

Servers Test

Multiple Choice

71%

- B 1) Food is served on what side with what hand?
- On the left side with the left hand
 - On the left side with the right hand
 - On the right side with the left hand
 - On the right side with the right hand
- B 2) Drinks are served on what side with what hand?
- On the left side with the left hand
 - On the left side with the right hand
 - On the right side with the left hand
 - On the right side with the right hand
- B 3) Food and drinks are removed on what side with what hand?
- On the left side with the left hand
 - On the left side with the right hand
 - On the right side with the left hand
 - On the right side with the right hand
- A 4) What part of a glass should you handle at all times?
- The stem
 - The widest part of the glass
 - The top
- D 5) When you are setting a dining room how should you set up your tablecloths?
- Neatly and evenly across the tables
 - The creases should all be going in the same directions
 - The chairs should be centered and gently touching the table cloth
 - All of the above
- D 6) If you bring the wrong entrée to a guest what should you do?
- Go back into the kitchen and patiently wait in line behind the rest of the servers until it's your turn
 - Inform the guests that you will bring the correct entrée once everyone else in the dining room is served
 - Try to convince the guests to eat what you brought them
 - 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

B Queen Mary

A Chaffing Dish

D French Passing

G Russian Service

F Corkscrew

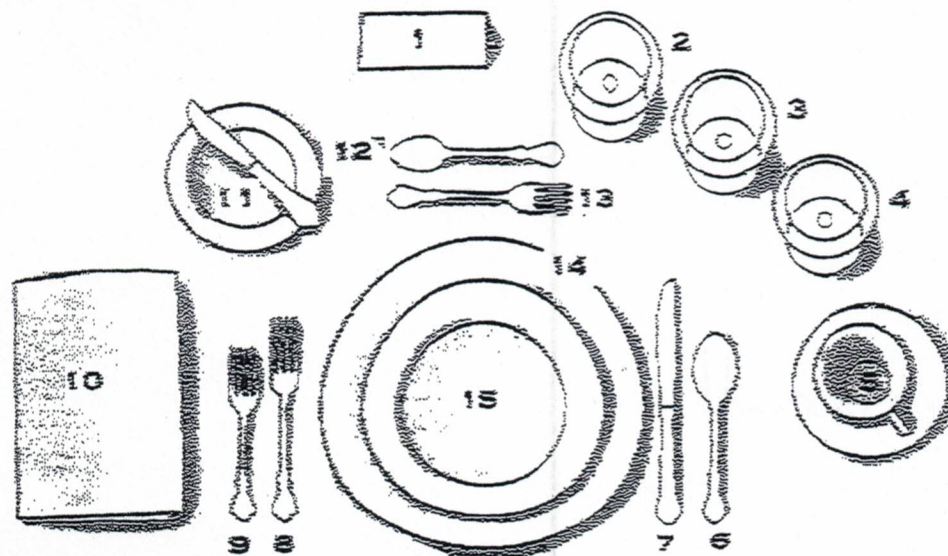
C Tray Jack

- 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)
- D 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

Name _____

Servers Test

Score / 35



Match the Number to the Correct Vocabulary

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

Fill in the Blank

- The utensils are placed 3 inches inch(es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? Milk / cream sugar / sweeteners
- Synchronized service is when: all servers are working together at the same time to execute the task/service at the time
- What is generally indicated on the name placard other than the name? the table number
- The Protein on a plate is typically served at what hour on the clock? 9
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?
make a note of it, inform the chef in the kitchen

GABRIELLE WAIN

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Professional Objective

I am seeking an opportunity in the food and beverage industry to show my abilities for achieving absolute satisfaction from guests and ensuring that teamwork will bring growth to the company.

EXPERIENCE

NICO, *Newark, NJ*

06/2017 – 04/2018

Server

- Utilized high levels of energy and superior multi-tasking abilities to serve all my guests.
- Fine dining knowledge of service; how to greet, set-up and serve guests in a professional manner.
- Carefully checked identification of all customers to ensure compliance to state alcohol regulations.
- Extensive MICROS knowledge.
- TIPS Certified.

IRON MONKEY, *Jersey City, NJ*

12/2016 – 06/2017

Bartender

- Mixed cocktails according to recipes.
- Carefully checked identification of all customers to ensure compliance to state alcohol regulations.
- Maintained expectations for opening and closing of the bar.
- Served all guests in a timely manner.

CORE'S BAR & TAVERN, *Bloomfield, NJ*

06/2013 – 12/2016

Bartender

- Utilized high levels of energy and faced paced multitasking to serve guests.
- Carefully checked identification of all customers to ensure compliance to state alcohol regulations.
- Extensive knowledge of cocktail recipes.

TERMINAL ONE SPORTS BAR, *Elizabeth, NJ*

09/2012 – 05/2013

Bartender/ Server

- Carefully checked identification of all customers to ensure compliance to state alcohol regulations.
- Poured cocktails and served all my guests in an efficient timely manner.
- Extensive MICROS knowledge.
- Maintained cash and credit card payments.

EDUCATION

UNION COUNTY COLLEGE, *Cranford, NJ* 2016- Present

HUDSON COUNTY COMMUNITY COLLEGE, *Jersey City, NJ* 2015- 2016

SKILLS

TIPS Certified
SERVSAFE
MICROS