

## Servers Test

### Multiple Choice

C 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

B 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

B 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

B 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

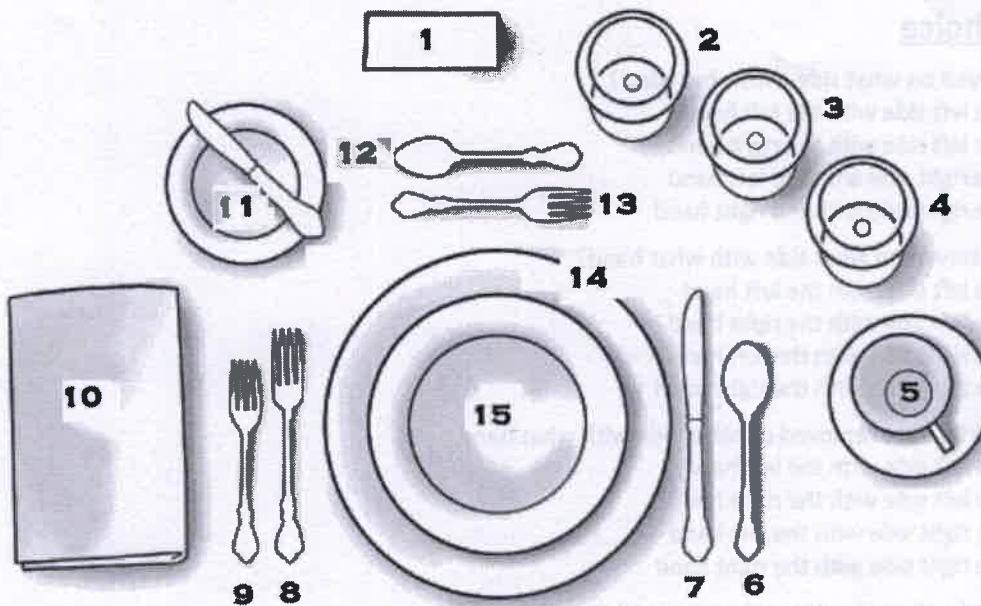
       Scullery  
       Queen Mary  
       Chaffing Dish  
       French Passing  
G    Russian Service  
F    Corkscrew  
       Tray Jack

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 \_\_\_\_\_

**Servers Test**

Score / 35



**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>4</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>2</u>	Water Glass		

**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? Spoons
3. Synchronized service is when: all dishes served together
4. What is generally indicated on the name placard other than the name? table number
5. The Protein on a plate is typically served at what hour on the clock? 12
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? Show meals on the menu

Brandon Hunter

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T.W.I.C Approved  
O.S.C.A ( Occ. Safety Councils of America) Certified

Willing to relocate: Anywhere

Authorized to work in the US for any employer

### Work Experience

Delivery driver/ meal prep

House of Curry

Los Angeles, CA

November 2016 to Present (part time)

- Responsible for putting orders together and preparing for delivery • Transporting product from restaurant to customers location.
- Food prepping includes chicken and beef into individual packaging and pizza dough separation for each appropriate size
- Also dish washing, sweeping, mopping and organizing • Serving food to customers when not delivering and responsible for insisting the customer purchase dessert

Customer Service Cashier

Walgreens Inc

-  
Los Angeles, CA

-

November 2015 to October 2016

Greet each customer with Walgreens signature greeting phrase

- Guided customers to the location in where their desired product is placed
- Obtained payment, issued change and gave receipts when customer is ready to checkout
- Maintaining a clean and organized area for myself, colleagues, and customers

Clean all counters, Mob store, and vacuum

Jewelry Consultant

Kay Jewelers, Bakersfield

-

June 2013 to July 2014

Developed product knowledge on jewelry such as wedding rings, gold, silver, diamonds and gemstones

- Coordinated with other sales employees to achieve team and individual sales goal as well as excellent customer service
- Communicated to customers about service plans and financing options

Delivery Driver

Pizza Hut

-  
Bakersfield, CA

-

August 2013 to June 2014

Delivery Man

- Meal prepping and cooking



- Receiving payments and giving back change in store and out • Driving safe while obeying all traffic laws while on clock
- Maintaining a clean area at all times

#### **Sub- Manager Mobile Consultant**

Staples Inc

-  
Inglewood, CA

-  
2012 to 2013

Processed transactions while meeting sale goals and providing quality customer service

- Created schedules for two part time employees
- Provided customer assistance with product plans, warranties, accessories and needed cell phone devices
- Completed internal store operations by satisfying individual cell phone carriers' policy, laws and regulations
- Facilitated the development of over 100 customer relationships with Staples and cell phone carriers

#### **Data Entry Administrator**

California State Bakersfield Admissions and Records

-  
Bakersfield, CA

-  
2010 to 2011

Entered admission records, transcripts and personal information into admissions data base

- Provided administrative support such as greeting customers and answering phones
- Cleaned and maintained good general work space

#### **Courtesy Clerk**

Albertsons LLC

-  
Carson, CA

-  
2009 to 2010

Bagged groceries properly while listening to customers' special requests

- Directed customers to their needed items while informing shoppers of grocery stores' sales and coupon offers
- Coordinated with other employees to restock grocery shelves accurately and efficiently
- Retrieved shopping carts from the parking lot

#### **Education**

B.A. in Communications

California State University Bakersfield

-  
Bakersfield, CA

2014 to Present

Crenshaw Senior High School

-  
Los Angeles, CA

2010

#### **Skills**

retail sales (4 years), Retail Management (1 year), Mobile (1 year), Cooking (1 year), Customer Service (6 years), Construction (2 years)

#### **Certifications**



T.W.I.C Card

December 2015 to December 2018

OSHA

### **Additional Information**

#### **SKILLS**

- Thorough knowledge of Microsoft Office, PowerPoint, and Excel

