

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**

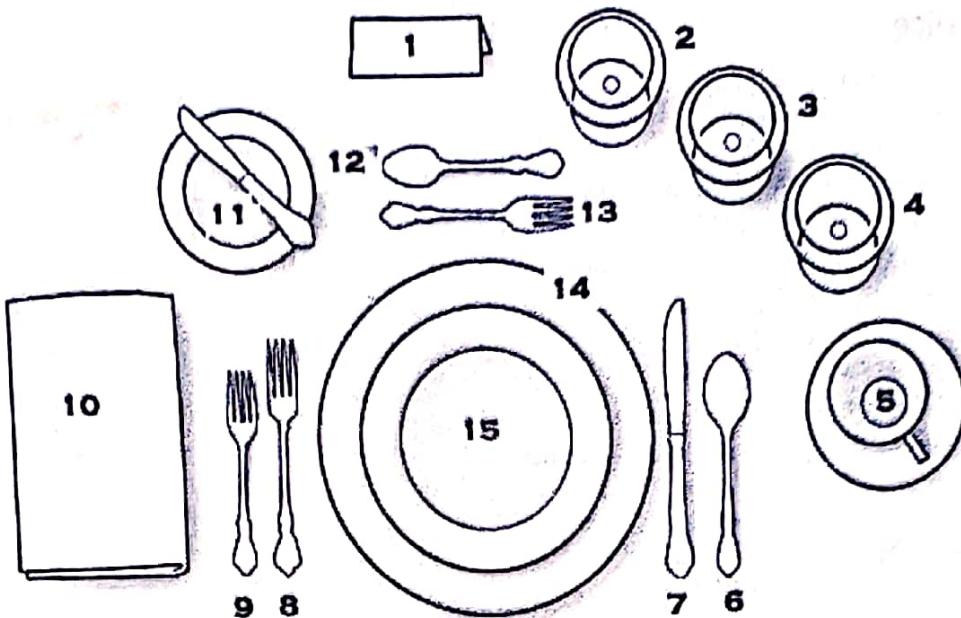
6) If you bring the wrong entrée to a guest what should you do?
a) Go back into the kitchen and patiently wait in line behind the rest of the servers until it's your turn
b) Inform the guests that you will bring the correct entrée once everyone else in the dinning room is served
c) Try to convince the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

Match the Correct Vocabulary

D Scullery
E Queen Mary
A Chaffing Dish
B 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

Servers Test



Match the Number to the Correct Vocabulary

10	Napkin	8	Dinner Fork
11	Bread Plate and Knife	5	Tea or Coffee Cup and Saucer
1	Name Place Card	7	Dinner Knife
12	Teaspoon	2	Wine Glass (Red)
13	Dessert Fork	9	Salad Fork
12	Soup Spoon	14	Service Plate
15	Salad Plate	3	Wine Glass (White)
4	Water Glass		

Fill in the Blank

1. The utensils are placed 3 inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? Sugar & milk/cream
3. Synchronized service is when: People have Service roles like an assembly line
4. What is generally indicated on the name placard other than the name? Table #
5. The Protein on a plate is typically served at what hour on the clock? half
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? Accommodate

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Education

University of San Diego, (USD), San Diego, CA
Bachelor's of Business Administration

Expected May 2020

San Diego City College (SDCC), San Diego, CA
GPA: 3.61

Relevant Experience

Intelligence Specialist, United States Navy

2010-15

- Collected and analyzed highly sensitive intelligence relating to counter-piracy and counter-terrorism measures
- Produced and disseminated mission and analysis derived reports through daily briefings and memorandum
- Prioritized tasks and managed time effectively to deliver on high priority deliverables for senior ranking officers

Brand Ambassador, Evolution Fresh

2015-17

- Successfully created and implemented marketing displays resulting in increased sales
- Utilized time management skills to delegated tasks and complete projects within deadlines
- Maintained organizational relationships with clients and vendors

Busser, Live Wire

2017-2019

- Maintained cleanliness in a fast-paced bar
- Cleared tables, threw trash away, wiped down tables
- Washed glasses

Student Organizations

Secretary, Student Veterans Organization

2019

Member, Entrepreneurship Club

2019

Member, Sales Club

2019

Technical Proficiencies

Microsoft Outlook, Excel, Word, PowerPoint

Government Clearance

2010-15

Top Secret with access to Sensitive Compartmented Information (TS//SCI)

Reference: Thaddeus (Manager Live Wire): Cell #: (619) 933-1835