

Name DAVID NIEUWENDAAK

Servers Test

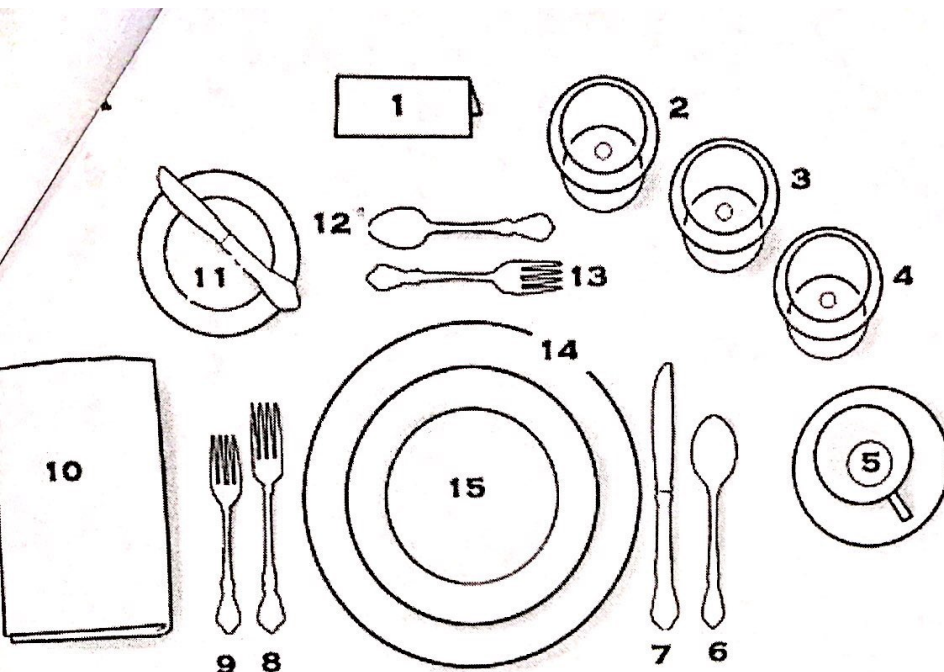
Score 28/35

Multiple Choice

- B 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
- D 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>D</u> | Scullery | A. Metal buffet device used to keep food warm by heating it over warmed water |
| <u>E</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 | C. Used to hold a large tray on the dining floor |
| <u>B</u> | French Passing | D. Area for dirty dishware and glasses |
| <u>G</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 | F. Used to open bottles of wine |
| <u>C</u> | Tray Jack | G. Style of dining in which the courses come out one at a time |



Score / 35

Match the Number to the Correct Vocabulary

- 8 Dinner Fork
 3 Tea or Coffee Cup and Saucer
 3 Dinner Knife
 3 Wine Glass (Red)
 9 Salad Fork
 14 Service Plate
 2 Wine Glass (White)

- 10 Napkin
 11 Bread Plate and Knife
 1 Name Place Card
 12 Teaspoon
 9 Dessert Fork
 6 Soup Spoon
 15 Salad Plate
 4 Water Glass

Fill in the Blank

1. The utensils are placed 1 inch (es) from the edge of the table.
 2. Coffee and Tea service should be accompanied by what extras? CREAMER & SUGAR / SWEETENERS
 3. Synchronized service is when: ONE COURSE ENDS, THE NEXT BEGINS
 4. What is generally indicated on the name placard other than the name? ALLERGIES / SPECIAL DIET
 5. The Protein on a plate is typically served at what hour on the clock? SIX
 6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?
CHECK WITH THE CHEF

Multiple Choice (6 points)

- C 1) Carbonation _____ the rate of intoxication.
a) Slows down
b) Speeds up
c) Does nothing to
- B 2) What are the six most commonly used spirits?
a) Sweet and Sour, Triple Sec, Grenadine, Midori, Lime Juice and Cranberry Juice
b) Vodka, Whiskey, Gin, Bourbon, Rum and Tequila
c) Chardonnay, Cabernet Sauvignon, Champagne, Merlot, Sauvignon Blanc, Zinfandel
d) Kahlua, Vodka, Frangelico, Gin, Tequila, Spiced Rum
- B 3) You can accept an expired ID as long as all other information is correct.
a) True
b) False
- B 4) If someone has had too much to drink, serving them coffee will help sober them up.
a) True
b) False
- D 5) What are the acceptable forms of ID for Alcohol Consumption?
a) State or Government Issued ID Card or Drivers License
b) Passport or Passport ID Card (as long as it lists the person's date of birth)
c) School ID or Birth Certificate
d) A & B
e) A, B & C
- B 6) If there is no shaker tin available to scoop ice for a drink, it is okay to use a glass.
a) True
b) False

