

## Tray Passing Test

6/6

### Multiple Choice:

1. The term used to refer to small-bite sized appetizers is:  
A. Starter  
 B. Hors D'oeuvres  
C. Finger Foods  
D. Sors Pauvre  
E. None of the above
2. If a guest asks about an allergen you should:  
A. Take the question very seriously  
B. Only answer definitely if you are certain of the answer  
C. If you are uncertain, check with the chef  
 D. All of the above  
E. None of the above
3. When tray passing you should be sure to walk:  
A. In a straight line  
B. Quickly  
C. Upright  
 D. Slowly  
E. Like an egyptian
4. Along with your tray what should you always have in your hand?  
 A. Napkins  
B. Toothpicks  
C. Coasters  
D. Disinfectant  
E. None of the above
5. You should refill your tray when:  
A. It's completely empty  
B. You finish a lap, regardless of how much you have left  
 C. You only have a few pieces left  
D. Every time you find trash on the floor
6. Before you begin tray passing you should:  
A. Know how to describe what you're serving  
B. Know the possible allergens in your dish  
C. Have napkins ready in hand  
D. Have a smile on your face  
 E. All of the above

100 %

## Wine Serving Test

81% 80%

### Multiple Choice:

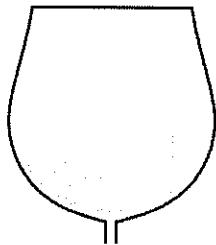
1. Which of the following can be found on a wine label:  
 A. Where the wine was made  
 B. The year the wine was made  
 C. The style of wine  
 D. The alcohol content  
 E. All of the above

2. Which of the following is NOT a type of red wine:  
 A. Pinot Noir  
 B. Merlot  
 C. Pinot Grigio  
 D. Cabernet Sauvignon  
 E. None of the above

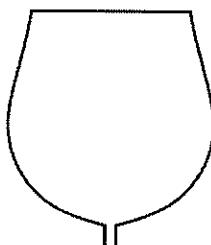
3. What is the best way to hold a wine glass?  
 A. By the stem  
 B. With your palm open, fully grasping the glass  
 C. The top of the glass  
 D. From the bottom of the glass

4. Which of the following is NOT a type of white wine:  
 A. Sauvignon Blanc  
 B. Chardonnay  
 C. Pinot Grigio  
 D. Merlot  
 E. None of the above

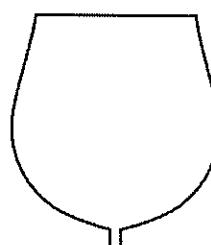
### Complete the diagram



pinot grigio



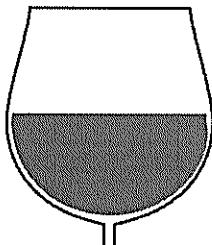
sauvignon Blanc



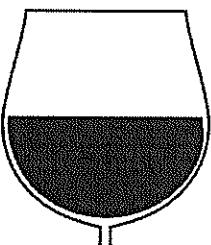
chardonnay

Light & Sweet

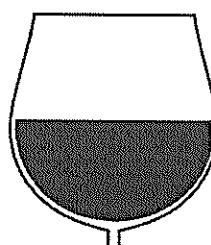
Dry & Rich →



pinot noir



merlot



cabernet  
sauvignon

Light bodied & fruity

Full bodied & savoury →

## Plated Service Test

### Multiple Choice:

25 / 30.

83%

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 the glass should you handle at all times?
  - A The stem
  - B The widest part of the glass
  - C The top

### Match the Term:

<u>B</u>	American
<u>F</u>	Family Style
<u>D</u>	French
<u>E</u>	Russian
<input checked="" type="checkbox"/> C	Butler
<input checked="" type="checkbox"/> A	English
<u>G</u>	Synchronized

