

# Acrobat

outsourcing

Your Hospitality Staffing Professionals

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## Working Experience:

Company Name: Old Skool Cafe Youth ran.  
Dates of Employment: Jan - Dec 2017 Old Skool  
Job Responsibility:

- Dismiss
- Server
- then grad from 12 week program training
- then was an employee

Company Name: Martina Catering South city CA  
Dates of Employment: Aug - Dec 2016  
Job Responsibility:

- Serve foods,
- Make parties foods forwarding
- prep food when help needed
- dishes sometime,

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

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## Skills

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## Cashier Test

Score <sup>21</sup> / 15

- B 1) A roll of quarters is worth?  
a) \$5.00  
b) \$10.00  
c) \$15.00  
d) \$20.00
- A 2) A roll of dimes is worth?  
a) \$5.00  
b) \$4.00  
c) \$3.00  
d) \$2.00
- Dc 3) A roll of nickels is worth?  
a) \$8.00  
b) \$6.00  
c) \$4.00  
d) \$2.00
- CA 4) A roll of pennies is worth?  
a) \$1.00  
b) \$0.75  
c) \$0.50  
d) \$0.25
- CB 5) What does POS stand for?  
a) Patience over standards  
b) Percentage of sales  
c) Point of sales  
d) People over service
- 6) What is the current sales tax rate in your city 10% ?
- C 7) A customer buys a bowl of soup for \$1.25, an apple \$0.90 and a soda is \$0.79. If you are given \$10.00 how much change should you give back?  
a) \$4.06  
b) \$2.06  
c) \$7.06  
d) \$5.06
- b 8) A customer buys two shirts for 10.50 each and two ball caps for \$7.25 each. If you are given \$50.00 how much change should you give back?  
a) \$19.50  
b) \$14.50  
c) \$9.50  
d) \$4.50
- d 9) A customer buys soda for \$3.75 and a hot dog for \$4.25. If you are given \$20.00 how much change should you give back?  
a) \$6.00  
b) \$8.00  
c) \$10.00  
d) \$12.00
- A 10) A customer buys two hamburgers at \$3.75 each, two bags of chips at \$1.25 each, two cookies at \$2.50 each and two sodas at \$3.25 each. If you are given \$100.00 how much change should you give back?  
a) \$78.50  
b) \$58.50  
c) \$38.50  
d) \$28.50

$$\begin{array}{r} 10.00 \\ - 1.25 \\ - 0.90 \\ - 0.79 \\ \hline 7.06 \end{array}$$

$$\begin{array}{r} 50.00 \\ - 21.00 \\ - 14.50 \\ \hline 14.50 \end{array}$$

$$\begin{array}{r} 20.00 \\ - 8.00 \\ \hline 12.00 \end{array}$$

$$\begin{array}{r} 21 \\ - 14.50 \\ \hline 6.50 \end{array}$$

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$$\begin{array}{r} 20.00 \\ - 12.00 \\ \hline 8.00 \end{array}$$

$$\begin{array}{r} 11 \\ 375 \\ \times 2 \\ \hline 750 \end{array}$$

$$\begin{array}{r} 8.75 \\ 56 \\ \hline 1050 \end{array}$$

$$100.00$$

**Servers Test**

**Multiple Choice**

- DA 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
- DB 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
- AB 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
- DA 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**

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|---------------------------|---|
| <u>DE</u> Scullery        | <u>A</u> Metal buffet device used to keep food warm by heating it over warmed water   |
| <u>FB</u> Queen Mary      | <u>B</u> 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>AD</u> Chaffing Dish   | <u>C</u> Used to hold a large tray on the dining floor  |
| <u>HA</u> French Passing  | <u>D</u> Area for dirty dishware and glasses  |
| <u>GI</u> Russian Service | <u>E</u> Large metal shelving unit for prepared food to be held or for dirty trays to be stored   |
| <u>AF</u> Corkscrew       | <u>F</u> Used to open bottles of wine   |
| <u>C</u> Tray Jack        | <u>G</u> Style of dining in which the courses come out one at a time  |