

Name Patrick A. Grover
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



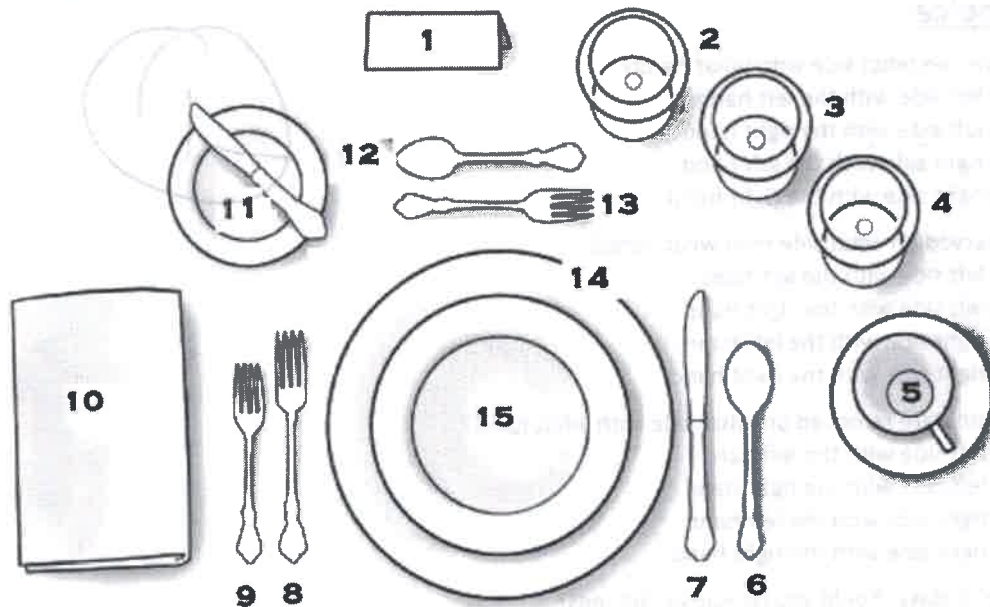
Match the Correct Vocabulary

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

Name Patrick A. Grazer

Servers Test

Score / 35



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>4</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 four ft inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? cream, lemon & sugar
- Synchronized service is when: All entrees are placed down at once & cleared at once
- What is generally indicated on the name placard other than the name? Selected entree
- The Protein on a plate is typically served at what hour on the clock? SIX
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?
check with kitchen expeditor to see if it is possible

Patrick Grover

Address: 1932 Rochester Circle, Los Angeles, CA, 90018

Phone Number: (210) 505-4521

Email Address: patrickagrover@gmail.com

Education: Louisiana State University BA Theatre (Performance), 2005-2009

Restaurant/Hospitality Experience

- **416 Bar and Grille**

- Job Title: Assistant Manager, Server
- Dates Employed: January 2015 - Currently Employed
- Address: 5011 Burnet Road #150, Austin, Texas, 78756
- Phone Number: (512) 206-0540
- Hourly Pay Rate: \$10/hour
- Job Description: Overseeing all front of house operations during the shift including dealing with customer complaints, server issues, comps, voids, cutting servers during the shift, etc. Responsible for the opening and closing of the restaurant including setting up the bar, counting the drawer till at the beginning and end of the shift, making sure servers are performing their opening and closing duties, and printing out daily sales reports at the end of the shift. Responsible for reducing liquor cost for the restaurant by doing liquor inventory each week, placing beer and liquor orders, and accepting shipments on behalf of the restaurant. Responsible for making adjustments to the Aloha POS system, contacting customer support for the Amazon delivery service, and basic marketing for the restaurant. Also waited tables and tended bar on days when it was necessary.
- Reason For Leaving: Restaurant closed; made move to Los Angeles

- **The Personnel Store Temp Agency**

- Job Title: Waiter/Bartender/Banquet Staff
- Dates Employed: October 2014 - September 2015
- Address: 823 Congress Ave., Austin, Texas, 78701
- Phone Number: (512) 236-1400
- Hourly Pay Rate: \$10-16/hour
- Job Description: Waiting tables and tending bar at weddings, banquets, parties, and other general events.
- Reason For Leaving: Need for more stable work hours

- **Boudro's Texas Bistro**

- Job Title: Waiter
- Dates Employed: October 2013 - January 2014
- Address: 421 East Commerce St., San Antonio, Texas, 78205
- Phone Number: (210) 224-8484
- Hourly Pay Rate: \$2.13/hour
- Job Description: Fine dining establishment. Extensive knowledge of lunch and dinner menu as well as daily chef specials, course preparation, ingredients, wines, and wine pairings.
- Reason For Leaving: Moved to Austin

- **Saltgrass Steakhouse**

- Job Title: Server/Bartender
- Dates Employed: June 2012 - October 2013
- Address: 504 Riverwalk St., San Antonio, Texas, 78205
- Phone Number: (210) 222-9092
- Hourly Pay Rate: (Server) \$2.13/hour, (Bartender) \$4.40/hour
- Job Description: Extensive knowledge of lunch, dinner, and drink menu including various steak knowledge and preparation, featured items, wines, wine pairings, and specialty drinks. Knowledge of restaurant history required as well.
- Reason For Leaving: Opportunity for better paying job to fund move.

- **Jim's Restaurant**

- Job Title: Server
- Dates Employed: May 2010 - September 2011
- Address: 8427 Broadway St., San Antonio, Texas, 78209
- Phone Number: (210) 826-7001
- Hourly Pay Rate: \$2.13/ hour
- Job Description: Greeting guests, escorting them to their table and providing them with the drinks and food items they order off of the menu.
- Reason For Leaving: Left to pursue job within chosen profession at a talent agency.

