

24/35

Name Paul Pommells

**Servers Test**

**Score / 35**

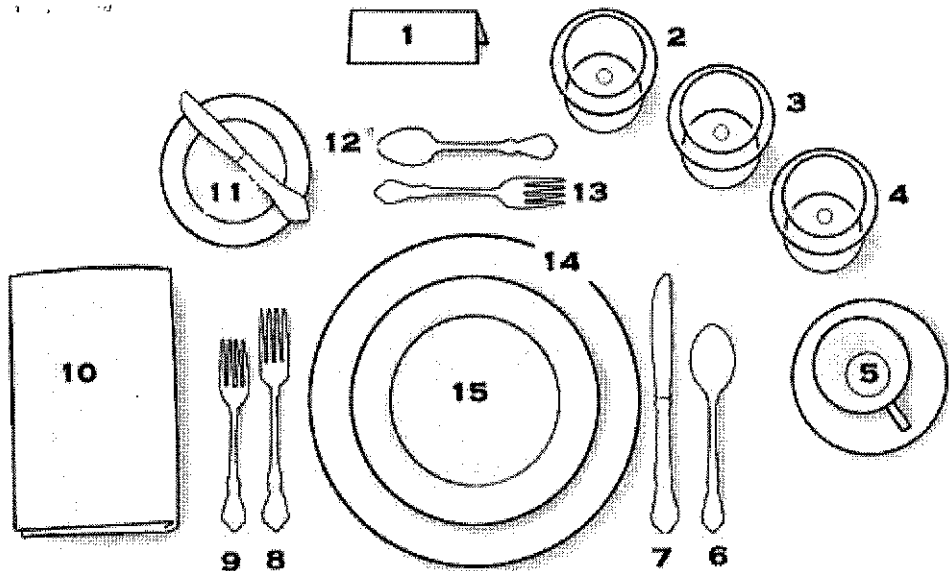
**Multiple Choice**

- d 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
- a 2) Drinks are served on what side with what hand? X  
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? X  
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? X  
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
- d 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**

- |                            |  |
|----------------------------|--|
| <u>D</u> ✓ Scullery        | <u>A</u> Metal buffet device used to keep food warm by heating it over warm water  |
| <u>Q</u> ✓ Queen Mary      | <u>B</u> 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 paper for salad or handing out bread to each patron) |
| <u>C</u> ✓ Chaffing Dish   | <u>E</u> Used to hold a large tray on the dining floor   |
| <u>G</u> ✓ French Passing  | <u>D</u> Area for dirty dishware and glasses   |
| <u>R</u> ✓ Russian Service | <u>E</u> Large metal shelving unit for prepared food to be held or for dirty trays to be stored  |
| <u>F</u> ✓ Corkscrew       | <u>F</u> Used to open bottles of wine  |
| <u>T</u> ✓ Tray Jack       | <u>G</u> Style of dining in which the courses come out one at a time   |





Score / 35

**Match the Number to the Correct Vocabulary**

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

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

**Fill in the Blank**

1. The utensils are placed \_\_\_\_\_ inch (es) from the edge of the table. X
2. Coffee and Tea service should be accompanied by what extras? \_\_\_\_\_ X
3. Synchronized service is when: everyone at table is served at same time ✓
4. What is generally indicated on the name placard other than the name? position X
5. The Protein on a plate is typically served at what hour on the clock? \_\_\_\_\_ X
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?  
write it down for the cook to see ✓

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- \_\_\_\_\_ 4) What part of a glass should you handle at all times?
  - a) The stem
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- \_\_\_\_\_ 5) When you are setting a dining room how should you set up your tablecloths?
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- \_\_\_\_\_ 6) If you bring the wrong entrée to a guest what should you do?
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**Match the Correct Vocabulary**

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|-----------------------|---|
| _____ Scullery        | A. Metal buffet device used to keep food warm by heating it over warmed water   |
| _____ Queen Mary      | 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) |
| _____ Chaffing Dish   | C. Used to hold a large tray on the dining floor  |
| _____ French Passing  | D. Area for dirty dishware and glasses  |
| _____ Russian Service | E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored   |
| _____ Corkscrew       | F. Used to open bottles of wine   |
| _____ Tray Jack       | G. Style of dining in which the courses come out one at a time  |