

Name DAVID NIEUWENDAAL  
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

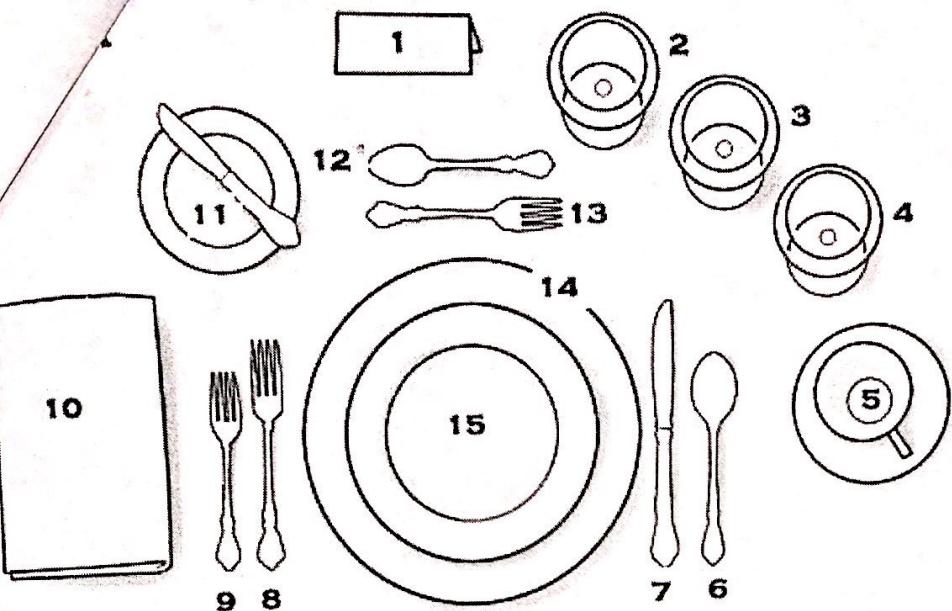
D 5) When you are setting a dining room how should you set up your tablecloths?  
a) Neatly and evenly across the tables  
b) The creases should all be going in the same directions  
c) The chairs should be centered and gently touching the table cloth  
d) All of the above

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 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  
B French Passing  
G 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



Score / 35

Match the Number to the  
Correct Vocabulary

8  
5  
7  
3  
9  
14  
2

Dinner Fork  
Tea or Coffee Cup and Saucer  
Dinner Knife  
Wine Glass (Red)  
Salad Fork  
Service Plate  
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 \_\_\_\_\_ inch(es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? CREAMER + SUGAR / SWEETENER
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 / SPECIFIC 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

**Bartenders Test**

Score 23 / 35

**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

C

"Straight Up"

F

Shaker Tin

I

"Neat"

A

Muddler

B

Strainer

E

Jigger

G

Bar Mat

D

"Float"

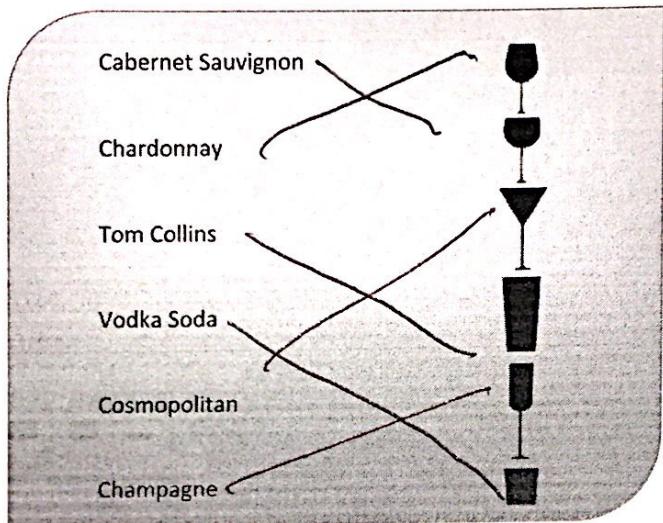
H

"Back"

- a.) Used to crush fruits and herbs for craft cocktail making
- b.) Used with the Shaker Tin to prevent solid material from entering a cocktail glass when poured
- c.) To serve chilled liquor in a chilled stemmed cocktail glass with no ice
- d.) To pour ½ oz of a liquor on top
- e.) Used to measure the alcohol and mixer for a drink
- f.) Used to mix cocktails along with a pint glass and ice
- g.) Used on the bar top to gather spills
- h.) Requesting a separate glass of another drink
- 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): Don Julio TEQUILA CROWN ROYAL WHISKY

What are the ingredients in a Manhattan? WHISKY, SWEET VERMOUTH, BITTERS

What are the ingredients in a Cosmopolitan? CITRON VODKA, CRANBERRY JUICE, TRIPLE SEC

What are the ingredients in a Long Island Iced Tea? VODKA, RUM, GIN, TEQUILA, TRIPLE SEC, SOUR MIX, 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

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? TEQUILLA, TRIPLE SEC, LIME JUICE, SOUR MIX

**David E. Nieuwendaal**

---

1354 North G Street  
San Bernardino, CA 92405  
818-359-8480  
captain.dave@hotmail.com

**Experience:**

**Bristol Omega Inc.**

**Mentone, CA**

**Cabinetry**

**8/2017 to Present**

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**

**Manager/Bartender/Server**

**10/2013 to 7/2017**

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**

**Lead Server**

**9/2011 to 9/2013**

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**

**Headwaiter**

**5/2009 to 8/2011**

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**

**Bartender/Server**

**9/2007 to 5/2009**

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**