

Acrobat

outsourcing

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

First and Last Name: Afia Appiah Siaw
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Working Experience:

Company Name: Maintainside Hospital

Dates of Employment: 12/18 - Now

Job Responsibility: Patient Attendant

- Ensure safety of patient
- Assist patient with going to the bathroom
- Assist patient with eating / any necessities
- Take care of at risk patients

Company Name: Loft

Dates of Employment: 10/2015 - 5/2017

Job Responsibility: Sales Associate

- ~~Setting~~ selling clothes
- helping customers
- Cleaning up store
- Packaged all orders for delivery

Company Name: Revel

Dates of Employment: Summers 2017, 2016

Job Responsibility:

- Hostess
- Waitress
- Getting clients to purchase bottles
- Getting the brunch crowd pumped

Skills

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-
-
-

Name Aria A. Siaw

Servers Test

Score 24 1/2 / 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

— 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

— 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

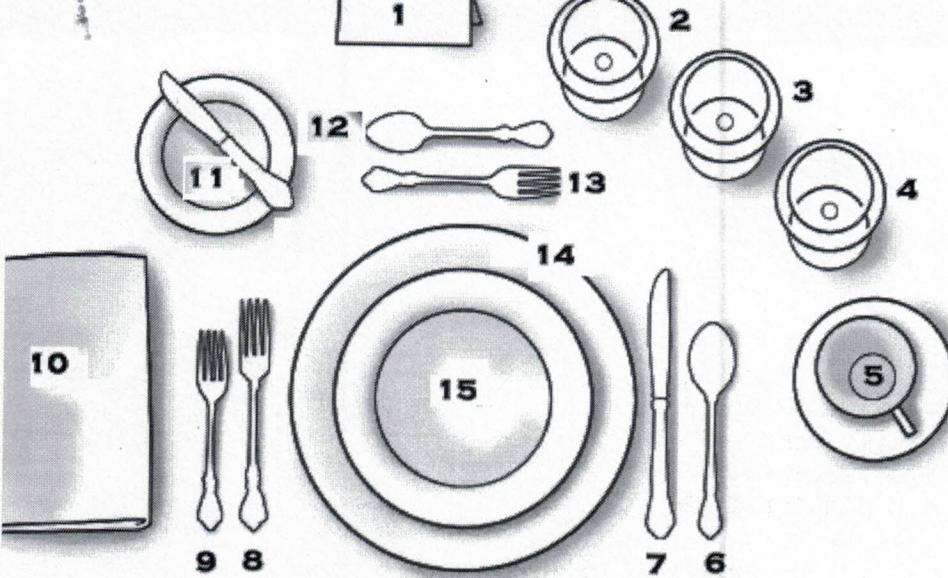
— 6) If you bring the wrong entrée to a guest what should you do?
a) Go back into the kitchen and patiently wait in line behind the rest of the servers until it's your turn
b) Inform the guests that you will bring the correct entrée once everyone else in the dinning room is served
c) Try to convince 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

1290

Match the Correct Vocabulary

D Scullery
X C Queen Mary
A Chaffing Dish
B French Passing
G Russian Service
F Corkscrew
X D 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



Afrah A. Siau

Score / 35

Match the Number to the Correct Vocabulary

<u>8</u>	Dinner Fork
<u>5</u>	Tea or Coffee Cup and Saucer
<u>7</u>	Dinner Knife
<u>3X</u>	Wine Glass (Red)
<u>9</u>	Salad Fork
<u>14</u>	Service Plate
<u>4X</u>	Wine Glass (White)

<u>10</u>	Napkin
<u>11</u>	Bread Plate and Knife
<u>1</u>	Name Place Card
<u>12</u>	Teaspoon
<u>13</u>	Dessert Fork
<u>6</u>	Soup Spoon
<u>15</u>	Salad Plate
<u>2X</u>	Water Glass

Fill in the Blank

- The utensils are placed 8 1 inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? sugar, milk, sweetner.
- Synchronized service is when: a style of service where everything comes out in order at once.
- What is generally indicated on the name placard other than the name? Table number
- The Protein on a plate is typically served at what hour on the clock? 3-4-5-6
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? Tell Kitchen