

Name Jonathan Galetto

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
- A 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
- A 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

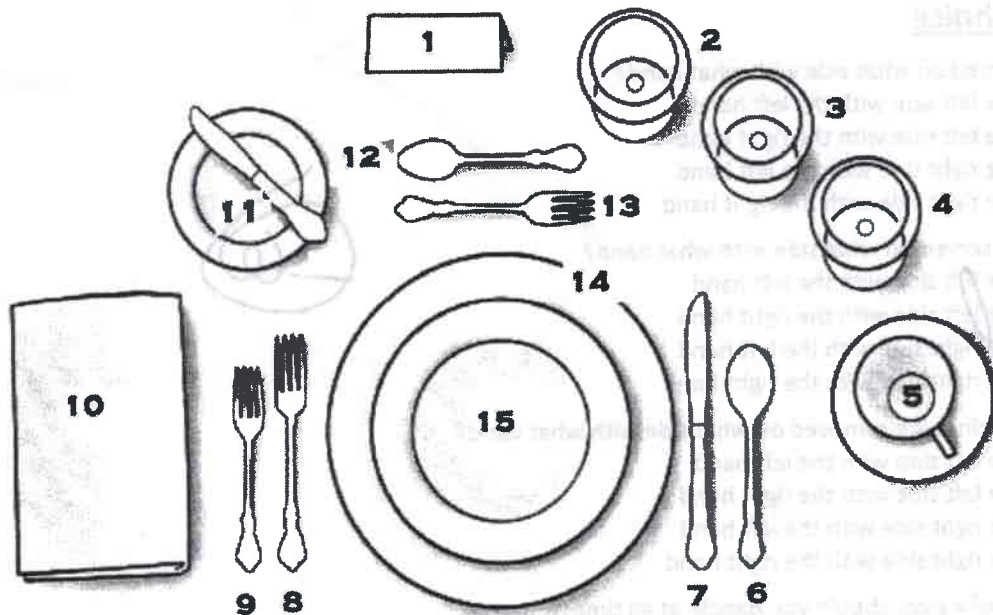
Match the Correct Vocabulary

- | | |
|--------------------------|---|
| <u>A</u> Scullery | <input checked="" type="checkbox"/> A. Metal buffet device used to keep food warm by heating it over warmed water |
| <u>E</u> Queen Mary | <input checked="" type="checkbox"/> 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>D</u> Chaffing Dish | <input checked="" type="checkbox"/> C. Used to hold a large tray on the dining floor |
| <u>AB</u> French Passing | <input checked="" type="checkbox"/> D. Area for dirty dishware and glasses |
| <u>G</u> Russian Service | <input checked="" type="checkbox"/> E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored |
| <u>F</u> Corkscrew | <input checked="" type="checkbox"/> F. Used to open bottles of wine |
| <u>C</u> Tray Jack | <input checked="" type="checkbox"/> G. Style of dining in which the courses come out one at a time |

Name _____

Servers Test

Score / 35



Match the Number to the Correct Vocabulary

<u>16</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

- The utensils are placed 6 4 inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? Sugar and creamer
- Synchronized service is when: when all servers share service and team serve
- What is generally indicated on the name placard other than the name? A Number
- The Protein on a plate is typically served at what hour on the clock? 114
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?
Ask if there is an allergy, notify chef, make note

JONATHAN D. GAIETTO

jonathan.gaietto12@gmail.com

(513) 504-0342

PROFILE

Results-oriented, driven, organized, and a high-energy team leader with strong communication skills

EDUCATION

B.A. Psychology, University of Cincinnati

WORK EXPERIENCE

Senate Pub, Cincinnati, OH

Lead Server, Bartender, S.A

10/2013 - 8/2015

- S.A, Filled in as a utility worker wherever needed, kept up with general maintenance.
- Server, Lead server, shadowed potential employees, worked with a team, operated a POS
- Bartender, served signature cocktails, recommended and served basic cocktails, wines and beer.

Peter Gaietto & Associates, Cincinnati, OH

6/2007 - 8/12/2012

Warehouse Project Manager

- Independently organize and prepare inventory reports
- Maintain project responsibilities while consistently being known for getting it right the first time
- Continually manage employees work and new project development
- Recognized for extraordinary customer service and building client relationships
- Achieved strong record of attaining project sales through implementation of product strategies
- Works directly with the manufacturers and Customer Managers to develop in-store programs that sell incremental fixture designs while simultaneously increasing category sales

Cincinnati Christian, Cincinnati, OH

8/2006- 5/2007

Assistant Wrestling Coach

- Introduce the participants with appreciation for the values of discipline and sportsmanship
- Develop a positive working relationship with students, staff, administration, parents and the community
- Required to work individually with 20 different student athletes
- Help each participating student athlete to achieve a high-level of skill and knowledge of the sport

ACTIVITIES AND VOLUNTEERING

Involvement with children with special needs

- Trained in ABA therapy for one month interacting with autistic children
- Periodically involved in interactive floor play with Down syndrome, Autistic cousin
- Completed extensive upper level psychology project on autistic spectrum disorders

Volunteered at Stepping Stones Center, special needs retreat

- Worked with special needs individuals, interacted in daily activities and therapy
- Participated in multiple day camps

Volunteer at Ronald McDonald House

- "Kids are special group"
- Volunteered interacting with children with disabilities
- One on one play with one or multiple children

Young children's hospital knowledge study University of Cincinnati

- Participated as a research assistant working one on one with individuals at Ronald McDonald House gathering data and inputting qualitative results for on-going children's resilience study
- January - June 2010

REFERENCES

Ilyas Bouchid - 773-606-6397: General Manager at Senate Pub. Cincinnati, Ohio OTR

Jordan Gaietto - 513.520.4691 President, Owner at PG&A Cincinnati, Oh

David Cain - 513-349-2392: P.H.D Chemistry, M.S Physics. University Professor, DeVry University, Cincinnati, OH

