

Acrobat

outsourcing

Your Hospitality Staffing Professionals
665 Third St., Suite 415 • San Francisco, CA 94107

First and Last Name: Haley Kreofsky
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Working Experience:

Company Name: MRE Production Rental
Dates of Employment: June 2016 - June 2017

Job Responsibility:

- Assisted customers in finding a rental package
- Pulled and organized equipment
- Created 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: Rumpus 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
- Washed glasses
- On the food line to ~~finalize~~ any dishes

Skills

- Quick learner
- POS training
- Basic beer / cocktail knowledge
- self starter, hard working

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 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

D Scullery

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

G 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

E French Passing

D. Area for dirty dishware and glasses

B Russian Service

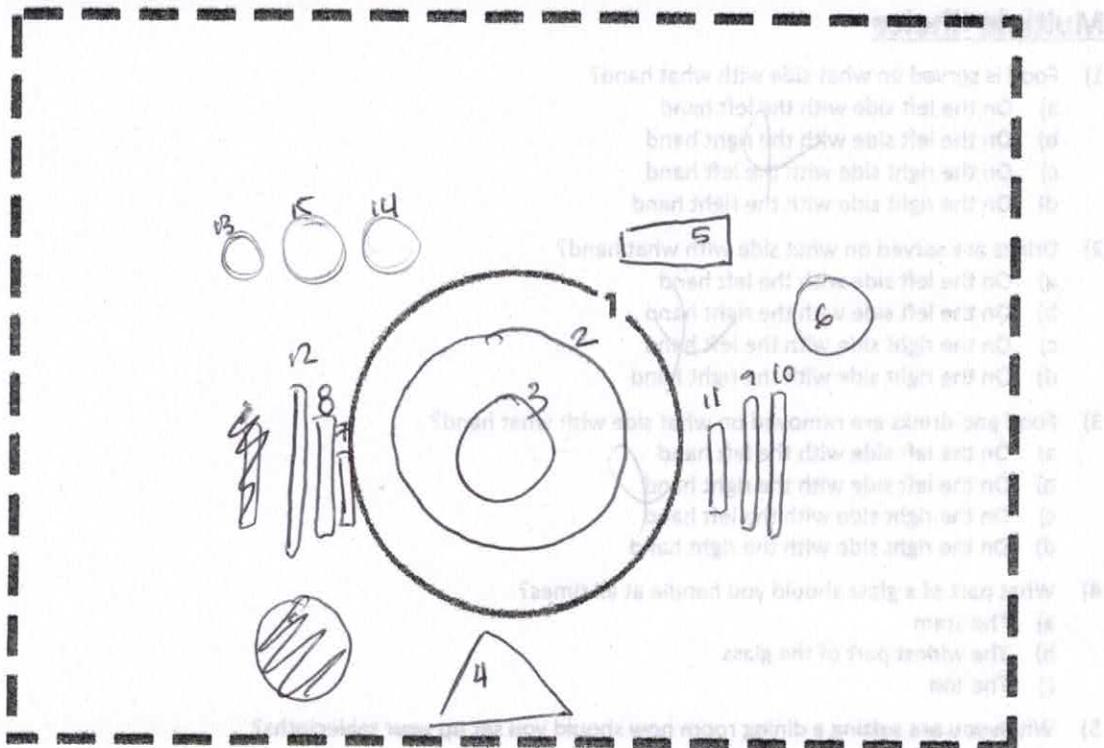
E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored

F 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



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