

Name HEATHER P SIMS

**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

P 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

P 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

P 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

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

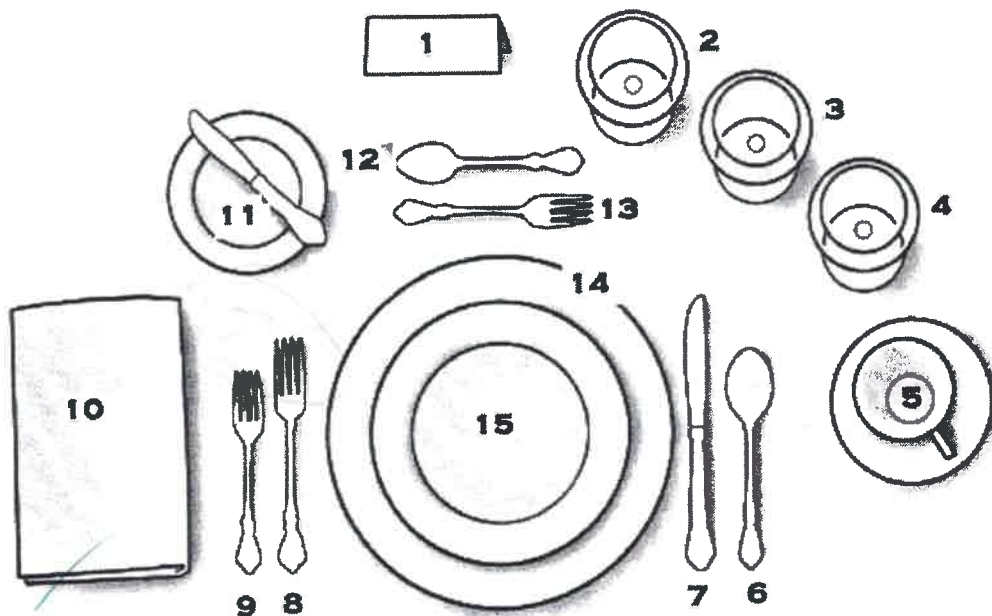
F. Used to open bottles of wine

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

Name HEATHER SKY

**Servers Test**

Score / 35



**Match the Number to the Correct Vocabulary**

10  
11  
1  
12  
13  
6  
15  
20

Napkin  
Bread Plate and Knife  
Name Place Card  
Teaspoon  
Dessert Fork  
Soup Spoon  
Salad Plate  
Water Glass

9  
5  
7  
3  
8  
14  
4

Dinner Fork  
Tea or Coffee Cup and Saucer  
Dinner Knife  
Wine Glass (Red)  
Salad Fork  
Service Plate  
Wine Glass (White)

**Fill in the Blank**

- The utensils are placed 1 inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? Cream, Sugar
- Synchronized service is when: Tables are served in a simultaneous, organized fashion
- What is generally indicated on the name placard other than the name? Dish
- The Protein on a plate is typically served at what hour on the clock? 6 o'clock
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?  
Go to the Cook / Specialty line if available

# Heather Sims

972.757.7061

*Experienced in Bottle Service, Food Serving, and Live Event Bartending. Available nights and weekends.*

## **Catering:**

Staffworkxxx  
Special Events Staffing  
Martini Shop  
BiteCouture  
Mr. Bartender

## **Serving/Bartending:**

Cheesecake Factory  
Saddle Ranch  
Umami Burger  
Formosa Café  
Musashi  
Krave  
The Moth

## **Bottle Service:**

Thrive  
Winstons  
Levu  
Avenu  
Dallas VIP

## **Education:**

BFA Theatre SMU

## **Skills:**

*POS, ALOHA, Cash Handling, Experienced Bartender and Shot Girl, Experienced Host for Live Events, Model/Actress*

**Referrals Available Upon Request**



