

Name Irena Hawthorne

## Servers Test

Score 21 / 35Multiple Choice

1) Food is served on what side with what hand?

- D 2
- 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?

- D C
- 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
- 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?

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

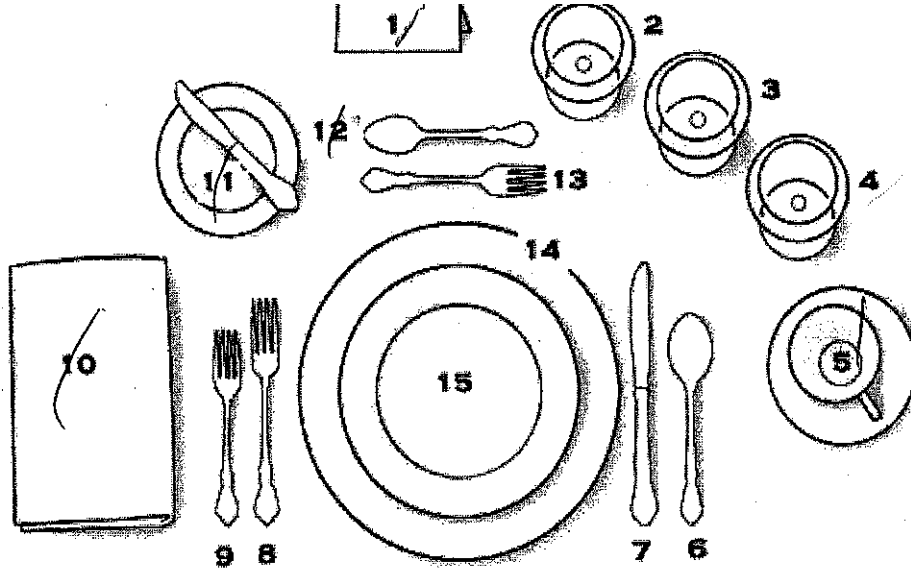
5) When you are setting a dining room how should you set up your tablecloths?

- d
- 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?

- d
- 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 VocabularyD F SculleryE D Queen MaryA Chaffing DishB G French PassingG B Russian ServiceF CorkscrewC Tray JackA. Metal buffet device used to keep food warm by heating it over warmed waterB. 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 floorD. Area for dirty dishware and glassesE. Large metal shelving unit for prepared food to be held or for dirty trays to be storedF. Used to open bottles of wineG. 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 3 Wine Glass (Red)  
 3 4 Salad Fork  
 14 Service Plate  
 3 4 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 2 Water Glass

**Fill in the Blank**

- The utensils are placed 2 1/2 inch inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? Sugar, milk
- Synchronized service is when: Food are Arranged on table ✓
- What is generally indicated on the name placard other than the name? Company name ✓
- The Protein on a plate is typically served at what hour on the clock? 24 ✓
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?  
Inform the cook to make this dish ✓