

Name John Lowery  
**Servers Test** **Score / 35**

**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

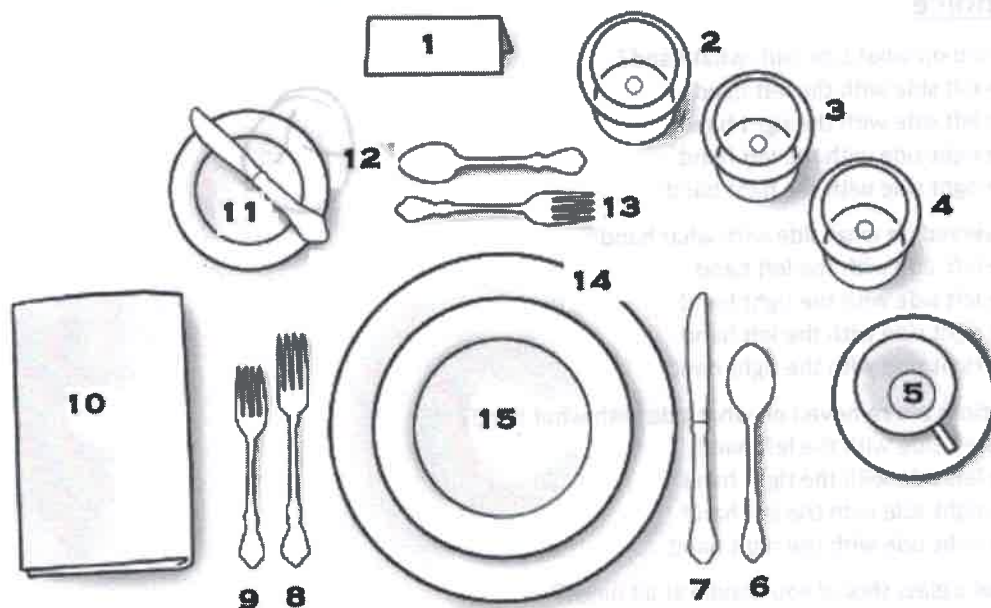
**Match the Correct Vocabulary**

- |                           |   |
|---------------------------|---|
| <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>A.</u> Chaffing Dish   | C. Used to hold a large tray on the dining floor  |
| <u>B.</u> French Passing  | D. Area for dirty dishware and glasses  |
| <u>G.</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>C.</u> Tray Jack       | G. Style of dining in which the courses come out one at a time  |

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**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>13</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**

- The utensils are placed 3 4 inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? sugar + cream + spoon
- Synchronized service is when: All customers are served at same time
- What is generally indicated on the name placard other than the name? table # seat #
- 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 kitchen

# JOHN LOWERY

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## Professional Summary

Quality-focused and committed to approaching tasks with tenacity and attention to detail. Reliable, pleasant demeanor, and team-player.

## Skills

- Excellent communication skills
- Articulate and well-spoken
- Customer service-oriented
- Flexible
- Critical thinker
- Dependable

## Work History

**Bar-back / Busser**, 03/2016 to 10/2016 **The Wine Bar by A.O.C. at the Hollywood Bowl** – Los Angeles, CA

- Prepared the restaurant by polishing silver and glassware
- Assisted servers during service
- Bussed and turned tables
- Ran food and assisted expo
- Stocked bar and assisted bartenders during service
- Broke down restaurant and maintained a clean work environment

**Runner**, 06/2009 to 02/2015 **Baker Donelson** – Jackson, MS

- Filed all pleadings with the court clerk.  
Directed and coordinated law office activity, including delivery of subpoenas.
- Filed all court documents on behalf of the attorneys.
- Organized and sorted incoming and outgoing mail.
- Helped distribute employee notices and mail around the office.
- Opened and properly distributed incoming mail
- Maintained a clean reception area, including lounge and associated areas.
- Worked as a team with attorneys, legal assistants and fellow office managers and assistants

**Production Assistant**, 09/2014 to 09/2014 **Dixieland Productions LLC** – Jackson, MS

- Coordinated with the Location Manager to facilitate execution of on-location filming
- Prepared the set for shooting
- Coordinated logistics for crew parking and catering
- Assisted producer in creation of spreadsheets and materials for filing with various unions



**Prep cook, 04/2007 to 08/2007 Brewbacher's Bar and Grill – Baton Rouge, LA**

- Pleasantly and courteously interacted with customers
- Verified that prepared food met all standards for quality and quantity
- Prepared a variety of foods according to customers' orders or supervisors' instructions, following approved procedures
- Handled currency and credit transactions quickly and accurately

**Pizza cook, 07/2006 to 07/2007 Proud Larry's – Oxford, MS**

- Prepared quality products while maintaining proper food safety practices, portion control and presentation within service goal times
- Stored food in designated containers and storage areas to prevent spoilage or cross-contamination
- Maintained clean and safe environment, including in the kitchen, bathrooms, building exterior, parking lot, dumpster and sidewalk
- Prepped items for later use to save staff time during busy hours

## **Education**

**University of Mississippi** - Oxford, MS

**Jackson Academy** - Jackson, MS

