# Acrobat
outsourcing

First and Last Name: Steven Chow
Email: Xtreneous@GMX,Com
Phone number: (972)375-2690

## Working Experience:

Company Name: Wolf gang Puck Catering
Dates of Employment: 2013 - Currently
Job Responsibility:
- Set up Buffets
- Set up Seated dinners
- Bar Back
- Tray Pass

Company Name: Pappas Catering
Dates of Employment: 2015-2016
Job Responsibility:
- Load up vans with equipment
- Load up vans with food order
- Arrive at location and set up
- Work the Event, Pack up and go back to Shop

Company Name: Olive garden
Dates of Employment: 2008-2009
Job Responsibility:
- Server
- Upsale
- Present wine
- Switch/Rotate tables

## Skills

- 
- 
- 
-

# Acrobat
### outsourcing
**Your Hospitality Staffing Professionals**

Name ___Steven___

## 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 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

**E** Queen Mary

**A** Chaffing Dish

**G** French Passing

**B** Russian Service

**F** Corkscrew

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 din n etableof he custom etspecttastefprovidn gdressn g 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

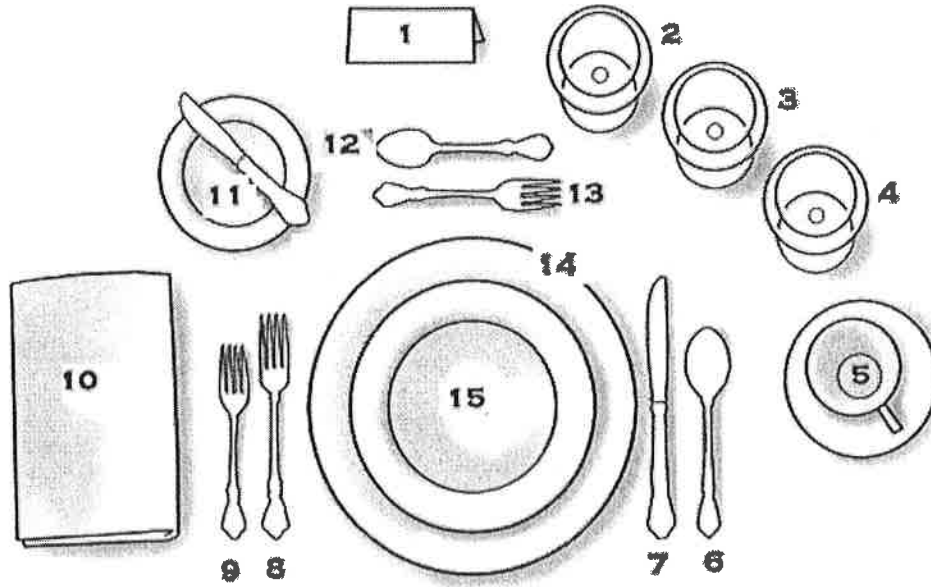G. Style of dining in which the courses come out one at a time

document

## Servers Test

Jack ___



1

2

3

4

5

6

7

8

9

10

11

12

13

14

15

Name _Steven Chow_

## Servers Test

Score _ / 35_

### Match the Number to the Correct Vocabulary

_10_ Napkin

_11_ Bread Plate and Knife

_1_ Name Place Card

12 ~~_~~ Teaspoon

_13_ Dessert Fork

_6_ Soup Spoon

_15_ Salad Plate

_4_ Water Glass

_8_ Dinner Fork

_5_ Tea or Coffee Cup and Saucer

_7_ Dinner Knife

_2_ Wine Glass (Red)

_9_ Salad Fork

_14_ Service Plate

_3_ Wine Glass (White)

### 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? _Sugars, Creamer (2 Servers)_

3. Synchronized service is when: _Every One places the Plate down at the Same time_

4. What is generally indicated on the name placard other than the name? _Type of plate to serve._

5. The Protein on a plate is typically served at what hour on the clock? _9 o'clock_

6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?

   _let expo or Chef that you need a Veggie, Veggan, or Glutten free plate_

document