

**Servers Test**

**Multiple Choice**

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

U/10

**Match the Correct Vocabulary**



Scullery

101A



Queen Mary



Chafing Dish



French Passing



Russian Service



Corkscrew



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)

C. 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

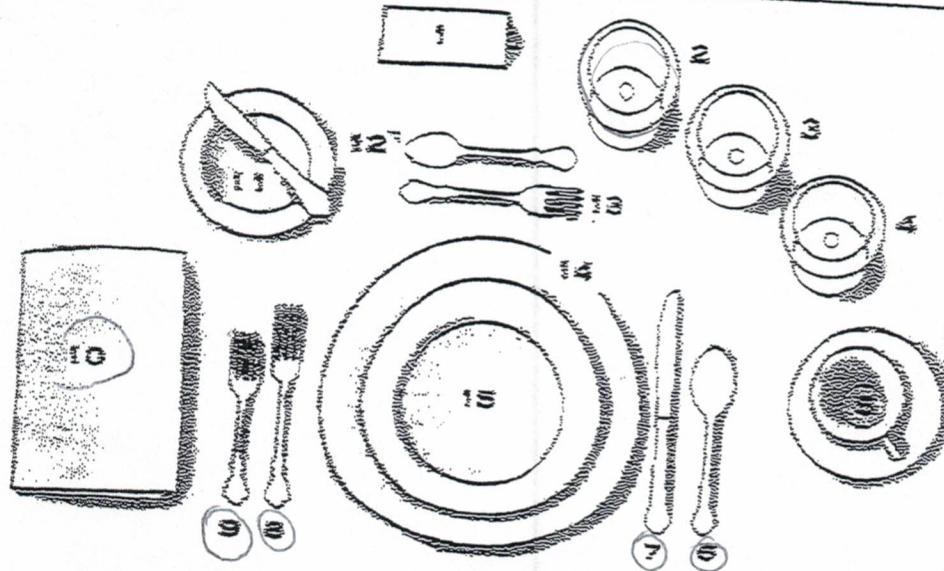
F. Used to open bottles of wine

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

Name \_\_\_\_\_

Score 21 / 235

### Servers Test



Match the Number to the Correct Vocabulary

To use the Correct Vocabulary	
10	Napkin
11	Bread Plate and Knife
12	Name Place Card
13	Teaspoon
14	Dessert Fork
15	Soup Spoon
16	Salad Plate
17	Water Glass
18	Dinner Fork
19	Tea or Coffee Cup and Saucer
20	Dinner Knife
21	Wine Glass (Red)
22	Salad Fork
23	Service Plate
24	Wine Glass (White)

### Fill in the Blank

12. The utensils are placed 12 inches inch (es) from the edge of the table.

13. Coffee and Tea service should be accompanied by what extras? spoon, sugar, tea spoon, sugar

14. Synchronized service is when: Organized service

15. What is generally indicated on the name placard other than the name? \_\_\_\_\_

16. The Protein on a plate is typically served at what hour on the clock? any hour 3 right.

17. If a guest asks for a speciality dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? give him a free choice

Given a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?

TEST\_Server (rev. 2013.07.31)

# Claudia Gonzalez

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## OBJETIVE

To obtain a position within the education field which will allow me to utilize education and Experience while providing professional growth.

## EDUCATION

### ***Kean University***

B.A. Spanish Certification  
Expected graduation 5/2018  
GPA 3.65.  
Member of Sigma National Honor Society  
Dean's list three consecutive semesters

Union, NJ

### ***Union County College***

ESL Certification 2002

Elizabeth, NJ

## SKILLS

Bilingual (English/Spanish). Good communication and interpersonal skills. Microsoft (Internet Explorer, Power Point and word.

## Experience

### **2015- Present Child care(*Special needs*)**

Assistant a 8 year old with homework five days a week.  
Use a variety of textbooks and created materials  
To help student read at her grade level.  
Help the children to take a bath and eat.

Scotch plains, NJ

2008-2014

### **Babysitter**

Assistant children with homework five days a week.  
Driving children to Activities.  
Playing with children.

Summit, NJ

2006-2009

### **Private Spanish Tutor**

Use a variety of textbooks and created materials  
To help students read at her grade level.  
Created a Spanish lesson for students.  
Develop games to help students to learn the language.

Clark, NJ

1998-2003

### **Santa Fe Childcare Center (*Child Caretaker*)**

Attended children from 1 to 3 years old  
Feed children and prepared activities for the day  
Maintained a clean and safe environment.

New Providence ,NJ

References

Available upon request.