

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

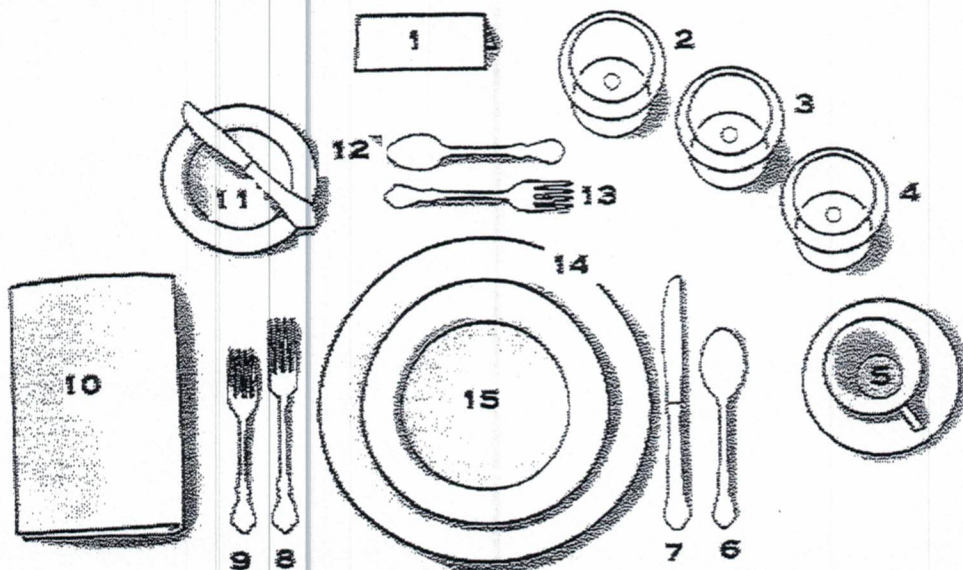
Match the Correct Vocabulary

- | | |
|-----------------|---|
| Scullery | A. Metal buffet device used to keep food warm by heating it over warmed water |
| Queen 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) |
| 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
9
8
7
6
5
4
3
2
1

Napkin
Bread Plate and Knife
Name Place Card
Teaspoon
Dessert Fork
Soup Spoon
Salad Plate
Water Glass

10
9
8
7
6
5
4
3
2
1

Dinner Fork
Tea or Coffee Cup and Saucer
Dinner Knife
Wine Glass (Red)
Salad Fork
Service Plate
Wine Glass (White)

Fill in the Blank

- The utensils are placed 1 inch inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? Cream + Sugar
- Synchronized service is when: at the same time
- What is generally indicated on the name placard other than the name? Table #
- 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?
tell chef or captain

Interview Note Sheet

Name: <u>Renee Peterson</u>	Interviewer: <u>Walter Vicks</u>
Date: <u>4/14/17</u>	Rate of Pay: <u>\$12.00</u>
Position (s) Applied for: <u>server</u>	Referral by: <u>Steven Seape</u>

Test Scores					
Server	<u>31/35</u>	<u>88</u> %	Bartender	<u>/30</u>	%
Prep Cook	<u>/15</u>		Barista	<u>/10</u>	%
Grill Cook	<u>/40</u>		Cashier	<u>/10</u>	%
Dishwasher	<u>/10</u>		Housekeeping	<u>/16</u>	%

Notes
Full-Time
<u>Part-Time</u>

Relevant Experience & Summary of Strengths

Total of 25 in Food Service

15 years @ Resorts as a room service server. Also assisted w/ VIP guest services (private parties) currently a live server @ Marjorie Taylor School (Sodexo). Has been there just about a year. Has her own car. Available anytime after 2pm (M-F) all day 5/5. She has been carrying a key for 20 yrs.

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

<u>Car</u>	Public Transit	Carpool (Rider / Driver)
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Regions Available to work:
North NJ South NJ <u>Central NJ</u> <u>Jersey Shore</u>

TIPS	Serv-Safe	LEAD	Other	Will Submit
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Availability
<u>Open</u> AM only PM only Weekdays only Weekends only

Uniforms Chosen
Bistro <u>Black Bistro</u> <u>Tuxedo</u> <u>1/2 Tuxedo</u> <u>Black Vest</u> <u>Long Black Tie</u>
Chef Coat Chef Pants Knives <u>Black Pants</u> <u>Non-Slip Shoes</u> <u>Bow Tie</u> Other:

Would you recommend this applicant for Accredited Academy?	Convection Candidates?	Other Languages Spoken:
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Acrobat

outsourcing

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

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

Working Experience:

Company Name: Sotexo-maryslanding School
Dates of Employment: line 2010 - present
Job Responsibility:

- serve kids on the line
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-
-

Company Name: Resorts Hotel
Dates of Employment: Room Service Attendant
Job Responsibility: 13 years

- delivered and served hotel guests
- assisted with VIP functions.
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Company Name: AC Convention Center
Dates of Employment: 4 years
Job Responsibility:

- banquet server
- bartender
- captain
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Skills

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-
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