

Acrobat

outsourcing

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

First and Last Name: Amy Munoz
Email: amy18munoz1@gmail.com
Phone number: (424)274-5932

Working Experience:

Company Name: Panera Bread
Dates of Employment: April 2019 - present

Job Responsibility:

- Sandwich maker
-
-
-

Company Name: Pasadena Water & Power (temp. summer job)
Dates of Employment: June 2017 - August 2017

Job Responsibility:

- file, fax, email, print documents.
- disperse mail
- assist
-

Company Name: _____
Dates of Employment: _____

Job Responsibility:

-
-
-
-

Skills

- bilingual
- responsible
- patient
- hard-working
- quick learner.

Servers Test

Multiple Choice

B

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

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

A

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

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

5

86%

Match the Correct Vocabulary

D Scullery

A. Metal buffet device used to keep food warm by heating it over warmed water

E 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)

A Chaffing Dish

C. Used to hold a large tray on the dining floor

G French Passing

D. Area for dirty dishware and glasses

B Russian Service

E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored

F Corkscrew

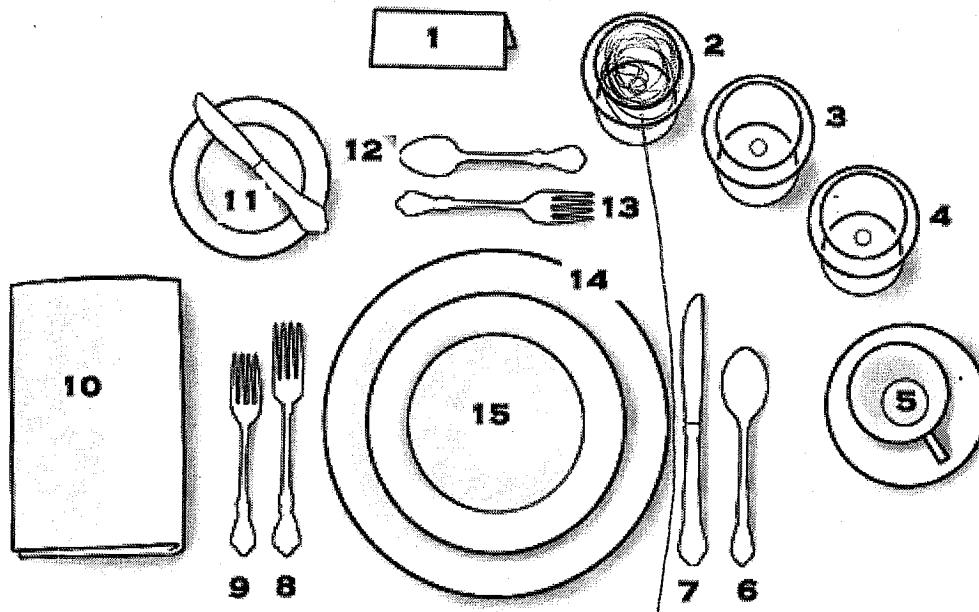
F. Used to open bottles of wine

C Tray Jack

G. Style of dining in which the courses come out one at a time

Name Amy Munoz
Score / 35

Servers Test



Match the Number to the Correct Vocabulary

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

8

Dinner Fork

5

Tea or Coffee Cup and Saucer

7

Dinner Knife

23

Wine Glass (Red)

9

Salad Fork

14-15

Service Plate

3

Wine Glass (White)

Fill in the Blank

1. The utensils are placed one inch (es) from the edge of the table.

2. Coffee and Tea service should be accompanied by what extras? sugar and creamer

3. Synchronized service is when: different services are taking place simultaneously

4. What is generally indicated on the name placard other than the name? meat option / vegan

5. The Protein on a plate is typically served at what hour on the clock? 10

6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?

inform the supervisor