

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
- E Queen Mary
- A Chaffing Dish
- B French Passing
- G Russian Service
- F Corkscrew
- C Tray Jack

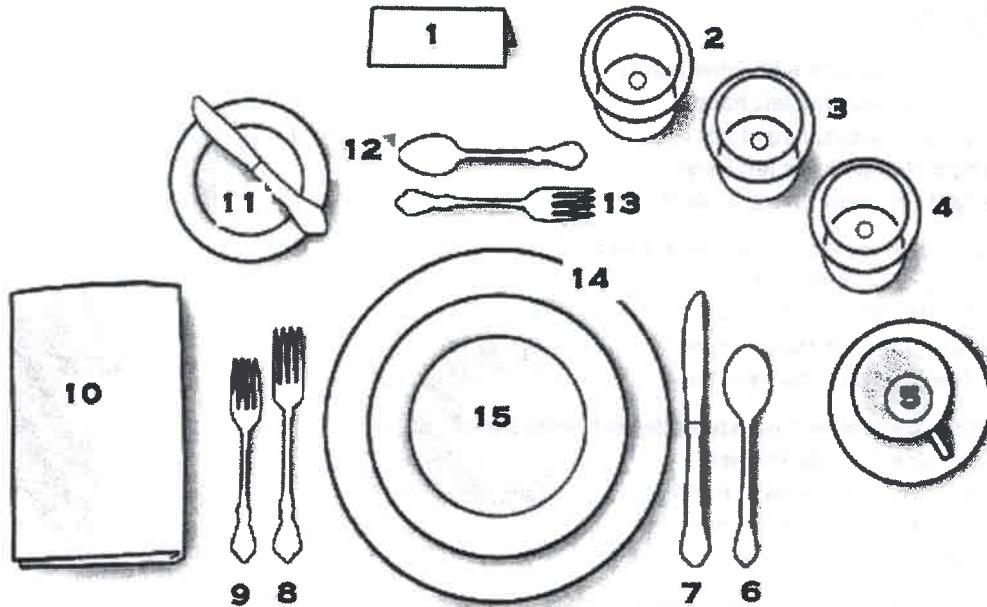
- A. Metal buffet device used to keep food warm by heating it over warmed water
- B. Style of service where food is prepared or served individually at the dinner table to fit the customer's specific taste (i.e. providing dressing and pepper for salad or handing out bread to each patron)
- C. Used to 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

Name

Anthony Wells

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
- 3 Wine Glass (Red)
- 9 Salad Fork
- 14 Service Plate
- 4 Wine Glass (White)

Fill in the Blank

1. The utensils are placed dinner 4 inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? Sugar sweetner + milk
3. Synchronized service is when: Berry When food is passed on trays +
4. What is generally indicated on the name placard other than the name? Affiliation
5. The Protein on a plate is typically served at what hour on the clock? 1 o'clock
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?
Let the expo + Manager know

Anthony Wells

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Hospitality Experience 10+ years (Resumes Upon Request)

- Serving Experience
- Bartending Experience
- Kitchen Experience
- Management Experience

Chin Chin

Server

Currently Employed for 6 Months

This is a cool hip upscale casual Chinese restaurant on the sunset strip in West Hollywood. We cook all of our dishes from scratch served with fresh ingredients. We offer Sake, Beer, and Wines. We are required to know our menu well, run our food, keep our tables manicured, and pre buss our tables. There is no assigned Expo nor a runner, and there might not be a busser or host- they are usually scheduled only when the restaurant expected to be busy.

SOHO House

BarBack

January 2016- June 2016 Employed for 6 Months

SOHO House is an exclusive private members club Located inside a Roof Pent House West Hollywood. They are known for their seasonal Cocktail list, Brunch Feast, Seasonal Menu, Breakfast- Brunch- Lunch- Dinner, and Parties that all the big names of Hollywood attend in. I would assist the Bar as a Bar Back stocking the Liquors, Sodas, Garnishes, fresh juices and syrups in a 2 piece tailored J. Crew suit fitted just for me.

Kitchen 24

Key Holder/Bartender

October 2012- October 2015 Employed 3 Years

Kitchen 24 is a popular 24-hour restaurant in the heart of Hollywood. This is a restaurant with a classic diner atmosphere and a full bar with the longest happy hour in Hollywood. This place gets most of its guest at the wee-hours of the morning by catering to the Late-night club crawlers, the early risers, and families who just want a good filling breakfast at a reasonable time. While Serving American comfort food the Key holder either come in as a server or bartender during graveyard hours working a couple of hours on the floor; Then begin to manage the 5 servers on the floor. Cutting the employees accordingly, Collecting Deposits, Checking side work, then eventually by 7am go to office to give reports on Sales, Comps, Voids, and performance.

