

# Acrobat

outsourcing

Your Hospitality Staffing Professionals  
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## Working Experience:

Company Name: Coffee bean and tea leaf  
Dates of Employment: 05/2014 - present  
Job Responsibility: barista / supervisor in training

- - deliver great customer service
- - make sure the store is running smoothly
- - make sure all temp logs are filled out

Company Name: Pacific Park  
Dates of Employment: 08/2013 - Present  
Job Responsibility: Marketing events lead

- - set up events, make sure on time
- - keep event clean (and client has everything they need)
- - set up a break sheet for workers

Company Name: Benton Green  
Dates of Employment: 05/2011 - 09/2012  
Job Responsibility: private tutor

- - give lessons on computers
- - tutor kids from ages of 9-15
- - keep area clean

## Skills

- - Skilled in communications
- - learning fast
- - taking leadership roles

# 1. Introduction 2. Methodology 3. Results 4. Discussion 5. Conclusion

The following table shows the results of the experiment. The data was collected from 10 different trials. The average value for each trial is shown in the table below.

Trial	Value 1	Value 2	Value 3
1	1.2	1.5	1.8
2	1.3	1.6	1.9
3	1.4	1.7	2.0
4	1.5	1.8	2.1
5	1.6	1.9	2.2
6	1.7	2.0	2.3
7	1.8	2.1	2.4
8	1.9	2.2	2.5
9	2.0	2.3	2.6
10	2.1	2.4	2.7

Table 1: Results of the experiment

The data shows a clear trend of increasing values across the trials. The values for each trial are consistently higher than the previous trial, indicating a positive correlation between the trial number and the measured values. This suggests that the experiment was conducted under controlled conditions and that the results are reliable.

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Name Isa Marchi-Alva

**Servers Test**

**Score / 35**

**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 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**

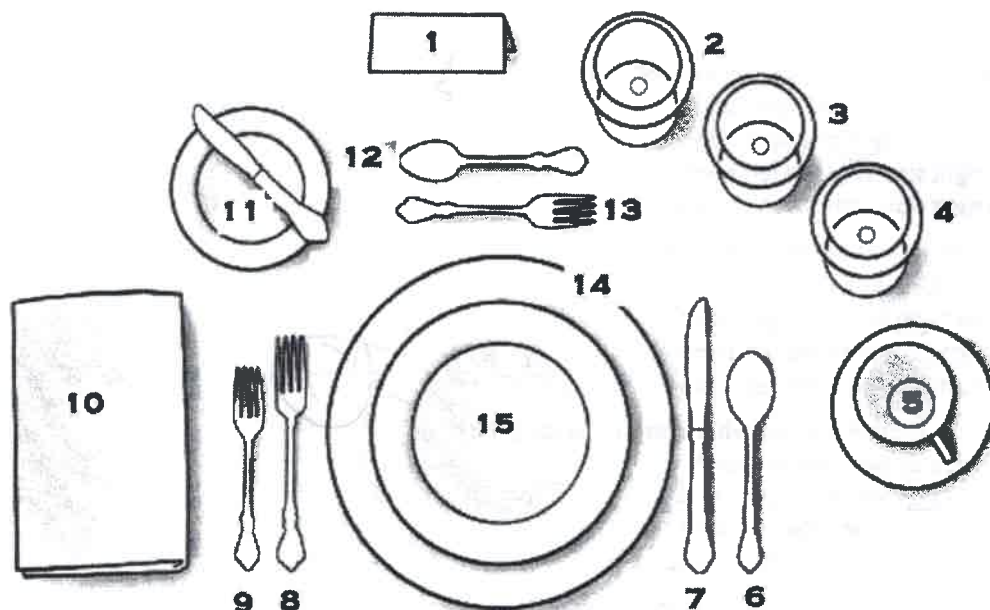
- D Scullery  
B Queen Mary  
A Chaffing Dish  
C French Rafting  
G Russian Service  
F Corkscrew  
C Tray Jack

- 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 Isa Mancil-Alvar

**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>3</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>4</u>  | Wine Glass (White)           |
| <u>2</u>  | Water Glass           |           |                              |

**Fill in the Blank**

- The utensils are placed \_\_\_\_\_ inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? Crepe and Soup
- Synchronized service is when: \_\_\_\_\_
- What is generally indicated on the name placard other than the name? Reserved
- The Protein on a plate is typically served at what hour on the clock? 1
- If a guest asks for a specialty dinner (I.e. Gluten-Free or Vegetarian) you should do what immediately?  
Suggest alternative options