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Debbie McKee <debbie@acrobatoutsourcing.com>

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3/1 10am

New Candidate: Rose Sainvilus for 'Bartenders and Banquet Servers'

1 message

ZipRecruiter <support@ziprecruiter.com>

Tue, Feb 26, 2019 at 2:05 PM

Reply-To: Rose Sainvilus <gsainvilus@gmail.com>

To: Debbie McKee <debbie@acrobatoutsourcing.com>



Sign In

Rose Sainvilus has applied to your job posted through ZipRecruiter.

General Info

Name:	Rose Sainvilus
Email:	gsainvilus@gmail.com
Phone:	(862) 304-8834
Job Title:	Bartenders and Banquet Servers
Job Location:	Montclair, NJ
Hiring Company:	Acrobat Outsourcing

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Previous Job**Cashier**October, 2012 — **Present** (6 years 4 months)

princeton foods Cashier Dates: 10/2012 to 02/Current

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Cover Letter

Candidate has not included a cover letter at this time.

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resume-13193323.pdf

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

First and Last Name: Rose Sainvilus
Email: rsainvilus@gmail.com
Phone number: 862 304 8834

Working Experience:

Company Name: Blue Apron
Dates of Employment: 8-12-2017 - 2-10-2019
Job Responsibility:

- Machine operator putting
- Knick Knacks in bag
-

Company Name: Dunkin Doughnuts
Dates of Employment: May 2015 - Jan 2017
Job Responsibility:

- cashier
- Making beverages
- cleaning work area
-

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

-
-
-
-

Skills

- cashier
- Machine operator
 - delivery
 -

Servers Test

Multiple Choice

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

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

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

What part of a glass should you handle at all times?

- a) The stem
- b) The widest part of the glass
- c) The top

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

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

Match the Correct Vocabulary

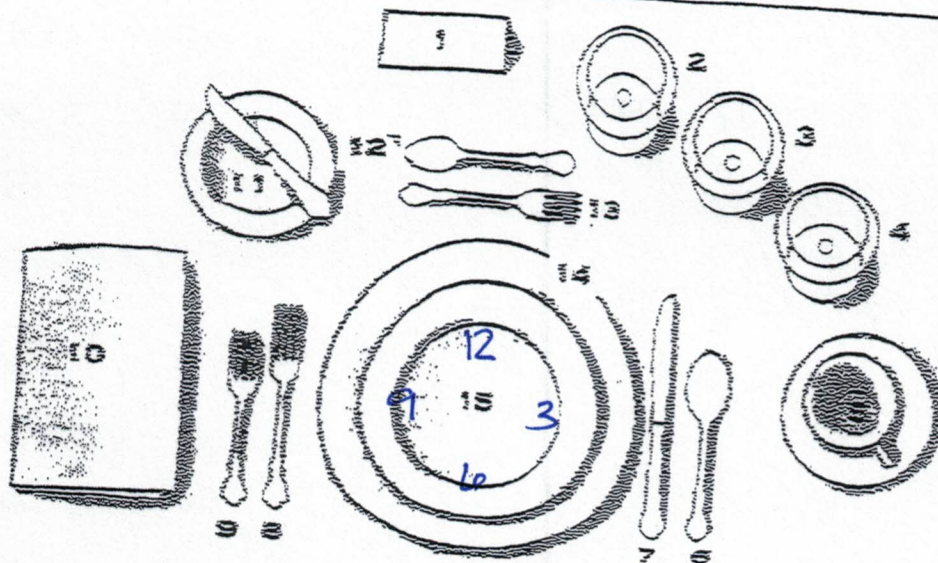
- C Scullery
- A Queen Mary
- D Chaffing Dish
- B French Passing
- G Russian Service
- F Corkscrew
- E Tray Jack

- 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 Rose

Sainvilis
Score /35



Match the Number to the Correct Vocabulary

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

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

Fill in the Blank

1. The utensils are placed 5 inches inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? Sugar teaspoon milk cream
3. Synchronized service is when: quick and proper
4. What is generally indicated on the name placard other than the name? same time service
5. The Protein on a plate is typically served at what hour on the clock? table number
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?
Note that no meat products are cooked in same area
ask the chef