

Acrobot

OUTSOURCING
Your Hospitality Staffing Professionals

Fwd: Experienced Server

Ilisa Jurted <ilisa@acrobotoutsourcing.com>
To: Kelsey Jeffords <kelsey@acrobotoutsourcing.com>

Wed, Aug 22, 2018 at 9:16 AM

Kelsey Jeffords <kelsey@acrobotoutsourcing.com>

State & Fig - Santa Barbara, CA
State & Fig is at the top for Santa Barbara's regular spots. Brunch is extremely fast paced, while our dinner service is a delightfully different ambiance. Our dining experiences range from fun, light and quick for our morning brunch, to very detail-oriented and polished for our evening service. We also offer catering services. And have done multiple fine-dining events with 400+ people (Wedding receptions, museum fundraisers).

- **Server/Bartender/Banquet Server**

Scarlett Begonia - Santa Barbara, CA

Scarlett Begonia is considered one of the most popular brunch places in town. It's location and landscape give people the feeling they are taking a quick vacation to Europe. Saturdays and Sundays are extremely busy and filled with exuberant guests who continue to love our menu. We have a great staff who all work well together in very fast paced situations and shifts. Efficiency is of the utmost importance

- **Server/Banquet Server**

Moonaker Restaurant - Pacifica, Ca.

A restaurant with the most spectacular view overlooking the ocean. Customers know it well for the violent waves crashing against the windows, making your dining experience quite a show. Serving at Moonaker is a beautiful time with customers and employees alike. Our team always focuses on the customer's satisfaction. We have an ongoing list of regular family and friends we see dine with us weekly. As well as our frequent banquet events, that are always served with strict professionalism and grace.

- **Server**

Bluestem Brasserie - San Francisco, Ca.

Bluestem Brasserie is high in standard with its fine dining and serving of delicious Modern American food. With its ever-changing menu, a night out at Bluestem is a great way to tantalize your taste buds, all in one serving. Ambiance and guest satisfaction is always of the utmost importance.

References upon request

----- Forwarded message -----
From: Jesse Howard <bigd4820d5ab33709eb010bb7b0a0c82@reply.craigslist.org>
Date: Mon, Aug 20, 2018 at 5:28 PM
Subject: Experienced Server
To: 62271-6676286528@job.craigslist.org

ALEXA GATES

175 S Oxford, apt #7, Los Angeles Ca., 90004 | Cell: 818-319-9774 | alexagates00@gmail.com

Available all evenings/FRI,SAT,SUN full availability

SUMMARY

Food Service and Hospitality Specialist

Calm and energetic server, with over 5 years of restaurant experience. Focused on warm engagement with all guests, and specializing in organized service. Able to calmly manage fast-paced restaurant environment through good communication and attention to detail. Ability to troubleshoot and problem solve in all circumstances. Familiar with Aloha POS, Windows and iOS systems. Seeking to apply my refined skills to a hard working team.

SKILLS

- Verbal fluidity of food descriptions

- Thorough knowledge of food and beverage menu
- Sensitive to all allergies
- Excellent sales techniques
- Coursing of meals
- Beverage and cuisine pairing
- Sharp intuition
- Warm but polished fine dining skills

EXPERIENCE

- **Server/Bartender/Banquet Server**

Multiple Choice

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

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

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

C Scullery

Metal buffet device used to keep food warm by heating it over warmed water

E 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)

A Chaffing Dish

C. Used to hold a large tray on the dining floor

G French Passing

Area for dirty dishware and glasses

B Russian Service

Large metal shelving unit for prepared food to be held or for dirty trays to be stored

F Corkscrew

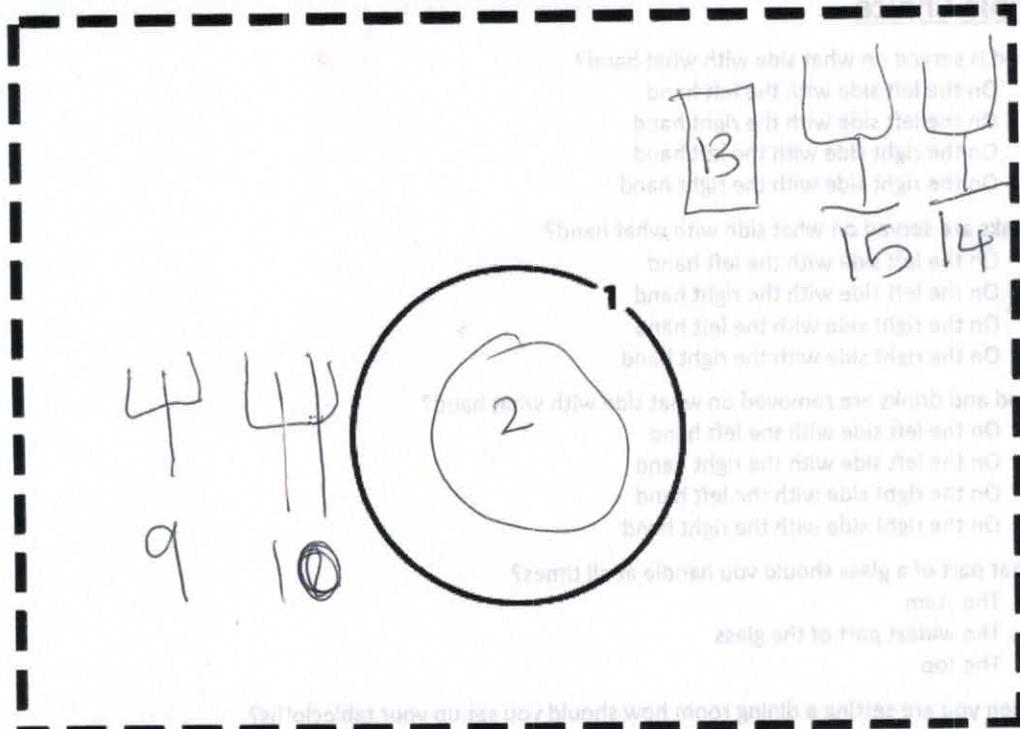
F. Used to open bottles of wine

C Tray Jack

G. Style of dining in which the courses come out one at a time

Name Alexa Gates
Servers Test

Score / 35



Draw a formal place setting containing all of the following:

1. Service Plate
2. Salad Plate
3. Bread Plate & Knife
4. Napkin
5. Name Place Card
6. Tea/Coffee Cup & Saucer
7. Teaspoon
8. Soup Spoon
9. Salad Fork
10. Dinner Fork
11. Dessert Fork
12. Dinner Knife
13. Water Glass
14. Red Wine Glass
15. White Wine Glass

Fill in the Blank

1. The utensils are placed 2 in inch (es) from the edge of the table.

2. Coffee and Tea service should be accompanied by what extras? spoon, cream, sugar

3. Synchronized service is when: _____

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

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? inform chef