

Acrobat

outsourcing

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

First and Last Name: LaShawn Jackson

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Working Experience:

Company Name: Goodwill Industries

Dates of Employment: May, 2014 / Apr. 2017

Job Responsibility:

- Pulled carts into working area.
- sorted good clothing from bad clothing
- Packed good clothing into big huge box
- used hand pallet jack to move boxes, and cleaned constantly.

Company Name: Del Monte

Dates of Employment: Sep, 2013 / May, 2014

Job Responsibility:

- Inspected tomatoes
- packed tomatoes into boxes
- assisted other departments by helping them pack veg/fruits into containers.
- cleaned constantly.

Company Name: Aramark Campus L.L.C.

Dates of Employment: Sept 2009 - July, 2013 - Sept, 2009 - July, 2013

Job Responsibility:

- Served food to diners at counter/or steam table
- Perform duties as preparation
- Greeted customers
- Cleaned constantly

Skills

- Packing
- Inspecting
- Serving
- Customer Service

Servers Test

Multiple Choice

a 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

d 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

Match the Correct Vocabulary

D ~~B~~ Scullery

B ~~D~~ Queen Mary

A ~~C~~ Chaffing Dish

B ~~A~~ French Passing

E ~~B~~ Russian Service

F ~~E~~ Corkscrew

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 dining table (spectators providing dressing and pepper for salad or handing out bread to each patron)

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

D. Area for dirty dishware and glasses

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

F. Used to open bottles of wine

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

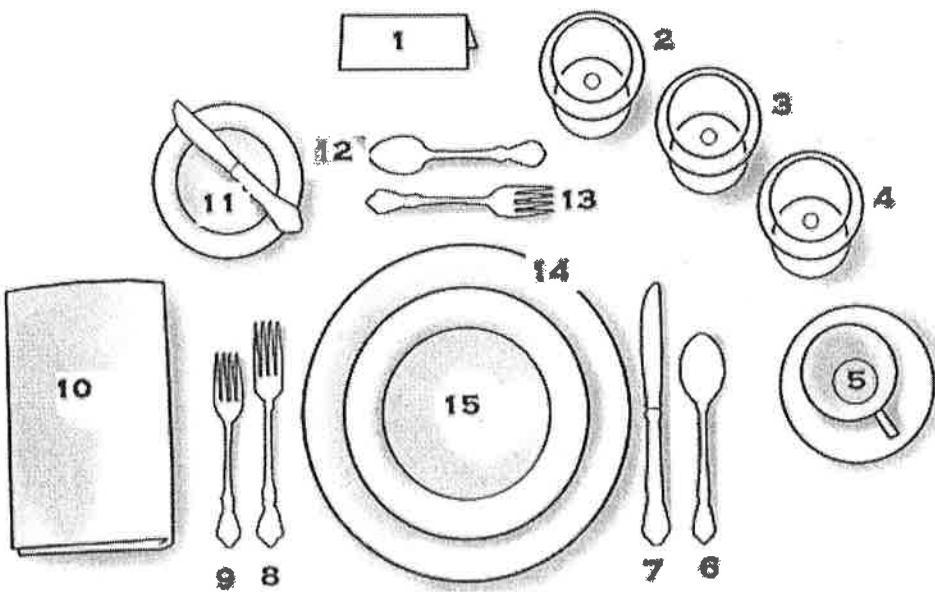
Name Lashawn Jackson

Score / 35

Servers Test

Jack

Tray



Name _____

Servers Test

Score 25 / 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>16</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

1. The utensils are placed inside inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? Spoons.
3. Synchronized service is when: When serving meal.
4. What is generally indicated on the name placard other than the name? Name placed card.
5. The Protein on a plate is typically served at what hour on the clock? 30 seconds before eating time.
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?
Ask whoever is preparing to make a special order.