

Acrobat

outsourcing

Your Hospitality Staffing Professionals
665 Third St., Suite 415 • San Francisco, CA 94107

First and Last Name: Shannon Kobe
Email: s-kobe@aim.com
Phone number: 6195194740

Working Experience:

Company Name: Sanibel Captiva Beach Resorts
Dates of Employment: June 2015 - May 2016
Job Responsibility:

- - Hosting/ seating tables/ lawn serving phone
- - Serving/ taking orders, serving food
- - Bartending

Company Name: The Bubble Room
Dates of Employment: Oct 2015 - June 2015
Job Responsibility:

- - Hosting
- - Making reservations
- - Answering phone calls

Company Name: _____
Dates of Employment: _____
Job Responsibility:

- -
- -
- -
- -

Skills

- - Hosting/ cashier
- - Serving food and drinks
- -

Name Shannon Kobe
Servers Test Score / 35

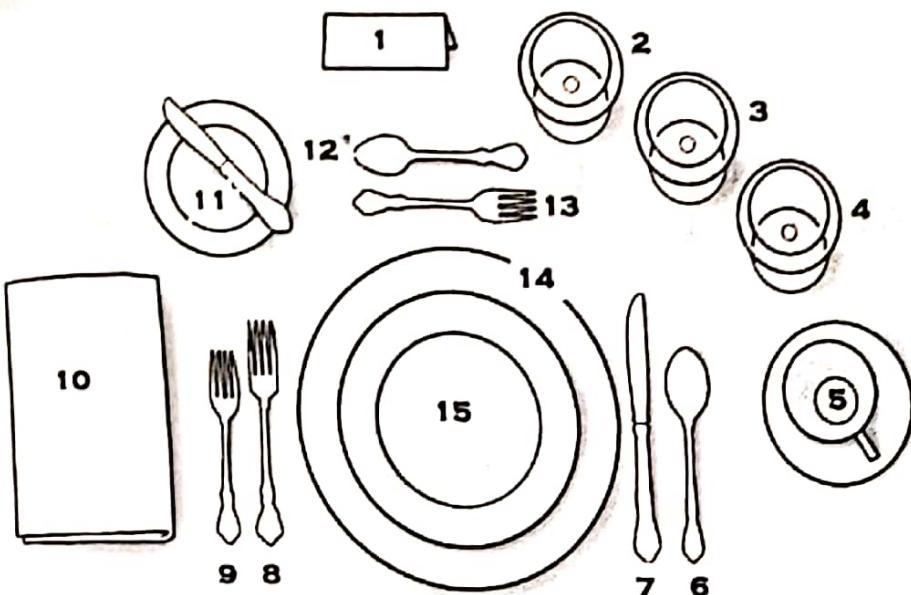
A **Multiple Choice**

- 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 dinning 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

A **Match the Correct Vocabulary**

- A Scullery
- E Queen Mary
- D Chaffing Dish
- S French Passing
- B 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)
- 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



Score

/ 35

Employee Name: _____
Start Date: _____

Match the Number to the
Correct Vocabulary

10 15 12 13 14 9 11 12 13 14 15 10 11 12 13 14 15

Dinner Fork

Tea or Coffee Cup and Saucer

Dinner Knife

Wine Glass (Red)

Salad Fork

Service Plate

Wine Glass (White)

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

Fill in the Blank

1. The utensils are placed 10 inch(es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? Milk, sugar, creamer
3. Synchronized service is when: appropriately timed
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? _____
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? Talk to chef