

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 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

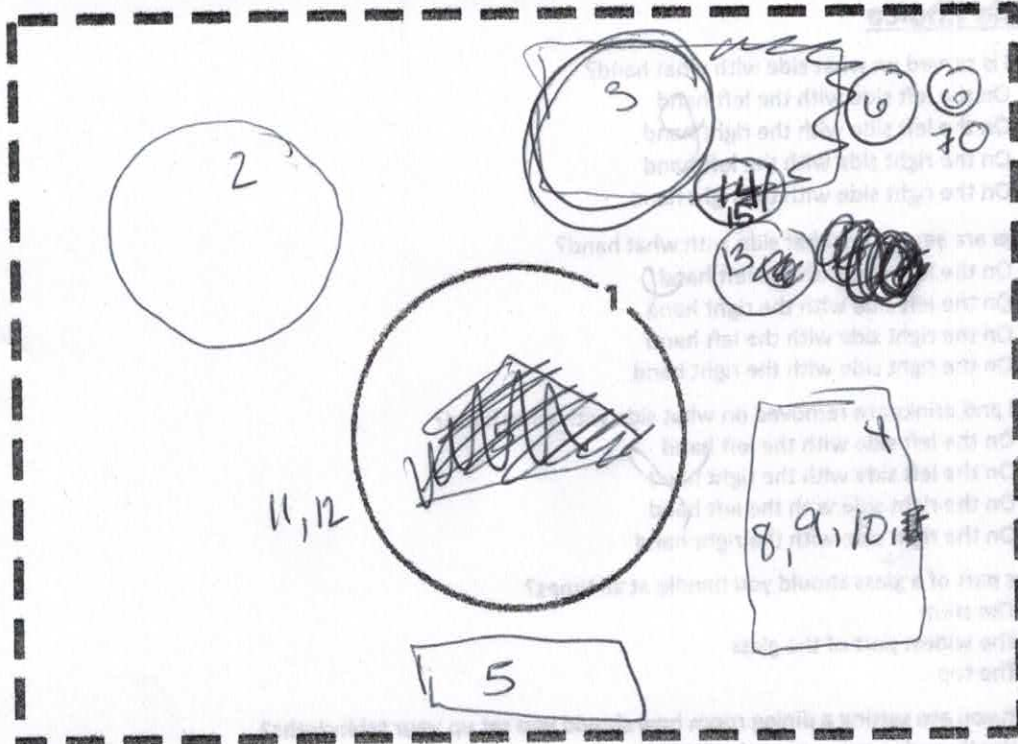
Match the Correct Vocabulary

- | | |
|--------------------------|---|
| <u>C</u> Scullery | <u>A</u> Metal buffet device used to keep food warm by heating it over warmed water |
| <u>B</u> Queen Mary | <u>B</u> 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) |
| <u>D</u> Chaffing Dish | <u>C</u> Used to hold a large tray on the dining floor |
| <u>E</u> French Passing | <u>D</u> Area for dirty dishware and glasses |
| <u>G</u> Russian Service | <u>E</u> Large metal shelving unit for prepared food to be held or for dirty trays to be stored |
| <u>F</u> Corkscrew | <u>F</u> Used to open bottles of wine |
| <u>A</u> Tray Jack | <u>G</u> Style of dining in which the courses come out one at a time |

Name Amina Hussain

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 4 inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? sugar, creamer (milk/non-dairy), mixing spoon (tsp)
- Synchronized service is when: u
- What is generally indicated on the name placard other than the name? Reserved
- The Protein on a plate is typically served at what hour on the clock? u
- 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

UNIVERSITY OF DELAWARE

MAY 2011 B.A., Major in Psychology

SCHOOL OF VISUAL ARTS

MAY 2019 M.F.A. Social Documentary Film

RELEVANT WORK EXPERIENCE

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)

RELEVANT VOLUNTEER EXPERIENCE

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

