

Name _____

Servers Test

Score / 35

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
- a/d 3) Food and drinks are removed on what side with what hand?
☐ a) On the left side with the left hand *food*
☐ 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 *drinks*
- a 4) What part of a glass should you handle at all times?
☒ a) The stem *if have 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 *specifically*

Match the Correct Vocabulary

D Scullery

E Queen Mary

A Chaffing Dish

G French Passing B

G Russian Service

F Corkscrew

C D Tray Jack C

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)

D 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

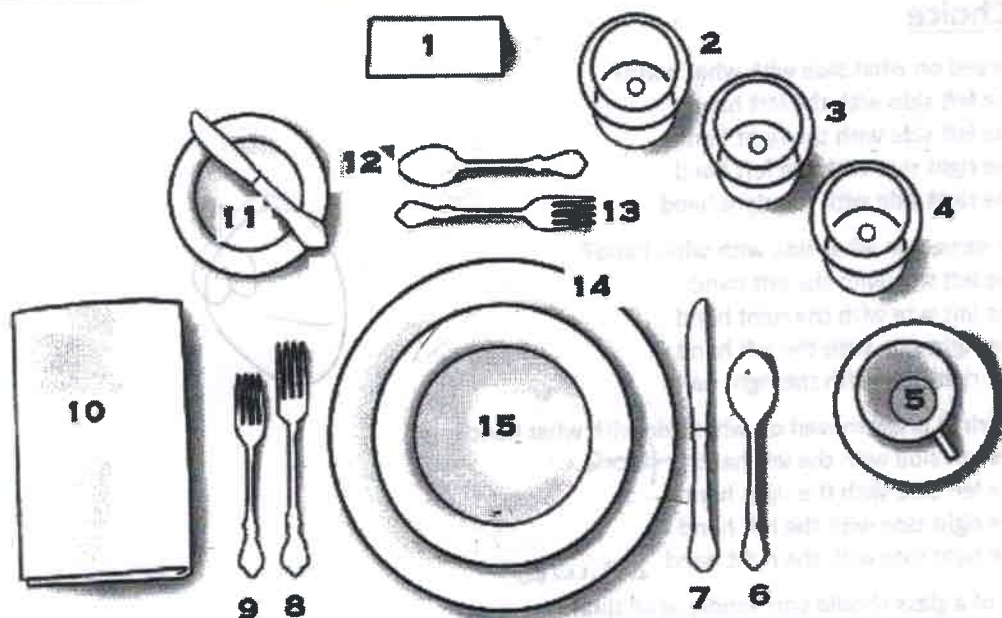
A Used to open bottles of wine

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

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Score / 35



Match the Number to the Correct Vocabulary

- 10 Napkin
11 Bread Plate and Knife
1 Name Place Card
6 Teaspoon
13 8 Dessert Fork
12 Soup Spoon
15 Salad Plate
4 Water Glass

- 8 Dinner Fork
5 Tea or Coffee Cup and Saucer
7 Dinner Knife
2 or 3 Wine Glass (Red) *? generally larger*
9 Salad Fork
14 Service Plate
2 or 3 Wine Glass (White) *?*

Hm clear H2o be 2

Fill in the Blank

- Hm* 1. The utensils are placed 0 inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? Sugar, Sugar packets, lemon *pass by w/tea/coffee*
? 3. Synchronized service is when: all guests/service @ same time
4. What is generally indicated on the name placard other than the name? Table No Name of guest(s) Family *if possible*
neat question 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?

Check with Kitchen - chef or appropriate designated crew member - perhaps servers were already be informed, still check to make sure not out/if need be and options are not satisfactory to guests then find out

2013 MOON EVENTS

2004- 2012

2004-2005	YELLOWSTONE CLUB PRIVATE PARTIES MOON
2004-2006	PEGGY SCHWER DINNER CONCERTS MOON (17)
2005-2012	ANNUAL TASTE OF BIG SKY
2006-2007	MUIR QUARTET CONCERT FULL CATERING
2006-2007	BIG SKY ROTARY GOLD GALA & AUCTION
2007	DOOBIE BROTHERS CONCERT – MOON TENT FULL CATERING 4PM-2AM
2007-2012	YELLOWSTONE CLUB PRIVATE PARTIES & PROSPECTIVE MEMBERS DINNERS - MOON
2008	BONNIE RIATT CONCERT – MOON TENT FULL CATERING 11AM-4AM
2008	HARLEM AMBASSADORS – DINNER - MOON
2008-2009	FAM TOUR MOON & DINNER MOON
2008-2010	SHAKESPEARE IN THE PARKS
2008-2012	MUSIC IN THE MOUNTAINS-CATERING (50EVENTS)
2009	WILLIE NELSON & FAMILY CONCERT MOON TENT – FULL CATERING 11AM-4AM
2009-2011	MADRIGAL RENAISSANCE CONCERT & CATERING
2011	KEB' MO' & JACK GREEN CONCERT EVENT
2011	CLASSICAL MUSIC FESTIVAL 2 NITES - WINE TASTING/AUCTION *AHN TRIO*CASSATT STRING QUARTET*LOS ANGELES GUITAR QUARTET
2010	SENATOR MAX BAUCUS COCKTAILS/APPETIZERS
2011	PBR RODEO PROFESSIONAL BULL RIDERS TOUR STATE OF MONTANA EVENT/CATERING RIDERS & CREWS/PRE-PARTY CALCUTTA CONCERT MORGAN FRAZIER AND TENT-FULL CATERING & BAR 2 DAYS/2 NITES
2011	SENATOR MAX BAUCUS COCKTAILS/APPETIZERS
2012	YELLOWSTONE CLUB-PRIVATE PRE-PBR RODEO PROFESSIONAL BULL RIDERS TOUR STATE OF MONTANA PARTY-TENT-CATERING & BAR

