

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

Match the Correct Vocabulary

D ~~Scullery~~ Scullery

E Queen Mary

A Chaffing Dish

G French Passing

B Russian Service

F Corkscrew

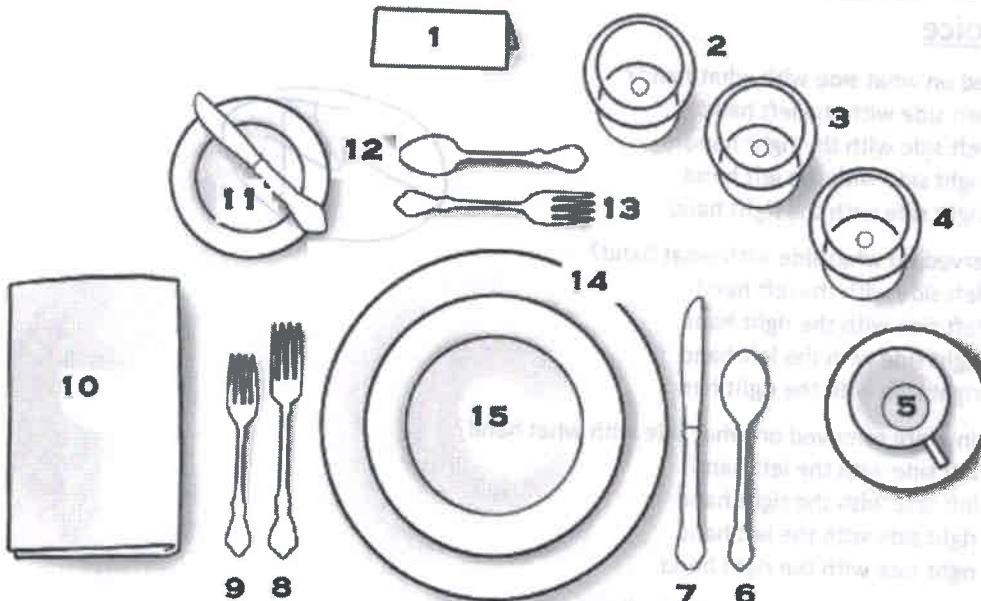
C Tray Jack

- 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

Name _____

Score / 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>3</u>	Wine Glass (Red)
<u>13</u>	Dessert Fork	<u>9</u>	Salad Fork
<u>5</u>	Soup Spoon	<u>14</u>	Service Plate
<u>15</u>	Salad Plate	<u>2</u>	Wine Glass (White)
<u>4</u>	Water Glass		

Fill in the Blank

1. The utensils are placed 1 inch inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? Condiments
3. Synchronized service is when: when we all come out to serve at the same time
4. What is generally indicated on the name placard other than the name? meal option
5. The Protein on a plate is typically served at what hour on the clock? 1/2 clock
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?
Remove entree, inform guest vegan options, and then tell the expodider.

JONATHAN WAYNE MOON
11110 Moorpark St Apt 110, North Hollywood, CA 91602
(818) 855-3952 / jonathan.wayne.moon@gmail.com

PROFILE

- Bilingual (Spanish)
- Available for physical demands (70 lbs+)
- Advanced computer knowledge in PC/Mac OS/Office Suite/hardware/software

WORK EXPERIENCE

Catering Server | Special Events Staffing, Pasadena, CA

Aug 2016 – Present

-Assemble catering orders. set up event presentation according to client's requirements. Clean up after events. Bar back - serving refreshments, beer and wine. Setting tables, and carry up to 10 plates on a tray.

Banquet attendant | Buena Vista at Walt Disney Studios, Burbank, CA

Feb 2015 – Aug 2016

-Assemble catering orders. Transport via van or cart to different part of the studios, and set up event presentation according to client's requirements. Clean up after events. Bar back - serving refreshments, beer and wine.

Prepared Foods team member | Whole Foods, Sherman Oaks, CA

Aug 2013 – Nov 2014

-Prepare and cook dishes, provide great customer service, restocking items, maintain clean, presentable environment, keep sanitation logs, food logs, dish washing, deep cleaning department appliances and area.

Service representative/Sales Agent | XVI Global Solutions, Downtown L.A, CA

March 2013 – August 2013

-Take inbound calls from customers for DirectTV. Customer service, troubleshooting, sales of new packages. Responsible for meeting sales quota.

Asst. Manager | Swingin' Door Texas BBQ Restaurant

May 2010 – Jan 2013

-BBQ pitmaster, ordering food/supplies, inventory, employee scheduling and shift management, cashiering, hosting, light janitorial duties.

Owner | PC Medical Clinic

Dec 2010 – present

-Computer, smart phone, and video game system diagnostics, repair and programming. Hardware/software installation. miscellaneous mobile on-demand technical assistance for individuals and small businesses.

EDUCATION

Valley Alternative Magnet High School, diploma

LA Valley College, degree in progress

References available upon request.

