

Servers Test

Multiple Choice

A

1) Food is served on what side with what hand?

- On the left side with the left hand
- On the left side with the right hand
- On the right side with the left hand
- On the right side with the right hand

A

2) Drinks are served on what side with what hand?

- On the left side with the left hand
- On the left side with the right hand
- On the right side with the left hand
- On the right side with the right hand

D

3) Food and drinks are removed on what side with what hand?

- On the left side with the left hand
- On the left side with the right hand
- On the right side with the left hand
- On the right side with the right hand

A

4) What part of a glass should you handle at all times?

- The stem
- The widest part of the glass
- The top

D

5) When you are setting a dining room how should you set up your tablecloths?

- Neatly and evenly across the tables
- The creases should all be going in the same directions
- The chairs should be centered and gently touching the table cloth
- All of the above

D

6) If you bring the wrong entrée to a guest what should you do?

- Go back into the kitchen and patiently wait in line behind the rest of the servers until it's your turn
- Inform the guests that you will bring the correct entrée once everyone else in the dining room is served
- Try to convince the guests to eat what you brought them
- 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

C Scullery

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

G 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

D French Passing

D Area for dirty dishware and glasses

B Russian Service

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

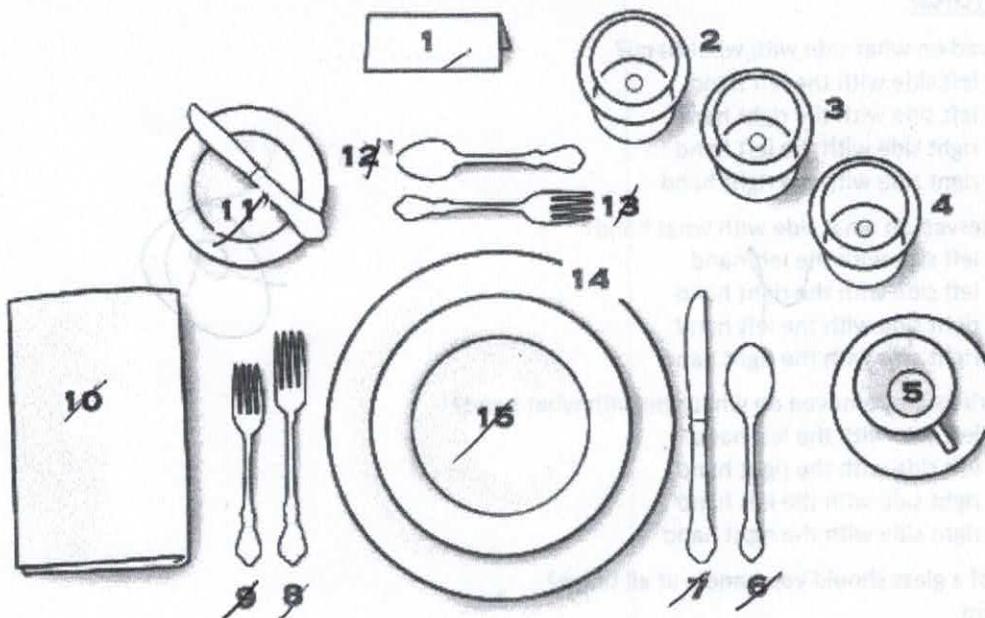
F Corkscrew

F Used to open bottles of wine

E Tray Jack

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>14</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 inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? Water, sugar
3. Synchronized service is when: everyone is served at once
4. What is generally indicated on the name placard other than the name? Seat Number
5. The Protein on a plate is typically served at what hour on the clock? 3rd
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?
Let kitchen know

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OBJECTIVE

To obtain a stable position with a company that provides the opportunity for professional growth and where I can utilize my current knowledge and skills

SKILLS

Able to remain calm and proficient under pressure and in situations of stress.
Strong interpersonal skills with the ability to engage customers in a professional, friendly and efficient manner.
Adept in taking orders without mistakes and relay these in a clear manner.

EXPERIENCE

JANUARY 2016- APRIL 2017 Days Inn *Anaheim, CA*

CASHIER/ RECEPTIONIST

- Provide assistance with telemarketing, and planning.
- Assisted customers with their room bookings.
- Balanced register for Manager.

JUNE 2013 - 12/1/2016 Disneyland *Anaheim, CA*

CASHIER/SALES ASSOCIATE

- Process transactions in a time efficient manner.
- Informed patron of products available according to their interest.
- Provide assistance with telemarketing and planning.

SEPT 2013 - JUNE 2014 The Saban Theatre *Beverly Hills, CA*

TICKET HOST/RECEPTIONIST

- Provide assistance with seating.
- Called Artist for selling details.
- Assisted customers with their purchase.

AUGUST 2008 - SEPT 2013 Swift Creek Mill Playhouse *Chesterfield, VA*

SERVER/RECEPTIONIST

Provided dining services to patrons.
Served, set and cleared tables.
Dealt with the exchange of bills and money.

EDUCATION

SEPTEMBER 2008- JUNE 2011 Colonial Heights High School *Colonial Heights, VA*

HIGH SCHOOL DIPLOMA

REFERENCES

References are available on request.