

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

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

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

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 VocabularyD Scullery

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

E 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

B French Passing

D. Area for dirty dishware and glasses

G Russian Service

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

P Corkscrew

F. Used to open bottles of wine

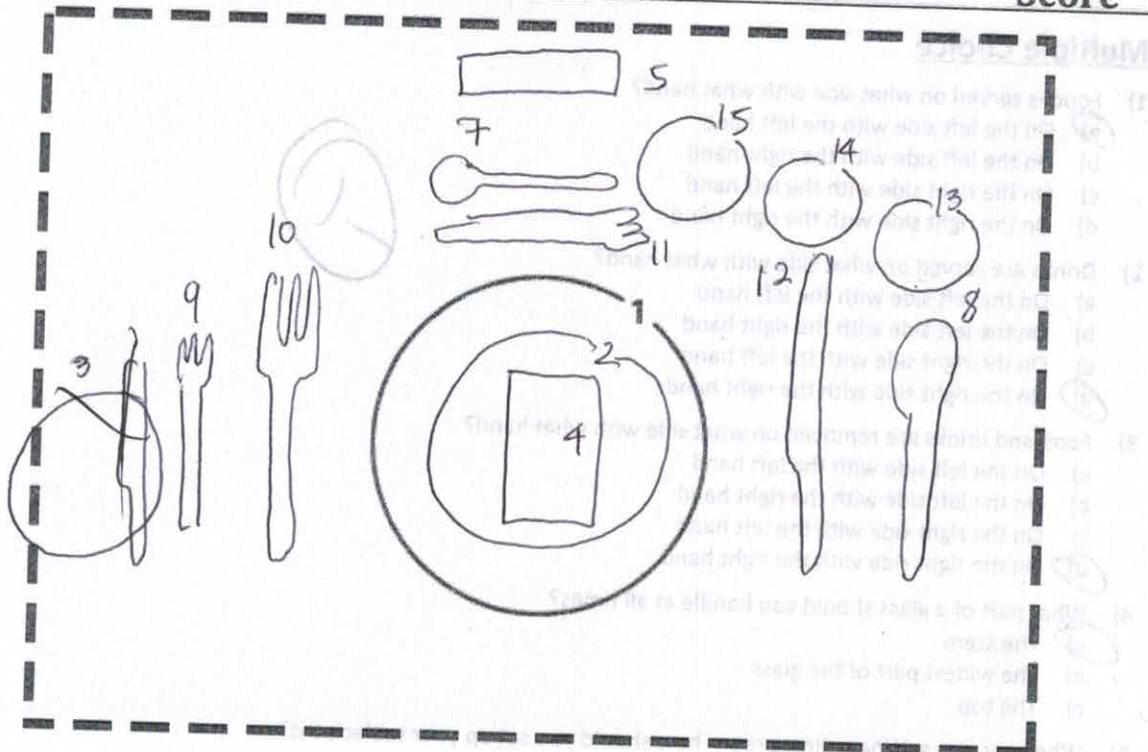
C Tray Jack

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

Name Paul S, kn.

Servers Test

Score / 35



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 2 1/2 inch (es) from the edge of the table.

2. Coffee and Tea service should be accompanied by what extras? sugar

3. Synchronized service is when: all the guests receive their dishes at the same time

4. What is generally indicated on the name placard other than the name? profession

5. The Protein on a plate is typically served at what hour on the clock? 6

6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?

Alert the kitchen and mark the table

Paul Sun Kim

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EDUCATION

Brown University

B.A. Political Science (Concentration: International and Comparative Politics)

Providence, RI ~ 9/11-12/15

The Chinese University of Hong Kong

International Asian Studies Program (Concentration: Business Administration & Finance)

Hong Kong SAR, PRC ~ 9/13-12/13

Beijing Normal University

Princeton in Beijing Summer Chinese Language Immersion Program

Beijing, PRC ~ 6/12-8/12

Accent Français French Language School

Intensive French Language Study Program

Montpellier, France ~ 2/14-4/14

WORK EXPERIENCE

Los Angeles, CA ~ 12/15-Present

Professional Actor

- Pursuing a career as a professional actor by performing in regional theatre productions, films, and commercial work
- Received training from Brown University's nationally ranked theatre program with a focus on performing Shakespeare

FoMu Alternative Desserts

Shift Lead

- Worked as a shift lead at a vegan dessert shop which included inventory, overall store maintenance, and banking duties
- Focused on providing excellent customer service and brand ambassadorship for the shop's selection of 14 different coconut cream-based ice creams and allergen-conscious dessert items that were unique to the store's vicinity
- Performed best serving and sanitation practices for customers with dietary and food-related allergen restrictions

UNIQLO

Sales Associate

- Trained in Japanese retail best practices under UNIQLO's strict policies for organization, behavior, and customer service

Chestnut Hill, MA ~ 3/16-6/16

NAMI Japanese Fine Dining

Server

- Served Japanese sashimi and cuisine to a customer base largely unfamiliar with Japanese culture, thus offering excellent customer service in educating customers on the fine culinary items that the restaurant offered
- Acquired alcoholic beverage knowledge by serving to a late-night crowd, with closing shifts going on until 1AM

Providence, RI ~ 9/15-12/15

The University Club

Server

- Trained in fine dining service and wine service to be eligible to serve at a private club servicing members nationally
- Educated members on a daily basis of the state-recognized chef's daily specials which were made with top ingredients
- Created a friendly environment in which to welcome members and guests to promote the private club environment
- Staffed for frequent events held at the club, including banquets, weddings, receptions, and formal gatherings

Providence, RI ~ 9/14-9/15

The Valley House Hostel and Bar

Staff

- Performed housekeeping and maintenance duties for a century-old hotel located in a tourist spot in Northwestern Ireland
- Organized complimentary daily breakfast service for hostel visitors while answering questions on location attractions
- Staffed events held at the hostel as a server and busser, including weddings, receptions, and bridal parties

Achill Island, Mayo County, Ireland ~ 5/14-6/14

SKILLS AND OTHER INTERESTS

- Language : Advanced oral and written proficiency in Spanish and Korean; Intermediate in French and Mandarin
- Computer : Microsoft Office, Adobe InDesign, Adobe Photoshop

