

Jay Hildebrandt
1225 South Lake Street, #K
Burbank, California 91502
(818) 729-0924

Food Services Experience

November 1998 – November 1999

Be A Guest At Your Own Party
Sherman Oaks, CA
Set up and serve for a catering company.

June 1993 – January 1995

Prince Street Caterers
East Boston, MA
Set up and serve for a catering company.

May 1985 – November 1988

Upstairs at the Pudding
Cambridge, MA
Waiter at a fine dining restaurant.

June 1984 – May 1985

Museum of Fine Arts Restaurant
Boston, MA
Waiter for a fine dining restaurant and catering service.

September 1983 – June 1984

La Grotteria
Cambridge, MA
Waiter at an Italian restaurant.

September 1980 – March 1982

Maude's
Ann Arbor, MI
Waiter for a contemporary food restaurant.

Изменилось
все, кроме счастья
и любви, которые
я тебе дарю.

Счастливого лета!

Удачи в жизни!
А пока я тебе
скажу, что
счастье — это то, что
ты хочешь.

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Счастливого лета!

Name Jay Hildebrandt

Servers Test

Score / 35

Multiple Choice

- 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

- 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

- 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

- 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

- 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

- 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

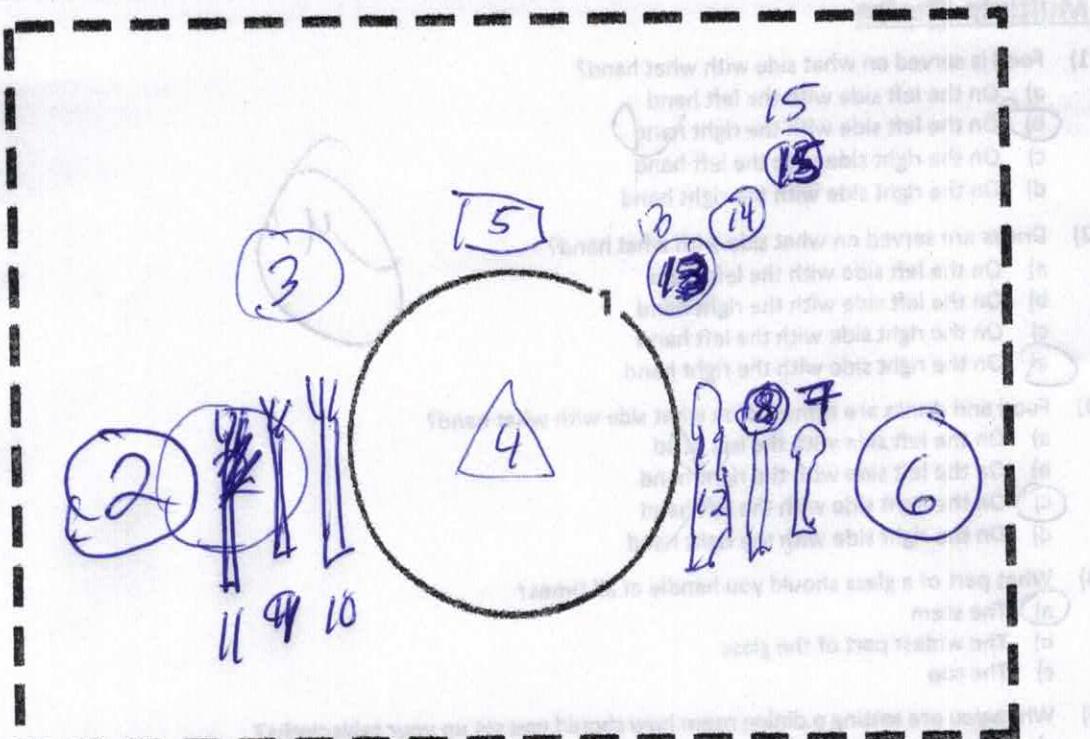
D Scullery
E Queen Mary
A Chaffing Dish
G French Passing
B Russian Service
F Corkscrew
C Tray Jack

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

Name Jay Hildebrandt

Servers Test

Score 135



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 _____ inch (es) from the edge of the table. 2 4
2. Coffee and Tea service should be accompanied by what extras? creamer, lemon, tea, sugar
3. Synchronized service is when: everyone gets food at same time?
4. What is generally indicated on the name placard other than the name? table #
5. The Protein on a plate is typically served at what hour on the clock? 3
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? Say OK, then tell the kitchen