

Name _____

Servers Test

Score 27 / 35

Multiple Choice

B 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

B 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

B 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

D Scullery

E Queen Mary

A 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)

E Used to hold a large tray on the dining floor

D Area for dirty dishware and glasses

F Large metal shelving unit for prepared food to be held or for dirty trays to be stored

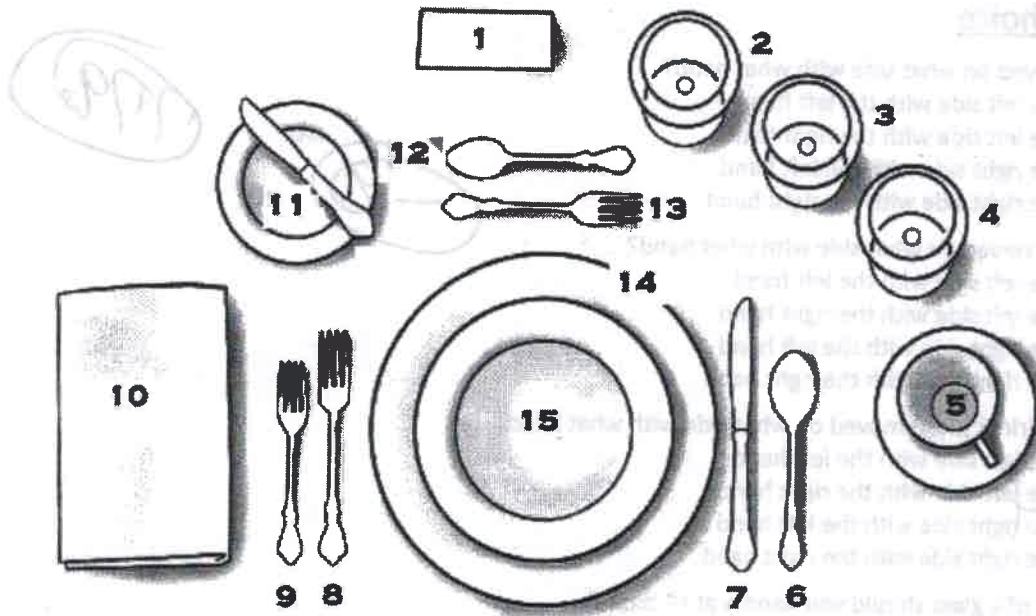
A Used to open bottles of wine

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

Name _____

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>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

- The utensils are placed roughly 2 inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? desert - commonly
- Synchronized service is when: a line of servers bring food in succession
- What is generally indicated on the name placard other than the name? business
- The Protein on a plate is typically served at what hour on the clock? Noon
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?
Let the cooks, computer system know, so that an accomodation can be made easily.

David Snyder

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QUALIFICATION

A well determined individual with high level of interpersonal and customer service proven by the work experience and numerous social environments. Organized and team oriented. Truly desires to serve others with kindness, patience, and authenticity.

Competencies

- Customer Service
- Team management
- Decision making
- Multi-tasking
- Written and verbal communication

EDUCATION

Homeschool/Thompson Public School
High school Diploma

EXPERIENCE

University of North Dakota
Research Analyst

Grand Forks Public Library
Children's LEGO Programming Teacher

University of North Dakota
Nano-Chemistry Lab Research

Cooperstown Bible Camp
Adventure Program Coordinator

Burkland Farms
Farm Hand

Ruby Tuesdays
Server/Host

Granville Café
Host

SPECIAL SKILLS

- Actor, Model, Singer-Tenor, Piano- 10 Years, Guitar, Ukulele, Cooking, Composer, Horseback Riding, Cross Country Runner, Hunting, Fishing, Gymnastics, Lab Research Experience (College Level)



Grand Forks, ND

Grand Forks, ND
June – August 2014

Grand Forks, ND
June - August 2014

Grand Forks, ND
Jan.–May 2015

Cooperstown, ND
June – August 2015

Grand Forks, ND
May – August 2016

Grand Forks, ND
May – August 2016

Studio City, CA
December 2016 – present

References:

Manager at Ruby Tuesdays (Restaurant)

Kevin Vetter (Professional)

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Grand Forks, ND

58201

University of North Dakota—Accountant—Retired

Dotty Arnold (Personal)

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Fargo, ND

58014

Supervisor at the University of North Dakota

Katheryne Korom (Professional and Personal)

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721 Juniper Drive

Bismarck, ND

58508

Farm Owner and Supervisor

David Burkland (Professional)

(701) 739 – 4087

Grand Forks, ND

58201

