

Servers Test

Multiple Choice

K 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

K 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

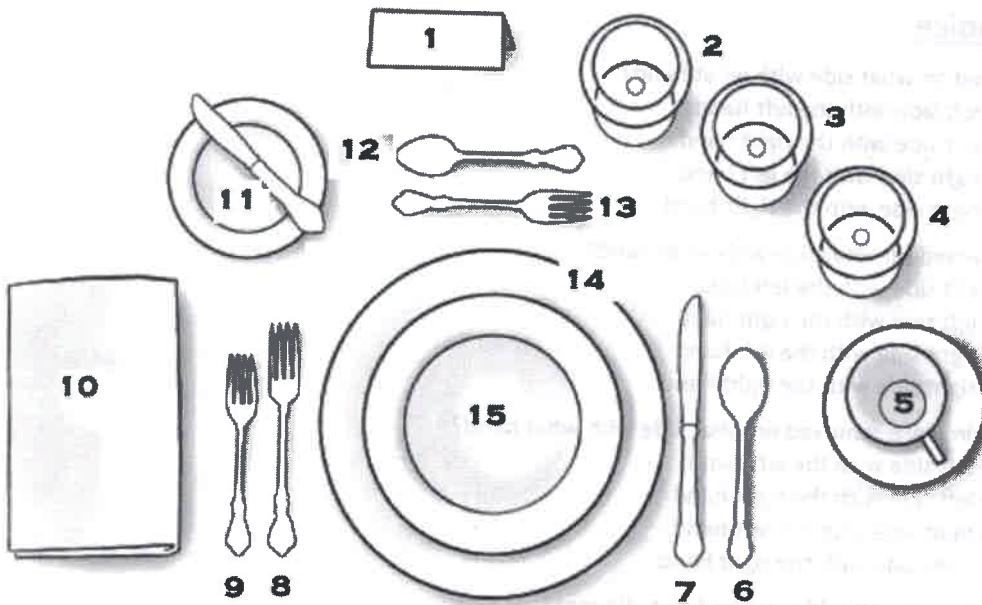
D 6) If you bring the wrong entrée to a guest what should you do?
a) Go back into the kitchen and patiently wait in line behind the rest of the servers until it's your turn
b) Inform the guests that you will bring the correct entrée once everyone else in the dinning room is served
c) Try to convince 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

D Scullery
E Queen Mary
K Chaffing Dish
B French Passing
G 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

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 one inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? sugar, milk cream.
3. Synchronized service is when: all guest at a table are served at the same time.
4. What is generally indicated on the name placard other than the name? all what the guest. I.e. children.
5. The Protein on a plate is typically served at what hour on the clock? _____.
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? Inform the captain.

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Summary

Friendly, courteous and professional Banquet Server with seven years' experience in catering and banquet environments. Talented in creating a warm, friendly, and welcoming atmosphere for guests and co-workers. Bringing enthusiasm, dedication, and an enviable work ethic.

Highlights

✓ Highly responsible and reliable	✓ Trained in liquor, wine, and food service
✓ Can do attitude	✓ High-volume dining
✓ Professional appearance	✓ Fast and efficient
✓ Upbeat outgoing and positive	✓ Food handler certified

Culinary Staffing 01/2011- Current

Banquet Server

- Responsible for setting up banquet room as instructed by Supervisor to include linen, service ware and glassware;
- Attend roll call meetings before events to learn function particulars, including guest and hotel expectations.
- Greet guests and respond to requests in a friendly and courteous manner.
- Serve the food and/or beverage in the order and to the expectation of the Supervisor to ensure consistency throughout the banquet. Promptly remove dishes as guests complete each course and/or meal at the end of the meal or function.
- Abide by all State, Federal and Corporate requirements pertaining to serving alcoholic beverages.
- Replenish beverages as necessary, and check with guests for overall satisfaction.
- Once banquet is complete, reset banquet room according to Supervisor's specifications to ensure the readiness of the room for the following function.
- Comply with attendance rules and be available to work on a regular basis.
- Perform any other job related duties as assigned.

Alejo's Italian Restaurant- Marina Del Rey California

Lead Server 2000-2008

- Responsible for maintaining high service standards, handling cashiering responsibilities and check control procedures. Serving all food and beverage items according to established procedures.
- assisting with busing tables when necessary; making sure that the water glasses are filled,
- That the table is free from dirty dishes, etc. and maintaining knowledge of food items.