**2012 PBR RODEO PROFESSIONAL BULL RIDERS TOUR
STATE OF MONTANA EVENT/CATERING RIDERS &
CREWS/PRE - PARTY CALCUTTA CONCERT -
LUCAS NELSON & BAND AND
TENT-FULL CATERING & BAR 2DAYS/2 NITES
LUCAS NELSON & BAND ***

**2012 CLASSICAL MUSIC FESTIVAL EVENT 3 NITES
WINE TASTING AND WINE AUCTION * BOSTON
BRASS * ENSO STRING QUARTET * IMANI WINDS**

2012 SENATOR MAX BAUCUS PRIVATE EVENT MOON

**MOON HOLIDAY CELEBRATIONS: New Year's Eve*Chinese New
Year*Valentine* Mardigras*St. Paddy's* Cinco de Mayo*Memorial
4th of July*Labor*Kentucky Derby*October Fest*Thanksgiving
Halloween*Veteran*Thanksgiving*Christmas BRUNCH:
Mother's & Father's Days*Easter (egg hunt)**

**WEDDINGS*REHEARSAL DINNERS*BACHELOR/BACHELORETTE
FUNDRAISERS*BABY SHOWERS*BANQUETS*FESTIVALS*WINE
TASTING DINNERS*BANQUETS*AUCTIONS*COMMERCIALS
CHILDREN'S PARTIES*PHILANTHROPIC*ANNIVERSARIES*
BIRTHDAYS*THEME PARTIES*AWARDS: EMMY*OSCAR**

PHILANTHROPIC & SPONSORSHIPS

**Big Sky Kids Oncology Camp, EAGLE MOUNT, Bozeman, MT.
Military Tribute * A Co-Founding Member Big Sky Rotary
Big Sky Summer Farmer's Market *Arts Council Big Sky *
Ophir Elementary & High School * Brothers & Sisters
Celebrity Golf Tournament * Softball League * Fire Department
BOARDS Big Sky Chamber of Commerce/CVB * Arts Council of
Big Sky * John Thomas Dye School Events/Fundraising
Harvard-Westlake - Philanthropic**

CARILINE DAVIS DYER

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EDUCATION

B.A. Theater – University of California, Los Angeles

VOLUNTEERING EXPERIENCE

Harmony Helps, Los Angeles, CA

2014-present

Board Member/Events

- Aids in finding housing, employment and education for veterans and homeless families

Center Theater Group, Los Angeles, CA

2014-present

Board Member

- Young Audience Productions for CTGA and Mark Taper Forum

Beverly Hills Women's Club, Beverly Hills, CA

2013-present

- Fundraising event for College Track, Boyle Heights

PROFESSIONAL EXPERIENCE

Half Moon Saloon and Restaurant, Big Sky, MT

2004-2012

Co-Proprietor/Manager/FOH and BOH

- Managed staff: bartenders, wait-staff, including schedules, menus
- Ordered and received food and beverage deliveries
- Covered all positions: cooking, prepping food, waiting on tables, dishwashing, cleaning kitchen after close
- In charge of brand marketing and entertainment bookings

Special Events/Party Planning and Catering (on/off-site)

- Designed, pitched, conceptualized and completed project contracts for special events
- Hands on in all areas including setup, cooking, distribution and wrap
- Present at all events from conception to execution: Weddings, Holiday Parties, Shakespeare in the Park, Concerts (Willie Nelson, Doobie Brothers, Bonnie Rait), Festivals, Fundraisers, Auctions, Graduations, Pabst Blue Ribbon Rodeo Professional Tour and more....
- Yellowstone Club contractual agreement
- Private event planning and catering for Senator Max Baucus

Sponsorships and Philanthropic

- Provided philanthropic catering to Big Sky Oncology Summer Camp
- Big Sky Rotary – Co-Founding member and Event Planner
- Big Sky Arts Council – Board Member and Event Planner
- Big Sky Chamber of Commerce – Board Member and Event Planner

Special skills:

20+ years of Film/TV/Theatre Experience with award winning actors, producers and directors, strong leadership skills, interpersonal and diverse communication skills, strong relationships and knowledge of food and beverage industry, can turn any environment into a lively energized good time.

2013 BULLET POINTS-ANNUAL FOOD FESTIVAL

ANNUAL _____ FOOD FESTIVAL
DAY _____ MONTH _____ DATE _____ 2013

**In celebration of summer, _____ area
Restaurants work together for an evening of
culinary delight. The number of chefs TBD
participate, showcasing the best their individual
menus have to offer. This is a great opportunity
to experience a cross-section of the many
talented individuals in the _____ area.**

**Local breweries and California wineries are also
invited to attend and show case their products.**

**The annual event is held outside or.. (description
brief history of historic area.**

**Each restaurant offers 2-4 items in “tasting
portions.” Prices vary for each item, with an
average of \$3/\$4 to \$10+. Admission is perhaps
\$5 per person or.... The hours are from: TBD
(Perhaps 4/5:00-9:00pm.)**

**Live music * Children’s Activities * Bar Service
Available in Restaurants * Store Specials if
Applicable**

