

Servers Test

Multiple Choice

D 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

A 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

A 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

A B C D E F G

Scullery

Queen Mary

Chaffing Dish

French Passing

Russian Service

Corkscrew

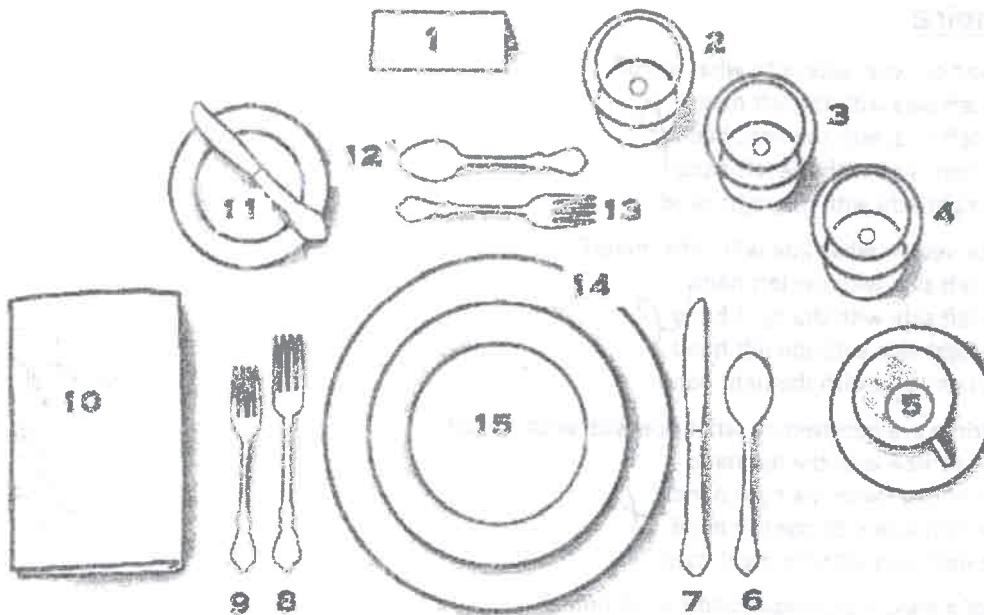
Tray Jack

- 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 Dash Reh

Score / 35

Servers Test



Match the Number to the Correct Vocabulary

- 10 Napkin
- 11 Bread Plate and Knife
- 1 Name Place Card
- 12 Teaspoon
- 9 Dessert Fork
- 6 Soup Spoon
- 15 Salad Plate
- 2 Water Glass

- 8 Dinner Fork
- 5 Tea or Coffee Cup and Saucer
- 7 Dinner Knife
- 4 Wine Glass (Red)
- 13 Salad Fork
- 14 Service Plate
- 3 Wine Glass (White)

Fill in the Blank

1. The utensils are placed 6 1 inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? Sugar Sweetners
3. Synchronized service is when: transition of entrees
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? 12
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? Contact the kitchen

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Objective: In search of a position of restaurant worker where I can use my related skills for better service.

Skills:

- Excellent in understanding the basic sanitation requirements regarding to food handling, personal hygiene, sanitation and equipment safety.
- Very good communication and writing skills.
- Able to communicate positively with staff and customer.
- Very good ability to listen to directions and follow all instructions.
- Able to carry and lift 25 to 60 pounds.
- Multitasking – Able to manage more than one customers
- Ability to handle multiple priorities

Previous Work Experience:

Flo's Chinese Cuisine, Scottsdale, AZ

Server

Responsibilities

- Full Knowledge of Mandarin and Cantonese menu and wine knowledge
- Provided the customers with pleasant dining experience with quality service
- Ensured the cleanliness of dining area and food items before serving
- Maintained the serving standards for the guests and followed all regulations while performing the duties
- Held responsibility of handling/serving all the food items as per the policies of the state(as some items may be banned in particular states)
- Worked in coordination with other departments to ensure that customers get quality service and satisfaction
- Assisted the departments to carry out their work in preparing meals
- Conducted final check on the quality standards maintained in the food items before being served to the customers

Charlston's, Scottsdale, AZ

Server

Responsibilities:

- Full Knowledge of American Bistro menu and wine knowledge
- Provided the customers with pleasant dining experience with quality service
- Ensured the cleanliness of dining area and food items before serving
- Maintained the serving standards for the guests and followed all regulations while performing the duties
- Held responsibility of handling/serving all the food items as per the policies of the state(as some items may be banned in particular states)
- Worked in coordination with other departments to ensure that customers get quality service and satisfaction
- Assisted the departments to carry out their work in preparing meals
- Conducted final check on the quality standards maintained in the food items before being served to the customers
- Deal with problems and complaints of customers by providing all time service.
- Responsible for various other duties as assigned.

Miagi's Sushi, Los Angeles, CA

Server

Responsibilities:

- Full Knowledge of Sushi menu and wine knowledge
- Provided the customers with pleasant dining experience with quality service
- Ensured the cleanliness of dining area and food items before serving
- Maintained the serving standards for the guests and followed all regulations while performing the duties
- Held responsibility of handling/serving all the food items as per the policies of the state(as some items may be banned in particular states)
- Worked in coordination with other departments to ensure that customers get quality service and satisfaction
- Assisted the departments to carry out their work in preparing meals
- Conducted final check on the quality standards maintained in the food items before being served to the customers

EDUCATION: University of Hawaii, Honolulu, HI

REFERENCES: Available upon request.

