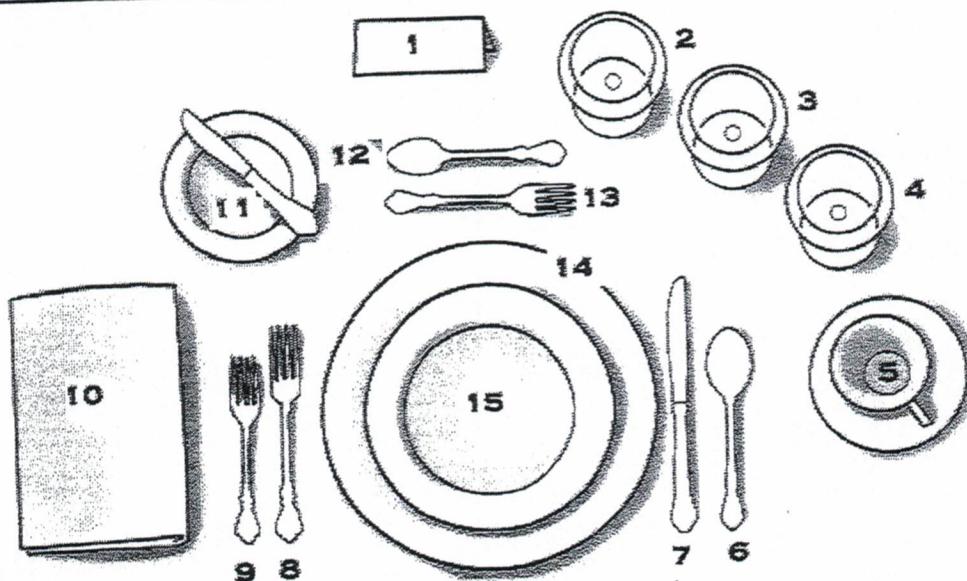
Corkscrew

C

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>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 _____ inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? Cream & Sugar
3. Synchronized service is when: at the same time
4. What is generally indicated on the name placard other than the name? table #
5. The Protein on a plate is typically served at what hour on the clock? _____
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? tell the chef or manager