

# Acrobat

outsourcing

Your Hospitality Staffing Professionals  
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## Working Experience:

Company Name: MKE Production Rental  
Dates of Employment: June 2016 - June 2017  
Job Responsibility:

- Assisted customers in finding a rental package
- Pulled and organized equipment
- Checked in orders and help maintain equipment
- Responded to emails in a timely fashion

Company Name: Water Street Brewery  
Dates of Employment: Feb 2017 - May 2017  
Job Responsibility:

- Familiarized guests w/ food menu, beer and specialty cocktails
- Stayed ahead of side work and aided team members
- Knowledgeable of menu and able to suggest additional items
- Table # knowledge and able to multitask

Company Name: Pumpkin Room  
Dates of Employment: May 2016 - December 2016  
Job Responsibility:

- Bussed & reset tables in a timely fashion
- Ran food to customers tables and assisted servers
- Waited guests
- On the food line to ~~finish~~ <sup>finalize</sup> any dishes

## Skills

- Quick learner
- POS training
- Basic beer / cocktail knowledge
- Self starter, hardworking



**Multiple Choice**

- D 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
- 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
- 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 Vocabulary**

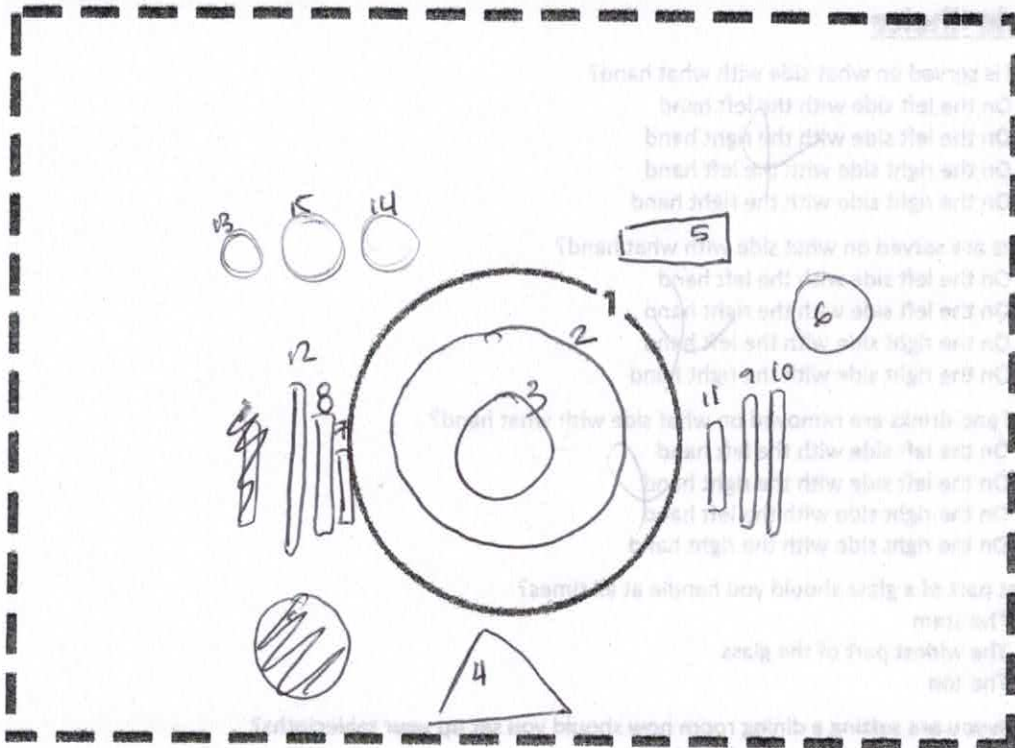
- |                          |   |
|--------------------------|---|
| <u>D</u> Scullery        | <del>A. Metal buffet device used to keep food warm by heating it over warmed water</del>  |
| <u>G</u> Queen Mary      | B. Style of service where food is prepared or served individually at the dinner table to fit the customer's specific taste (i.e. providing dressing and pepper for salad or handing out bread to each patron) |
| <u>A</u> Chaffing Dish   | <del>C. Used to hold a large tray on the dining floor</del>   |
| <u>E</u> French Passing  | <del>D. Area for dirty dishware and glasses</del>   |
| <u>B</u> Russian Service | E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored   |
| <u>F</u> Corkscrew       | <del>F. Used to open bottles of wine</del>  |
| <u>C</u> Tray Jack       | 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:**

- |                            |                  |                      |
|----------------------------|------------------|----------------------|
| 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

- The utensils are placed about 4-6 inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? Sugar, Cream, spoon service plate
- Synchronized service is when: The servers all place food items down at the same time
- What is generally indicated on the name placard other than the name? main course
- 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?  
Tell the cooks about the specialty dinner.