

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

B

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 dinning 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

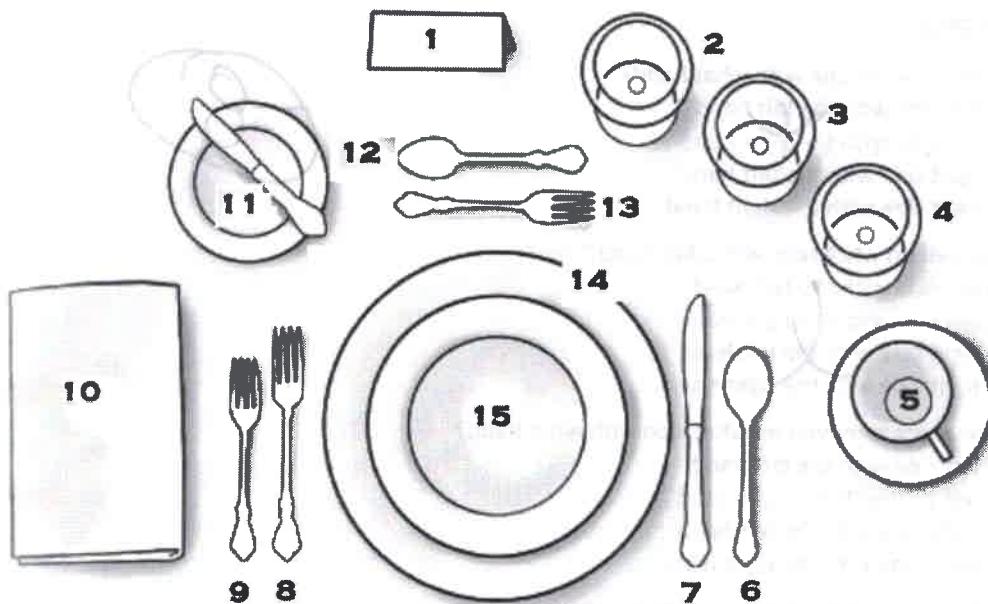
Match the Correct Vocabulary

A. Scullery
K. Queen Maitre
E. Chaffing Dish
G. French Passing
B. 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 _____ Score / 35

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>3</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>4</u>	Wine Glass (White)
<u>2</u>	Water Glass		

Fill in the Blank

1. The utensils are placed 6 11 inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? condiments, cups, saucers
3. Synchronized service is when: serving in pairs
4. What is generally indicated on the name placard other than the name? Table #
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? Alert the chef

Dakota Scherer

Areas of Expertise

- > Laying Tables
- > Hospitality
- > Health and Safety
- > Guest Satisfaction

OBJECTIVE

A hospitable, presentable and hardworking team player who possesses a high standard or personal appearance and hygiene. Always focused on making sure that every guest is served to the highest possible standards by having an outgoing, polite and professional attitude towards all patrons. Constantly working hard to ensure that guest expectations are met and their time being served is a memorable experience.

EXPERIENCE

December 2011-March 2013

Ramada, Sacramento, CA

Banquet Server

- > Assisted with banquet setup for weddings and special events.
- > Placed water and bread on tables at or just before guest arrival.
- > Refilled drinks as needed and responded to guest requests.
- > Cleaned up spills and brought out replacement items.
- > Swept, wiped down, and cleaned tables, chairs, and dining area after meals.

July 2010-December 2011

The Cheesecake Factory, Sacramento, CA

Server

- > Be aware of various changing specials and all menu items.
- > Deliver food and refill beverages.
- > Greet seated guests and offer water and starter items promptly.
- > Take guests orders and attend to their needs promptly.

January 2007-June 2009

Johnny Carinos, Sacramento, CA

Busser

- > Greeted newly seated guest and brought light appetizers as requested.
- > Cleared dishes after guests departed and took tableware to washing stations.
- > Wiped, swept, and cleaned each table area to prepare for next guest.
- > Monitored guest area and responded to requests or cleaning needs promptly.
- > Completed end-of-shift cleaning duties to maximize dining area cleanliness.

14653 Magnolia Blvd
Sherman Oaks, CA 91403

(323)270-8139
dakotajamesscherer@gmail.com

