

Name Claudia

Servers Test

Score / 35

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

21/30

Match the Correct Vocabulary

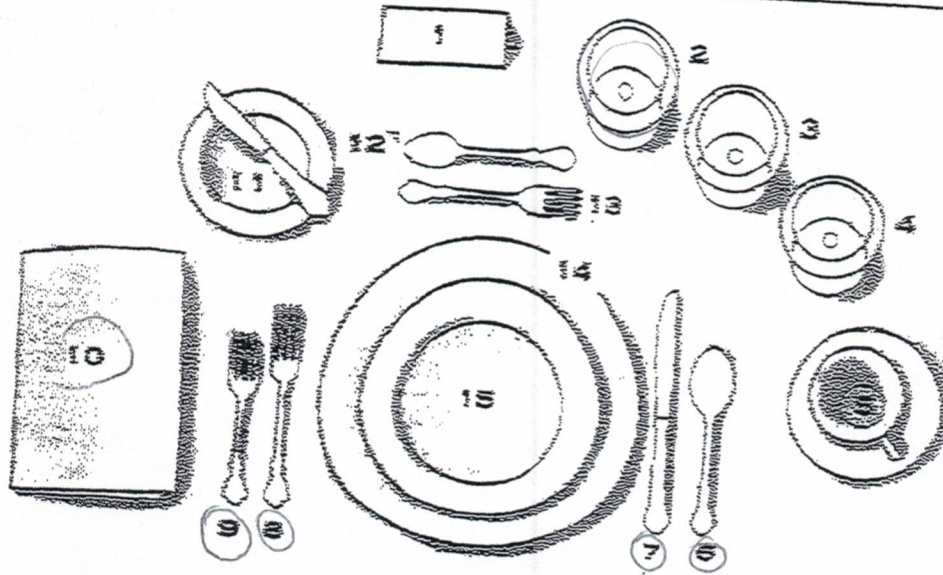
- ☒ Scullery *del*
- ☒ Queen Mary
- ☒ Chaffin Dish
- ☒ French Passing
- ☒ Russian Service
- ☒ Corkscrew
- ☒ Tray Jack

- 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

Servers Test

Name _____

Score 21 / 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>3x</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>4x</u> | Wine Glass (White) |
| <u>2x</u> | Water Glass | | |

Fill in the Blank

1. The utensils are placed 12 inch inch(es) from the edge of the table.
 2. Coffee and Tea service should be accompanied by what extras? Sugar, cream, sugar, cream, sugar, cream
 3. Synchronized service is when: Organized service
 4. What is generally indicated on the name placard other than the name? Room number
 5. The Protein on a plate is typically served at what hour on the clock? any time
 6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? Right
- give him different options. Smiles for which we wish she wants. Ask the chef

Claudia Gonzalez

609 Goodman's Crossing, Clark NJ 07066

9084637834

Zuletac7@hotmail.com

OBJECTIVE

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.

Union, NJ

Member of Sigma National Honor Society
Dean's list three consecutive semesters

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.