

Name Sahyandre

Servers Test

Score / 35

Multiple Choice

- A 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
- D 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
- B 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

100%

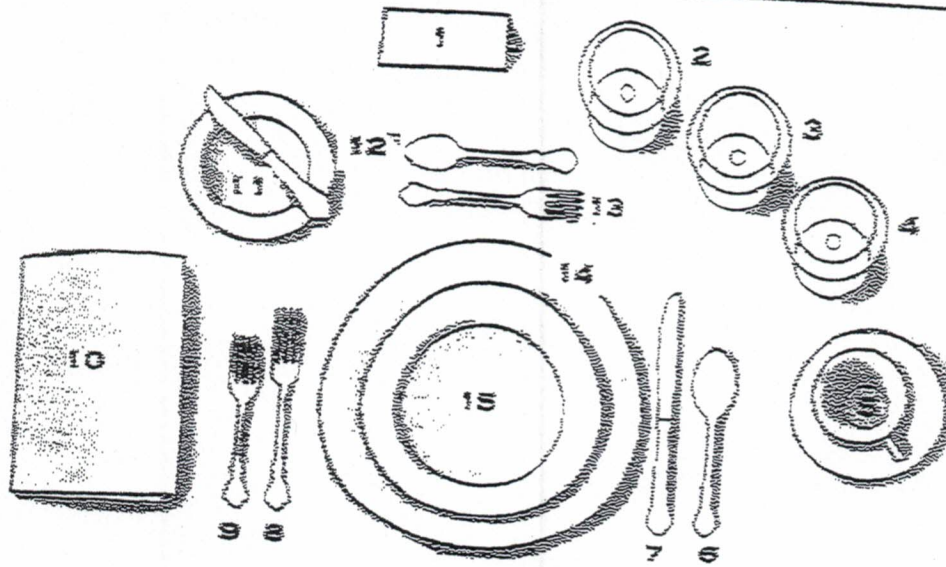
Match the Correct Vocabulary

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

Servers Test

Name Sabby Andre

Score / 35



Match the Number to the Correct Vocabulary

- 10 Napkin
- 11 Bread Plate and Knife
- 1 Name Place Card
- 6x Teaspoon
- 13 Dessert Fork
- 12x Soup Spoon
- 15 Salad Plate
- 2x Water Glass

- 8 Dinner Fork
- 5 Tea or Coffee Cup and Saucer
- 7 Dinner Knife
- 3x Wine Glass (Red)
- 9 Salad Fork
- 14 Service Plate
- 4x Wine Glass (White)

Fill in the Blank

1. The utensils are placed linch inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? Milk and sugar
3. ¹² Synchronized service is when: Everything is served all at once
4. What is generally indicated on the name placard other than the name? Table number
5. The Protein on a plate is typically served at what hour on the clock? after appetizers
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? Notify the kitchen and make arrangements

Acrobat

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Your Hospitality Staffing Professionals
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First and Last Name: Sally Andre
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Phone number: 862-703-9587

Working Experience:

Company Name: Desales University catering

Dates of Employment: 08/2015-01/2016

Job Responsibility:

- Setting up and breaking down events
- Providing great customer service
- Providing a clean, fun, friendly environment for guest.
- Working all types of events

Company Name: Mountain Ridge Country Club

Dates of Employment: 08/2017-current

Job Responsibility:

- Setting up and breaking down events
- Senior responsibilities
- Providing great customer service for all events
- Working golf outings and pool oriented events

Company Name: _____

Dates of Employment: _____

Job Responsibility:

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-
-
-

Skills

- CPR/BLS certified
- Over 90 hours of ^{early} childcare training
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