

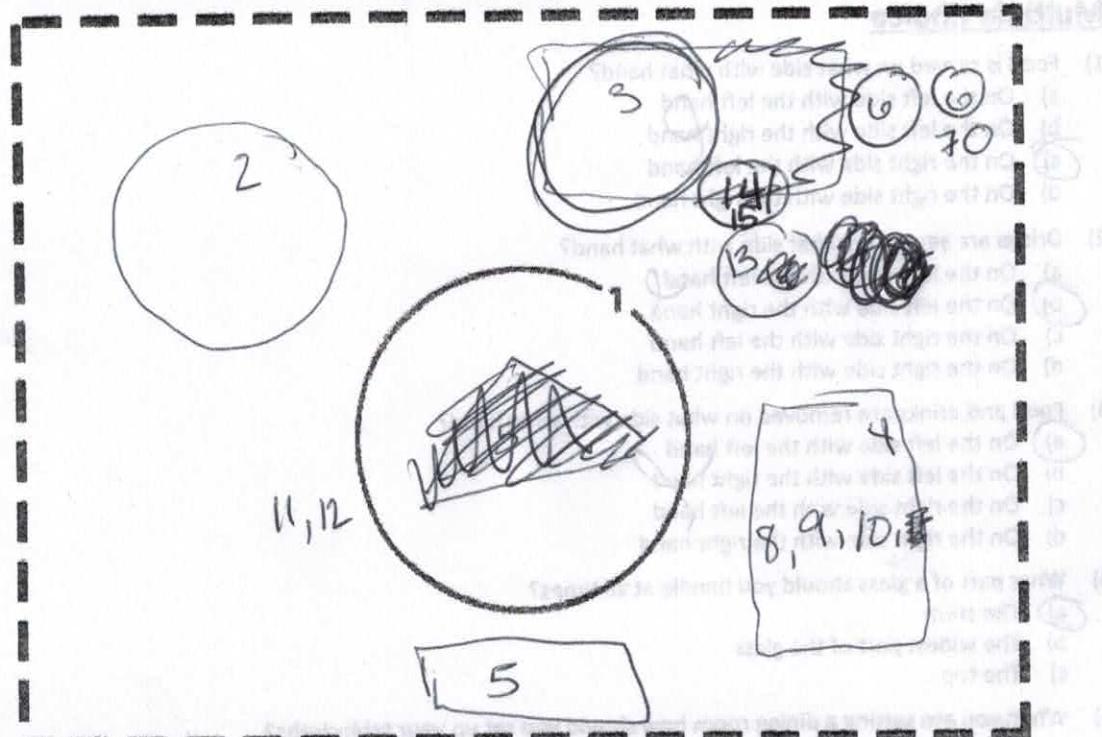
**Multiple Choice**

- C 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
- b 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
- a 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 Vocabulary**

- C Scullery
- B Queen Mary
- D Chaffing Dish
- E French Passing
- G Russian Service
- F 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 4 inch (es) from the edge of the table.

2. Coffee and Tea service should be accompanied by what extras? sugar, creamer (milk / non-dairy),  
mixing spoon (tsp)

3. Synchronized service is when: 4

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

5. The Protein on a plate is typically served at what hour on the clock? 4

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

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## EDUCATION

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UNIVERSITY OF DELAWARE  
MAY 2011 B.A., Major in Psychology

SCHOOL OF VISUAL ARTS  
MAY 2019 M.F.A. Social Documentary Film

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## RELEVANT WORK EXPERIENCE

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Server  
January 2017 - April 2017  
*Local 16 (Washington, DC)*

Event Organizer  
March 2015  
*Second Glass Inc. - Wine Riot (New York, NY)*

Social Media Marketing Intern  
January 2015 - March 2015  
*NYC Restaurant (New York, NY)*

Server  
October 2014 - December 2014  
*Chef's Club by Food & Wine Magazine (New York, NY)*

Line Cook  
July 2014 - September 2014  
*Jean-Georges Restaurant (New York, NY)*

Apprentice to Chef de Cuisine  
March 2014 - July 2014  
*Beecher's Homemade Cheese/The Cellar (New York, NY)*

Server  
May 2013 - August 2013  
*BXL Zoute (New York, NY)*

Cashier  
May 2011 - August 2011  
*Newark Natural Foods Co-op (Newark, DE)*

Host  
February 2011 - May 2011  
*Homegrown Cafe (Newark, DE)*

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## RELEVANT VOLUNTEER EXPERIENCE

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Volunteer  
September 2014  
*Wine Riot (New York, NY)*

Volunteer  
May 2014  
*James Beard Foundation (New York, NY)*  
Assisted Chef Kevin Sbraga (of Philadelphia) during James Beard Foundation Awards Gala

