

Name Brian Kelly  
Score / 35

**Servers Test**

**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
- 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
- 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 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

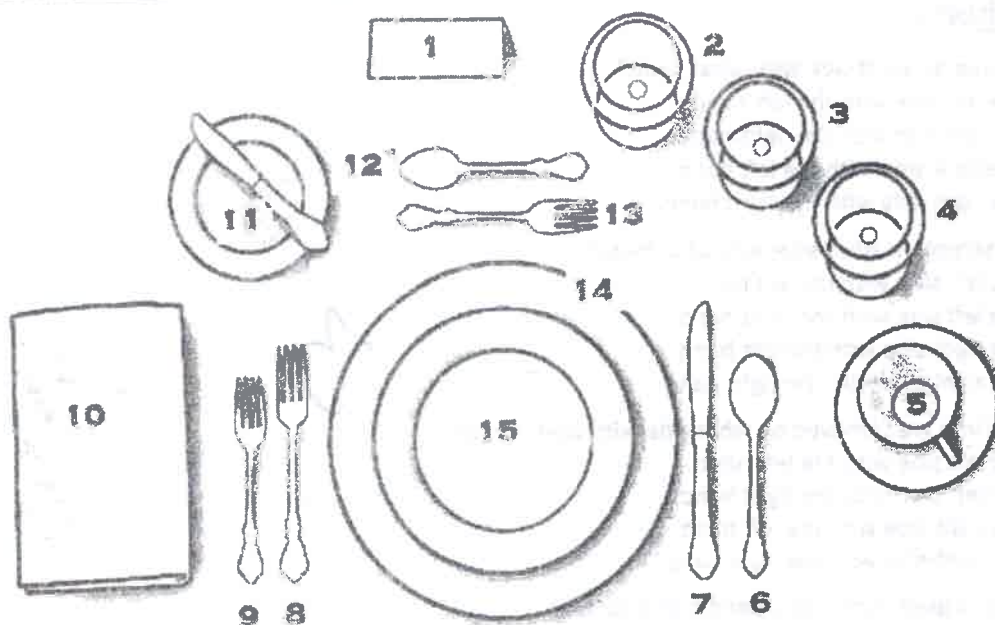
**Match the Correct Vocabulary**

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

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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>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 1 inch inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? /
- Synchronized service is when: courses are set at same time to guests
- What is generally indicated on the name placard other than the name? protein
- The Protein on a plate is typically served at what hour on the clock? 6
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?  
ask expeditor or kitchen lead

## Brian Patrick Kelly

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**Career Statement:** *Active listener with interpersonal skills and adept in improving client relationships seeks dynamic restaurant.*

### Experience

#### ***dusitD2 Hotel Constance***

Food & Beverage Supervisor, Server

Pasadena, CA

*Feb '16 - Oct '16*

- Oversaw restaurant's morning operations.
- Organized hotel banquet events and in-room dining program.
- Addressed and improved guest relations.

#### ***Major Dave's Chicken***

Manager, Cook

Pasadena, CA

*March '15 - Jan '16*

- Organized inventory and maintained kitchen cleanliness
- Trained staff and improved quality/consistency of daily recipes
- Recorded sales and learned cost-volume-profit-analysis

#### ***Green Truck Catering and Food Truck***

Driver, Prep-cook, Server

Culver City, CA

*Aug '14 - Dec '15*

- Learned large scale production skills for banquet events

#### ***Barneys New York***

Server

Chicago, IL

*Aug '11- July '14*

- Understood and synthesized retail consumer brand and restaurant menu demand
- Skilled in up-selling food & wine for top-tier retail clientele

#### ***Jake's Grill at the Governor Hotel***

Server

Portland, OR

*Sep '07 - May '09*

- Learned professional problem-solving skills for a high-volume hotel restaurant
- Full-time employee serving breakfast, lunch, and dinner

#### ***McCormick & Schmick's***

Server

Indianapolis, IN

*Dec '06 - Aug '07*

- Thrived in corporate restaurant standards
- Received management recommendation to transfer and train staff in Portland.

### Education

***Wabash College***

Graduated: May 2004

Bachelor of Arts in Classics

*Summa Cum Laude*

