

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 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

(-7)

Match the Correct Vocabulary

C Scullery

A Queen M^{ay}

D Chaffing Dish

G French Passing

B Russian Service

F Corkscrew

E 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

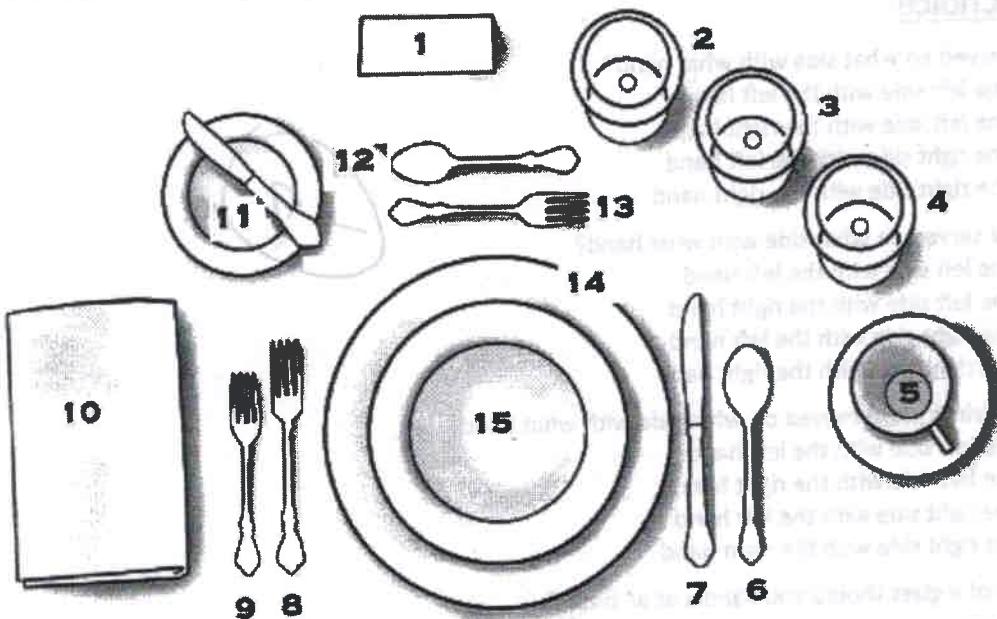
D. Area for dirty dishware and glasses

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>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 3 1 inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? Sugar and cream.
3. Synchronized service is when: 1.
4. What is generally indicated on the name placard other than the name? 1.
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?
tell the guest that it's ok and let me talk with the kitchen first.

Bruno José Gibaja

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Nationality: Peruvian

Legal Status: Permanent Resident since 2004

Date of birth: February 8, 1990

Objective: To expand my knowledge of the hospitality industry while building on my food & beverage, leadership experience.

A graduate in technical professional in bar and bar manager and a student of Communication Sciences at the University of Science and Arts of Latin America (UCAL). I consider myself an outgoing person, proactive and with the ability to work in a team; decision-making capacity to solve problems under pressure and with good treatment toward people. With knowledge of:

- User-level computing - Operating System Mac OS X, Windows Intel Core i5 and i7, Final Cut, Adobe After Effects CS6, Adobe Premiere CS6, Microsoft Office
- Advance English

HIGHER EDUCATION:

International Business Administration (UPC) : March 2008 – July 2011
(Lima-Peru)

Communication Sciences (UCAL) : March 2012 – December 2016
(Lima-Peru)

Full Training: Profesional Technician
In bar and bar manager (GOURMET BAR) : August 2016 – December 2016
(Lima-Peru)

WORK EXPERIENCE:

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|---|---|-------------------------------|
| Orange County Convention Center | : | July 2014 |
| On-call banquet server | | |
| - <i>Set-up tables for both platted and buffet functions</i> | | |
| - <i>Deliver food and beverages in a timely matter</i> | | |
| Surf Instructor of Joaquin Salas Surf School | : | December 2007 – March 2008 |
| Administrative Assistant Manager of quality control in ASA Textile S.A. | : | July 2010 – December 2010 |
| Community Manager The Barbas Code (Own Company) | : | March 2013 – December 2014 |
| Internships in the area of audiovisual production in a Tvshow (Peru Surf) | : | January 2015 – September 2016 |

LANGUAGES:

| | | |
|-------------------|---|--|
| Spanish | | |
| English (Advance) | : | Cultural Peruano Institute (Idiomas Catolica). |
| Inglés (Advance) | : | Euroidiomas Institute. |
| Inglés (Advance) | : | Program English as a second Language (ESL) White Plains High School, NY. |
| French (Basic) | : | Alianza Francesa Institute. |

HIGH SCHOOL:

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|--|---|-------------|
| Private Educational Center (Sagrados Corazones Recoleta) Lima. | : | 2002 - 2003 |
| Educational Center (White Plains High School) Westchester, NY. | : | 2003 - 2005 |

Private Educational Center (Leonardo Da Vinci) Lima.

: 2005 - 2007

Elementary and Middle School:

Private Educational Center (Claretiano) Lima.

: 1996 - 2001

