

Acrobat

outsourcing

Your Hospitality Staffing Professionals
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First and Last Name: Orlando Rivas
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Working Experience:

Company Name: Glendale Post Acute
Dates of Employment: August 2018 - April 2019

Job Responsibility: CNA

- Ensure residents needs are met
- Recording and reporting intake/outtake
- Keeping residents privacy
- Report

Company Name: Home Care

Dates of Employment: Jan 2018 - August 2018

Job Responsibility: CNA

- Keep home clean and safe
- Prepare groceries and lunch
- Driving to appointments

Company Name: Flappy Jacks

Dates of Employment: Feb 2017 - December 2017

Job Responsibility: Host / Runner

- Greeting customers
- Serving drinks
- Closing restaurant, mopping ect.
- Cashing out customers.

Skills

- Organizing orders, deliveries, food coming out
- Closing and opening restaurants
- Handling money.

Name Dedette Pivas

Servers Test

Score 29/35

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
- D 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
- B 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
- B 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
- D 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
- A 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

Match the Correct Vocabulary

D Scullery

B Queen Mary

A Chaffing Dish

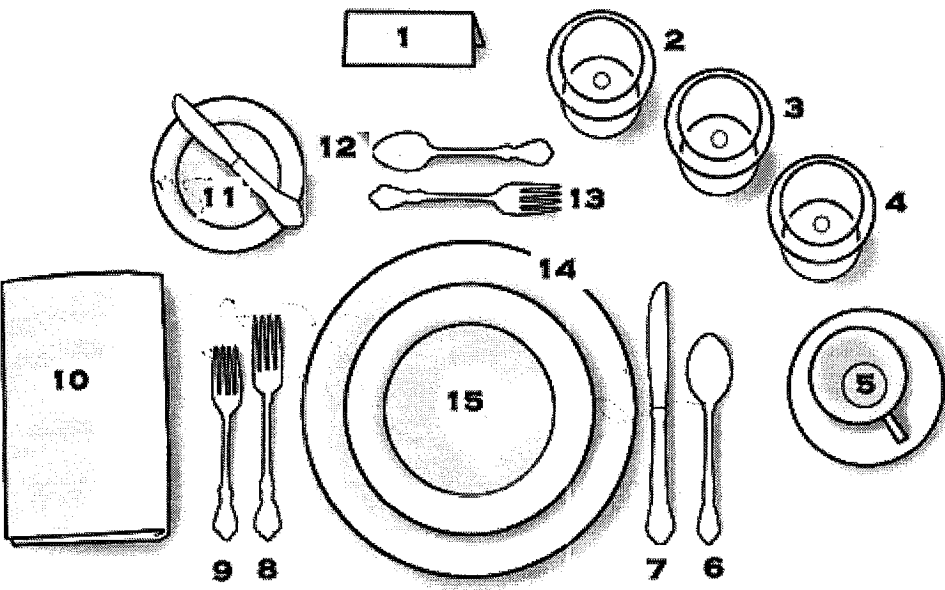
E French Passing

G 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

Match the Number to the Correct Vocabulary

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

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

Fill in the Blank

1. The utensils are placed 1 4 inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? Bread, salad
3. Synchronized service is when: everyone is served at the same time
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? 5:00 b
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?
Check with the cook for options