

Name Billy McNeal Score 25/35  
71%

## Servers Test

### Multiple Choice

- A 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
- C 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

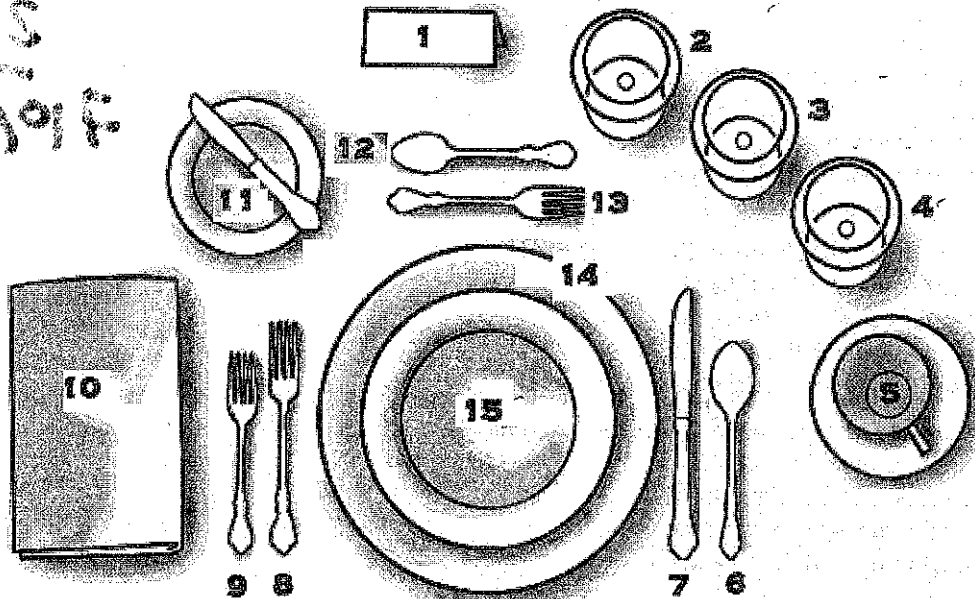
### Match the Correct Vocabulary

- D Scullery  
E Queen Mary  
A Chaffing Dish  
B 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 Billy McNeal  
Score / 35

**Servers Test**



**Match the Number to the Correct Vocabulary**

10

4

Napkin

11

Bread Plate and Knife

1

Name Place Card

12

Teaspoon

13

Dessert Fork

6

Soup Spoon

15

Salad Plate

9

Water Glass

8

Dinner Fork

5

Tea or Coffee Cup and Saucer

7

Dinner Knife

3

Wine Glass (Red)

9

Salad Fork

14

Service Plate

4

Wine Glass (White)

**Fill in the Blank**

1. The utensils are placed \_\_\_\_\_ inch (es) from the edge of the table.

2. Coffee and Tea service should be accompanied by what extras? Sugar cream

3. Synchronized service is when: place plates at the same time

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

5. 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?

Go back to kitchen

# Acrobat

outsourcing

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Email: laserbeam@camp2usa.com  
Phone number: 450 271-5934

## Working Experience:

Company Name: Acrobat  
Dates of Employment: 2009  
Job Responsibility:

- sewing beer + wine
- 
- 
- 

Company Name: Bartending school  
Dates of Employment: 2009  
Job Responsibility:

- completed class
- 
- 
- 

Company Name: \_\_\_\_\_  
Dates of Employment: \_\_\_\_\_  
Job Responsibility:

- 
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## Skills

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