

**Servers Test**

**Multiple Choice**

A

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

- 7

B/C

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

D

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

B

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

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

D

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

- 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 cloth
- All of the above

D

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 rest of the servers until it's your turn
- Inform the guests that you will bring the correct entrée once everyone else in the dinning room is served
- 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 expeditor that you need a different entrée

**Match the Correct Vocabulary**

D Scullery

A. Metal buffet device used to keep food warm by heating it over warmed water

E 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 Chaffing Dish

C. Used to hold a large tray on the dining floor

G French Passing

D. Area for dirty dishware and glasses

B Russian Service

E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored

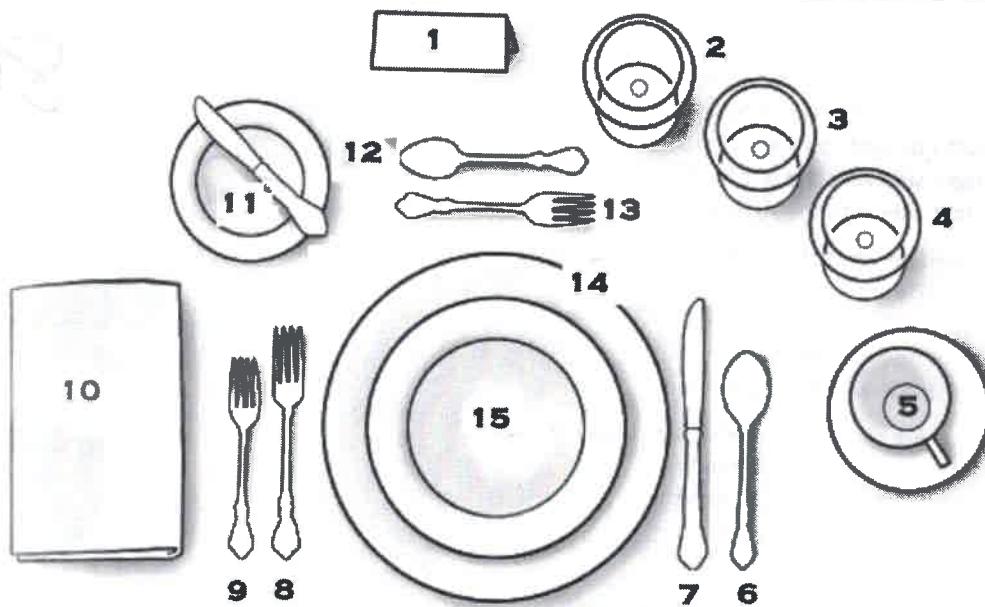
F Corkscrew

F. Used to open bottles of wine

C Tray Jack

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

**Servers Test**



**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**

1. The utensils are placed 2 inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? sweeteners and cream
3. Synchronized service is when: multiple servers remove and place new items seamlessly
4. What is generally indicated on the name placard other than the name? food selection from menu
5. The Protein on a plate is typically served at what hour on the clock? 6 o'clock
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? notify the kitchen / management

**CASEY J. GARCIA**  
460 N Gage Avenue, Los Angeles CA, 90063 ~ 925-597-1071  
caseo.g@gmail.com

**EDUCATION**

Diablo Valley College

General Education

Pleasant Hill, CA, 2010 - 2011

**WORK EXPERIENCE**

**Bagito**

Santa Cruz, CA, February 2016 - Present

**Sales and Social Media**

**(Remote// Telecommute Position)**

- Answer phone calls or web requests for new orders
- Quote customers and close final sale
- Update and post new material to all social media channels
- Compose new social media campaigns & process analytics information

**Cafe Mare**

Santa Cruz, CA, March 2014 - November 2015

**Server**

- Prepare dining room for dinner service
- Learn specials for the evening to relay to customers
- Pour beer, wine and mix basic cocktails during lunch shift
- Take orders, collect payment, clear tables and complete all side-work

**Kiantis Pizza and Pasta Bar**

Santa Cruz, CA, September 2012 - August 2014

**Server**

- Ready table section for service
- Take customers order and run food and drink
- Assist other servers with food running
- Collect check and complete side-work

**ACTIVITIES/ASSOCIATIONS**

Mountain Tamer, Band

2011- Present

Mountain Tamer - Graphic Design

2011- Present

Freelance Artist

2011 -Present

**HONORS**

C&G Collaborate Art Display at Galindo House

July 2011

C&G Collaborate Art Display at Panama Red Coffee

June 2011

George Miller Youth Fund Scholarship for Outstanding Public Service

2010

Youth Recognition for Outstanding Public Service, Monument Crisis Center

2010

Outstanding Public Service, Monument Crisis Center

2010

**SKILLS**

ServSafe Certified, Adobe Illustrator/Photoshop/LightRoom/Indesign, Logic Pro X, Wordpress, Google Analytics

