

**CARLIS E MOORE**  
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#### Objective

To become a positive asset to the Customer Area Industry and to achieve career goals within existing the 2-year ways to become a successful leader. To achieve that I will continue to work and learn from my company's leaders that have the potential to lead and guide the future and its success of me.

#### Ability Summary

I am a very hard worker and can adapt to any situation. I have 10 years of experience in the industry, 5 years in the food service industry and 5 years in the retail industry. I have tried many different jobs and positions, and have very well achieved the same experience and results. I have been very successful in my career, and have been able to move up and get a great team leader position. I am very confident that I can do this, and I am confident that I can do this. I am a very hard worker and can adapt to any situation. I have 10 years of experience in the industry, 5 years in the food service industry and 5 years in the retail industry. I have tried many different jobs and positions, and have very well achieved the same experience and results. I have been very successful in my career, and have been able to move up and get a great team leader position. I am very confident that I can do this, and I am confident that I can do this.

#### Employment History

##### Security

Event Staffing Company

Sales Associate

Dillard's

Lead Server

Hill Light Security

Food Service Worker

Valencia High School

Carpenter

Indust.

Dark Collector

Lancaster, CA

Phonetic, CA

24322 Hwy 99, Lancaster, CA

24321 Highway 10, Lancaster, CA

10515 E 9th Ave, Lancaster, CA



Name Carlis Moore**Servers Test**Score      / 35**Multiple Choice**-4  
31  
89%

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

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

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

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

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

6) If you bring the wrong entrée to a guest what should you do?

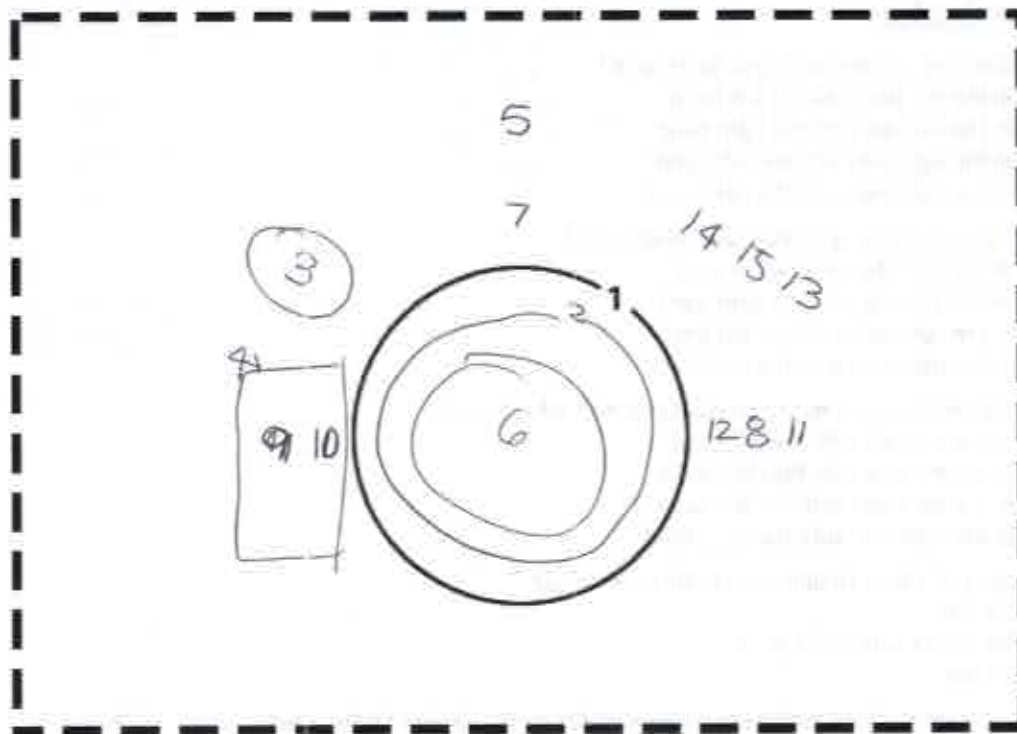
- a) Go back into the kitchen and patiently wait in line behind the rest of the servers until it's your turn
- b) Inform the guests that you will bring the correct entrée once everyone else in the dining room is served
- c) Try to convince the guests to eat what you brought them
- d) Go back into the kitchen to the front of the line and inform the expeditor that you need a different entrée

**Match the Correct Vocabulary**D SculleryE Queen MaryA Chaffing DishB French PassingG Russian ServiceF CorkscrewC Tray JackA Metal buffet device used to keep food warm by heating it over warmed waterB 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 floorD Area for dirty dishware and glassesE Large metal shelving unit for prepared food to be held or for dirty trays to be storedF Used to open bottles of wineG Style of dining in which the courses come out one at a time

Name Carlis Moore

# 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 12 inches inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? Sugar, cream, lemon, extra bags
3. Synchronized service is when: When tables are served all at once
4. What is generally indicated on the name placard other than the name? Room of Party + Restaurant
5. The Protein on a plate is typically served at what hour on the clock? Between 11:30 and 12:00
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?  
Mark it on the bill and then let the kitchen staff know as well.