

Servers Test

Multiple Choice

- 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

- 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

- 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

- 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

- 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

- 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

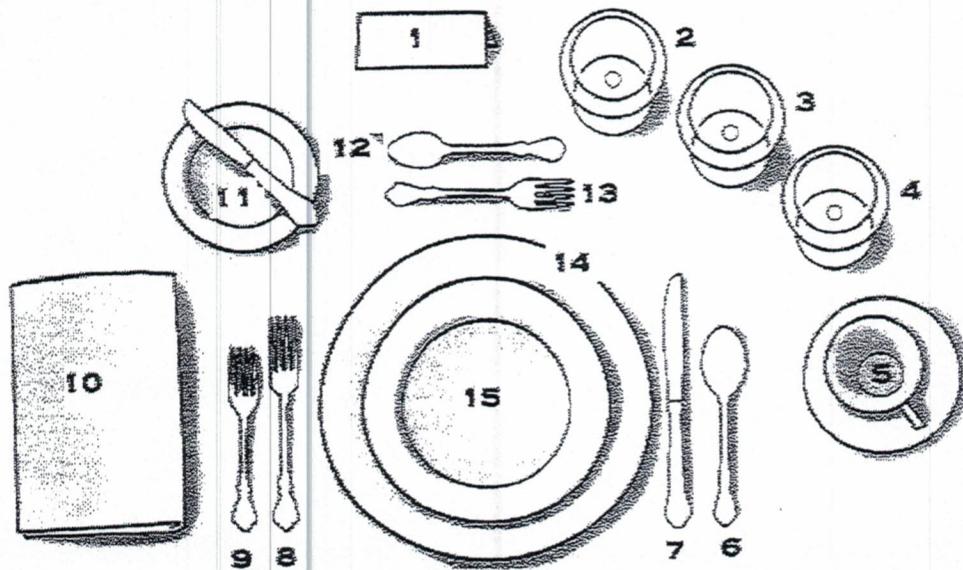
Match the Correct Vocabulary

Scullery	A. Metal buffet device used to keep food warm by heating it over warmed water
Queen Mafy	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)
Chaffing Dish	C. Used to hold a large tray on the dining floor
French Passing	D. Area for dirty dishware and glasses
Russian Service	E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored
Corkscrew	F. Used to open bottles of wine
Tray Jack	G. 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

10

Napkin

11

Bread Plate and Knife

12

Name Place Card

13

Teaspoon

14

Dessert Fork

15

Soup Spoon

16

Salad Plate

17

Water Glass

8

Dinner Fork

9

Tea or Coffee Cup and Saucer

10

Dinner Knife

11

Wine Glass (Red)

12

Salad Fork

13

Service Plate

14

Wine Glass (White)

Fill in the Blank

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

Interview Note Sheet

Name: Karen Peterson
 Date: 4/4/17
 Position (s) Applied for:
Server

Interviewer: Debbie Miller
 Rate of Pay: \$12.00
 Referred by: Steven Siepe

Rest. Stats

Server	31/35	88%	Bartender	/30	%
Prep Cook	/15	%	Bartender	/10	%
Grill Cook	/40	%	Cashier	/10	%
Dishwasher	/10	%	Housekeeping	/16	%

Season
Full-Time
Part-Time

Referent Experience & Summary of Strengths

Total of 25 in Food Service

② 15 years @ Resata as a room service server. Also assisted with VIP guest services (private parties)
 Currently a line Server @ Bistro (Dining School (Sodexo)) Has been there just about a year. Has her own car. Available anytime after 2pm (M-F) all day Sat 5/15
She has been carrying a key for 20 yrs.

P.O.S. Experience: Y / N details:

<input checked="" type="checkbox"/> Car	Public Transit	Carpool (Rider / Driver)

Regions Available to Work

North NJ	South NJ	Central NJ	Jersey Shore

TIPS	Serv-Safe	LEAD	Other	Will Submit

Open	AM only	PM only	Weekdays only	Weekends only

Details:

Bistro	Black Bistro	Tuxedo	S/2 Tuxedo	Black Vest	Long Black Tie
Chef Coat	Chef Pants	Knives	Black Pants	Non-Slip Shoes	Bow Tie

Would you recommend this applicant for Acrobet Academy?	Conversion Candidate?	Other Languages Spoken:

Acrobat

outsourcing

Your Hospitality Staffing Professionals
665 Third St., Suite 415 • San Francisco, CA 94107

First and Last Name: Venice Peterson
Email: veneepeterson@gmail.com
Phone number: 609 86-5911

Working Experience:

Company Name: Sanderson May Slating School

Dates of Employment: June 2010 - Present

Job Responsibility:

- serve kids on the line
-
-
-

Company Name: Resort Hotel

Dates of Employment: Room Service Attendant

Job Responsibility: 13 years

- delivered and served hotel guests
- assisted with VIP functions.
-
-

Company Name: DC Convention Center

Dates of Employment: 4 years

Job Responsibility:

- banquet server
- bartender
- captain
-

Skills

-
-
-
-