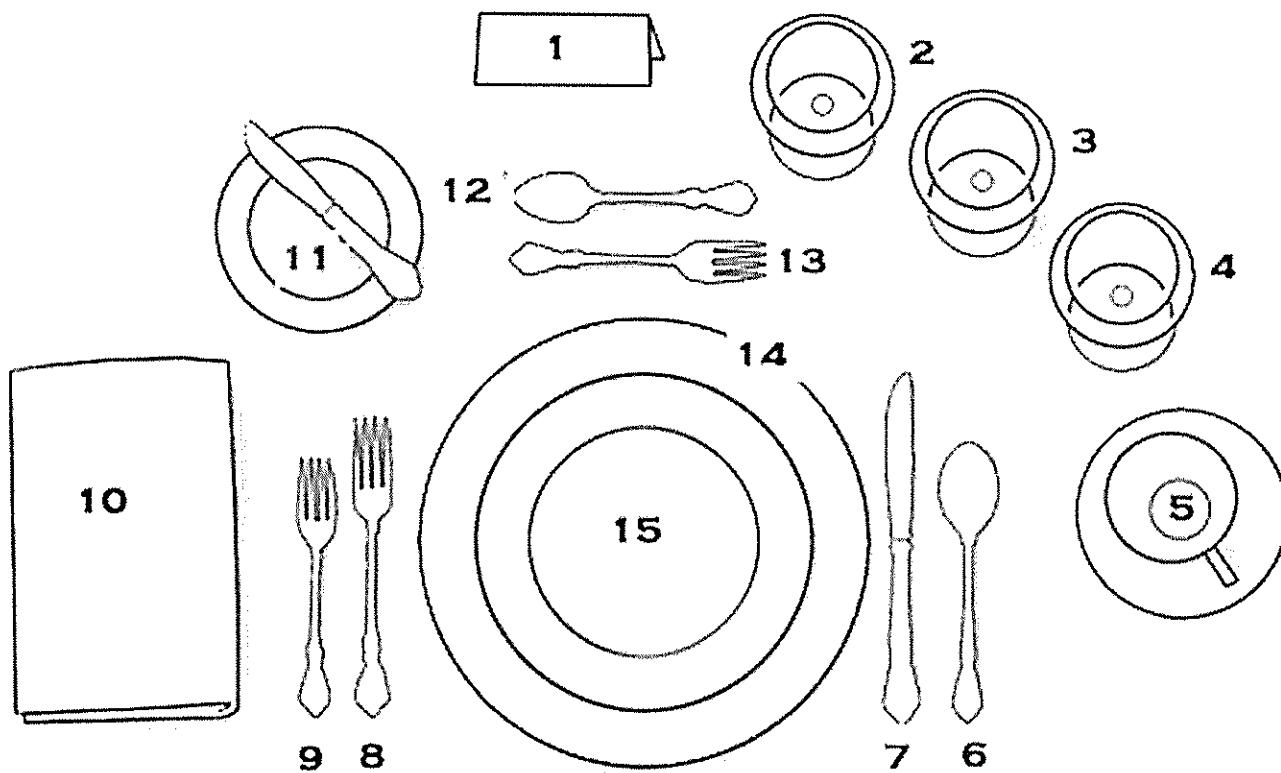
A.	Food is put on trays in the kitchen and passed by servers. Guests serve themselves, using cocktail napkins provided by the server.
B.	Foods are pre-portioned in the kitchen, arranged on plates and served by servers from the left. Beverages are served from the right. Used dishes and glasses are removed from the right.
C.	Large serving platters and bowls are filled with foods in the kitchen and set on the dining tables by servers.
D.	Style of service where food is prepared or served individually at the dinner table to fit the customer's specific taste.
E.	Style of dining in which the courses come out one at a time
F.	Method of serving in which food is brought to the table in serving dishes from which everyone helps himself or herself.
G.	All Plates are served at the same time by all servers

### Fill in the Blank

List at least 2 duties required for each approach:

1. First approach: Greetings, beverage request.
  
2. Second approach: beverage, delivery, dinner order.
  
3. Third approach: dinner delivery, Refill the water.
  
4. Fourth approach: Ask if they want coffee. Also dessert.

## Plated Service Test



- 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 Coffee Cup and Saucer
- 7 Dinner Knife
- 2 Wine Glass (Red)
- 11 Salad Fork X 1
- 14 Service Plate
- 3 Wine Glass (White)

## Buffet Service Test

ce | 10

### Multiple Choice:

1. The first thing a client is going to notice about you is:

- How much you went through to get there
- How far you had to park
- What you look like when you report for duty
- How Punctual you are
- A&B only
- C&D only
- All of the above

2. BEO stands for:

- Banquet Efficiency Order
- Better Events Organization
- Banquet Event Order
- Best Ever Odor
- None of the above

3. Once your chafing dish is set up, the next step is to add what to the pan:

- The food
- Hot Water
- Cold Water
- Jelly from the Sterno can
- None of the above

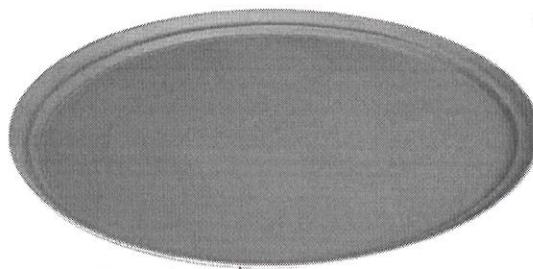
4. Which is an acceptable way to lite a sterno can?

- With matches
- With a regular cigarette lighter
- With a long-neck lighter
- All of the above
- None of the above

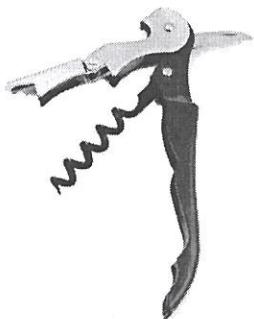
### Name that item:



Sterno's  
Fuel can



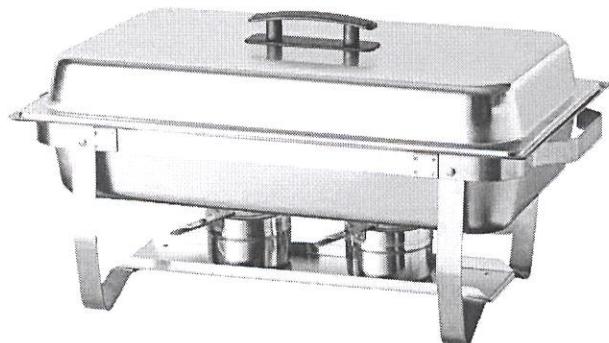
service/  
Oval Tray



Wine Key



Beverage  
Medium Tray



Chafing Dish



Lighter