

**Servers Test**

**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

-9

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 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

179

**Match the Correct Vocabulary**

D. Scullery

A. Metal buffet device used to keep food warm by heating it over warmed water

F. 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)

A. Chaffing Dish

C. Used to hold a large tray on the dining floor

B. French Passing

D. Area for dirty dishware and glasses

G. Russian Service

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

F. Corkscrew

F. Used to open bottles of wine

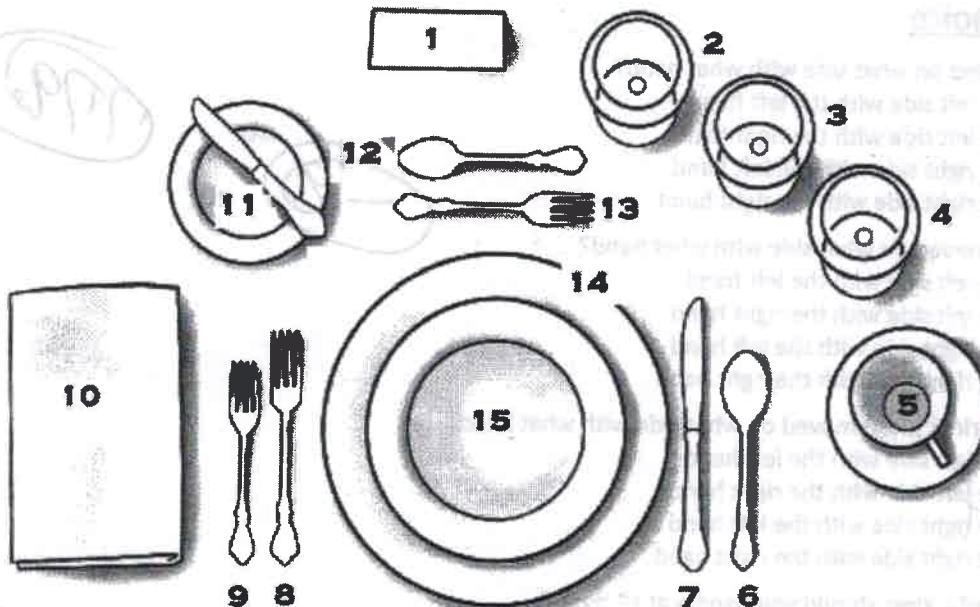
C. Tray Jack

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

Name \_\_\_\_\_

Score / 35

**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>12</u>	Name Place Card	<u>7</u>	Dinner Knife
<u>13</u>	Teaspoon	<u>3</u>	Wine Glass (Red)
<u>14</u>	Dessert Fork	<u>9</u>	Salad Fork
<u>15</u>	Soup Spoon	<u>14</u>	Service Plate
<u>6</u>	Salad Plate	<u>4</u>	Wine Glass (White)
<u>2</u>	Water Glass		

**Fill in the Blank**

1. The utensils are placed roughly 2 4 inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? desert - commonly
3. Synchronized service is when: a line of servers bring food in succession
4. What is generally indicated on the name placard other than the name? business
5. The Protein on a plate is typically served at what hour on the clock? Noon
6. 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

11018 Moorpark St. Apt. #207 Toluca Lake, CA 91602  
(218) 791-0011 | davidmsnyder2010@yahoo.com

## 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



Grand Forks, ND

## EDUCATION

**Homeschool/Thompson Public School**  
*High school Diploma*

## EXPERIENCE

**University of North Dakota**  
*Research Analyst*

Grand Forks, ND  
June – August 2014

**Grand Forks Public Library**  
*Children's LEGO Programming Teacher*

Grand Forks, ND  
June - August 2014

**University of North Dakota**  
*Nano-Chemistry Lab Research*

Grand Forks, ND  
Jan.–May 2015

**Cooperstown Bible Camp**  
*Adventure Program Coordinator*

Cooperstown, ND  
June – August 2015

**Burkland Farms**  
*Farm Hand*

Grand Forks, ND  
May – August 2016

**Ruby Tuesdays**  
*Server/Host*

Grand Forks, ND  
May – August 2016

**Granville Café**  
*Host*

Studio City, CA  
December 2016 – present

## 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)



## **References:**

Manager at Ruby Tuesdays (Restaurant)

**Kevin Vetter (Professional)**

*(701) 793 – 5441*

Grand Forks, ND

58201

University of North Dakota—Accountant—Retired

**Dotty Arnold (Personal)**

*(218) 791 – 1932*

4717 44<sup>th</sup> Street South

Fargo, ND

58014

Supervisor at the University of North Dakota

**Katheryne Korom (Professional and Personal)**

*(701) 751 – 1998*

721 Juniper Drive

Bismarck, ND

58508

Farm Owner and Supervisor

**David Burkland (Professional)**

*(701) 739 – 4087*

*Grand Forks, ND*

58201

