

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

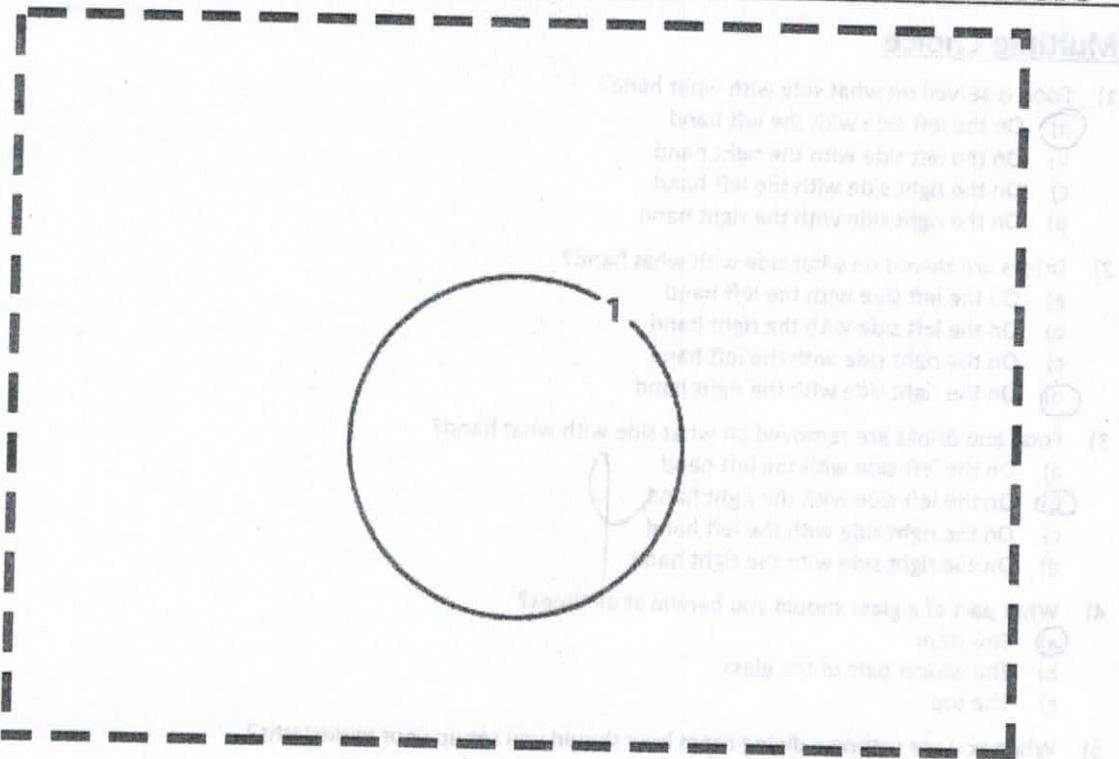
- 5) When you are setting a dining room how should you set up your tablecloths?
 - a) Neatly and evenly across the tables
 - b) The creases should all be going in the same directions
 - c) The chairs should be centered and gently touching the table cloth
 - d) All of the above

- 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 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

- P Scullery
- T Queen Mary
- L Chaffing Dish
- G French Passing
- B Russian Service
- P Corkscrew
- A 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



Draw a formal place setting containing all of the following:

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

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? Sugar + creams
3. Synchronized service is when: _____
4. What is generally indicated on the name placard other than the name? _____
5. 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? _____

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OBJECTIVE

To engage in a career that will allow for progress in terms of skills/expertise, socio-economic development, and innovation through exposure to new ideas for personal/professional growth, as well as growth of the company.

SKILLS

- Strong organizational skills and customer service and creative thinking skills
 - Able to work independently or with a team
 - Possess the ability to multi-task
 - Accessible to problem solving and brainstorming skills
- Experience in operating cash register and handling money
- Conscientious; strong sense of community
 - Comfortable in communicating with people of various cultures and backgrounds
- Recognizes the importance of communication, honesty and trust in a team setting
- Recognizes the importance of attendance for others in the team setting

WORK EXPERIENCE

Payless ShoeSource **The Woodlands, Texas** **March 2017 – August 2017**
Sales Associate

- Greet customers at store entrance, provide excellent customer service such as assisting on measuring feet and grabbing any shoe down from top stock as well as expressing any of the current promotions. Maintaining a clean work environment, while working as a team with any and all associates. Unpack and help unload shipment as well as assorting and organizing all shoes.

Medivators **Conroe, Texas** **April 2016 – March 2017**
Assembler/Warehouse Associate

- Warehouse laborer and assembler. Able to assemble hospital parts within a certain time frame. Must be able to move very quickly, multitask, able to reach goal number within hour along while maintaining quality of product over quantity. Keeping everything sterilized and clean for shipments out to hospitals to be in good use. Always available for overtime. Excel in both teamwork and communication skills.

Care.com **Conroe, Texas** **December 2015 – May 2016**
Home Health Aide

- Responsibilities include reassuring aide is fed by tube, keeping a clean trach, playing games and assist with personal daily activities. Refill all inventory for needs, travel with family to outings including Louisiana for friend and family outings. Cook and clean in home area and also feed dogs when needed.

Luby's **Conroe, Texas** **March 2015 – October 2015**
Server/Cashier

- Strive for fast pace and clean environment for the senior citizens behind the counter and over, demonstrated teamwork with co-workers on the line. Unpacked and loaded heavy objects, carried customer's trays, and provided excellent serving customer service. Took over positions that were absent that day, clean and stock up guests' dishes. Handled any and all customer complaints, took take-out orders and any complaints over the phone.

EDUCATION

Conroe High School **Conroe, Texas** **August 2012 – June 2015**
High School Diploma