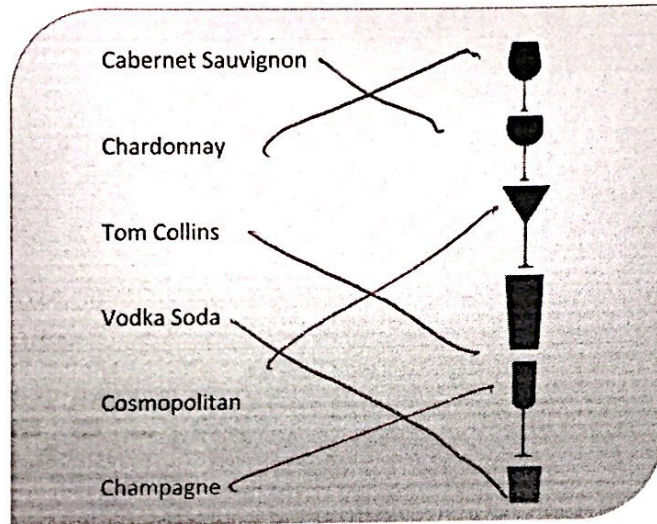
Vocabulary (9 points)

Match the word to its definition

- | | |
|------------------------|---|
| <u>C</u> "Straight Up" | a.) Used to crush fruits and herbs for craft cocktail making |
| <u>F</u> Shaker Tin | b.) Used with the Shaker Tin to prevent solid material from entering a cocktail glass when poured |
| <u>I</u> "Neat" | c.) To serve chilled liquor in a chilled stemmed cocktail glass with no ice |
| <u>A</u> Muddler | d.) To pour ½ oz of a liquor on top |
| <u>B</u> Strainer | e.) Used to measure the alcohol and mixer for a drink |
| <u>E</u> Jigger | f.) Used to mix cocktails along with a pint glass and ice |
| <u>G</u> Bar Mat | g.) Used on the bar top to gather spills |
| <u>D</u> "Float" | h.) Requesting a separate glass of another drink |
| <u>H</u> "Back" | i.) Means to serve spirit room temperature in a rocks glass with no ice |

Glassware (6 points)

Match the correct glass to the drink



Answer and Question (14 points)

Provide examples of 3 brand name "top shelf" spirits (3 points):

LETTEL ONE VODKA
DON JULIO TEQUILA CROWN WHISKY

What are the ingredients in a Manhattan?

WHISKY, SWEET VERMOUTH, BITTERS

What are the ingredients in a Cosmopolitan?

CITRUS VODKA, CRANBERRY JUICE, TRIPLE SEC

What are the ingredients in a Long Island Iced Tea?

VODKA, RUM, GIN, TEQUILA, TRIPLE SEC SOURCE COKE

What makes a margarita a "Cadillac"?

TOP SHELF - EXTRA SHOT ON SIDE

What is simple syrup?

SUGAR WATER

Is it legal to pour liquor from one bottle into another? What is this called? (2 points)

NOT LEGAL

What should you do if you break a glass in the ice?

DRAIN WHOLE ICE BIN WITH WATER HOT

When is it OK to have an alcoholic beverage while working?

NEVER

What does it mean when a customer orders their cocktail "dirty"?

OLIVE JUICE

What are the ingredients in a Margarita?

TEQUILA, TRIPLE SEC, LIME JUICE,
SOUR MIX

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Experience:

Bristol Omega Inc.

Mentone, CA

8/2017 to Present

Cabinetry

Set up and operate a variety of woodworking machines and use various hand tools to fabricate residential and commercial cabinets. Plan sequence of edge banding operations to be performed. Study blueprints of articles to be constructed. Match materials for color, grain, and texture.

The Rive Gauche Café and Lounge

Sherman Oaks, CA

10/2013 to 7/2017

Manager/Bartender/Server

Ensured a positive guest experience in a fine dining environment. Supervised all front of the house staff. Proficient in selling wine and hand crafted cocktails. Processed all cash deposits and credit card transactions. Prepared for and carried out special catering events and corporate business dinners.

The Original Caffe Boa

Tempe, AZ

9/2011 to 9/2013

Lead Server

Maintained highest guest check averages in an elegant setting by suggestively selling wine, specialty drinks, appetizers, and desserts. Recognized as one of two lead servers with the responsibility of overseeing opening and closing duties. Trained and mentored new servers. Won six monthly wine sales contests.

Mythos Euro-Greek Kuzina

Joplin, MO

5/2009 to 8/2011

Headwaiter

Guaranteed guest satisfaction in a fine dining atmosphere. Trained and managed serving staff including creating floor plans and making staffing decisions for restaurant and banquets. Maintained bar inventory. Planned and executed off-premise catering events.

Carino's Italian Grill

Joplin, MO

9/2007 to 5/2009

Bartender/Server

Prepared alcoholic beverages for bar and restaurant patrons in a busy climate. Utilized knowledge of extensive menu and wine list to guide guests. Directed progressive wine dinners. Delivered catering and curbside to-go orders. Top salesperson for 17 consecutive months.

Education:

Missouri State University
Finance Major

Springfield, MO
1/1992 to 8/1995