

Servers Test

Multiple Choice

1) Food is served on what side with what hand?

- On the left side with the left hand
- On the left side with the right hand
- On the right side with the left hand
- On the right side with the right hand

2) Drinks are served on what side with what hand?

- On the left side with the left hand
- On the left side with the right hand
- On the right side with the left hand
- On the right side with the right hand

3) Food and drinks are removed on what side with what hand?

- On the left side with the left hand
- On the left side with the right hand
- On the right side with the left hand
- On the right side with the right hand

4) What part of a glass should you handle at all times?

- The stem
- The widest part of the glass
- The top

5) When you are setting a dining room how should you set up your place settings?

- Neatly and evenly across the tables
- The creases should all be going in the same directions
- The chairs should be centered and gently touching the table
- All of the above

6) If you bring the wrong entrée to a guest what should you do?

- Go back into the kitchen and patiently wait in line behind the other servers
- Inform the guests that you will bring the correct entrée as soon as possible
- Try to convince the guests to eat what you brought them
- Go back into the kitchen to the front of the line and inform the chef

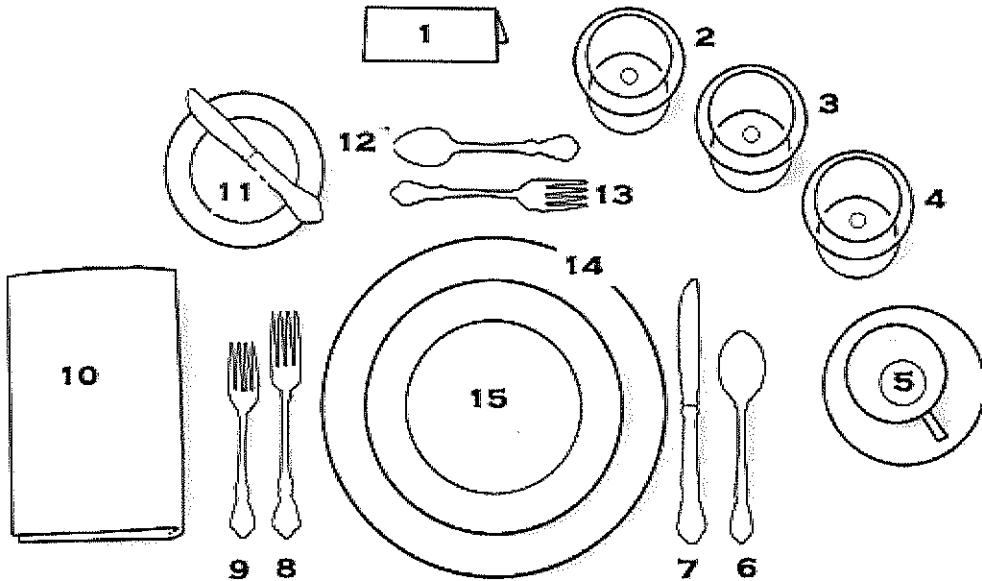
Match the Correct Vocabulary

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

Name Tema Zachary

Score / 35

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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>3</u>	Wine Glass (Red)
<u>9</u>	Dessert Fork	<u>13</u>	Salad Fork
<u>16</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

1. The utensils are placed 3 inches inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? Cream, Sugar.
3. Synchronized service is when: The first person goes to the furthest dish to be served.
4. What is generally indicated on the name placard other than the name? Company.
5. The Protein on a plate is typically served at what hour on the clock? 6.
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? Be off Be off and tell them I will get them what they are requesting.