

Acrobat

outsourcing

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

First and Last Name: Jeffrey Travis
Email: jefftravis@gmail.com
Phone number: (323) 2970-7960

Working Experience:

Company Name: Buttercup Catering
Dates of Employment: 8-14-7-17
Job Responsibility:

- sales
- marketing
- All Front of the house positions

Company Name: Red Hill Country Club
Dates of Employment: 3-12-8-14
Job Responsibility:

- bartender
- server

Company Name: Guasti Villa
Dates of Employment: 10-07-1-12
Job Responsibility:

- server
-
-
-

Skills

- 27 years of
- hospitality
- experience

Acrobat

outsourcing
Your Hospitality Staffing Professionals
505 Third St., Suite 410 • San Francisco, CA 94107

First and Last Name: Jeffrey Taylor
Phone: 767-4412
Email: jeff@acrobatsf.com

Company Name: Outsourcing Café
Date of Employment: 8-14-14
Job Responsibility:

• All Front of the house positions
• All bartending
• All back of the house positions
Company Name: Rock Hill Country Club
Date of Employment: 8-14-14
Job Responsibility:

• Bartender
• Server
Company Name: Quartz V.I.A.
Date of Employment: 10-07-14
Job Responsibility:

EXPERIENCE
2 F Years of
Waitress

Name Jef Travis

Servers Test

Score / 35

Multiple ChoiceA

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

A

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

A

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

A

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

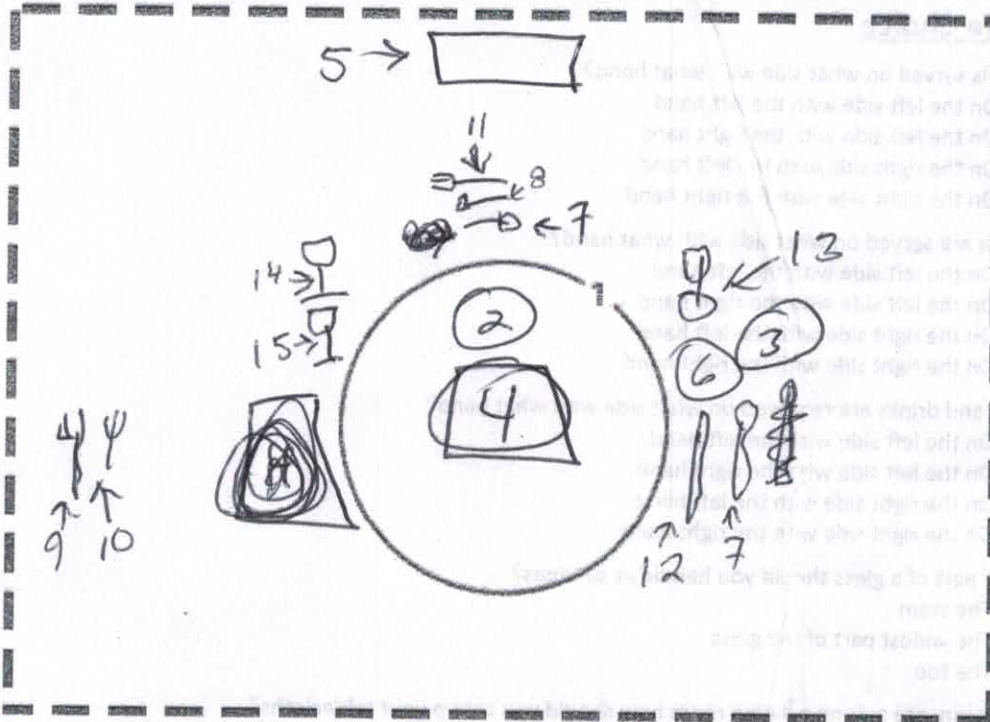
- a) Go back into the kitchen and patiently wait in line behind the rest of the servers until it's your turn
- b) Inform the guests that you will bring the correct entrée once everyone else in the dining room is served
- c) Try to convince the guests to eat what you brought them
- d) Go back into the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

Match the Correct VocabularyD SculleryE Queen MaryA Chaffing DishB French PassingG Russian ServiceF CorkscrewC Tray Jack~~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 dinner table to fit the customer's specific taste (i.e. 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 _____

Servers Test

Score / 35



Draw a formal place setting containing all of the following:

- | | | |
|--|--|--|
| <input checked="" type="checkbox"/> 1. Service Plate | <input checked="" type="checkbox"/> 7. Teaspoon | <input checked="" type="checkbox"/> 13. Water Glass |
| <input checked="" type="checkbox"/> 2. Salad Plate | <input checked="" type="checkbox"/> 8. Soup Spoon | <input checked="" type="checkbox"/> 14. Red Wine Glass |
| <input checked="" type="checkbox"/> 3. Bread Plate & Knife | <input checked="" type="checkbox"/> 9. Salad Fork | <input checked="" type="checkbox"/> 15. White Wine Glass |
| <input checked="" type="checkbox"/> 4. Napkin | <input checked="" type="checkbox"/> 10. Dinner Fork | |
| <input checked="" type="checkbox"/> 5. Name Place Card | <input checked="" type="checkbox"/> 11. Dessert Fork | |
| <input checked="" type="checkbox"/> 6. Tea/Coffee Cup & Saucer | <input checked="" type="checkbox"/> 12. Dinner Knife | |

Fill in the Blank

- The utensils are placed 3" inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? sweetener & cream
- Synchronized service is when: server working in tandem while serving
- What is generally indicated on the name placard other than the name? Seat #
- 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?
Inform the chef