



ACROBAT OUTSOURCING
TSC GROUP

First and Last Name: Isaiah Dixon
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Working Experience:

Company Name: titan event security
Dates of Employment: 1/20/19

Job Responsibility:

- Banquet server
- security
- -
- -

Company Name: Dristy
Dates of Employment: 2/8/19

Job Responsibility:

- host
- server
- -
- -

Company Name: Dgs
Dates of Employment: 1/5/2017

Job Responsibility:

- wheel chair
- security
- -
- -

Skills

- -
- -
- -
- -

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Buffet Service Test

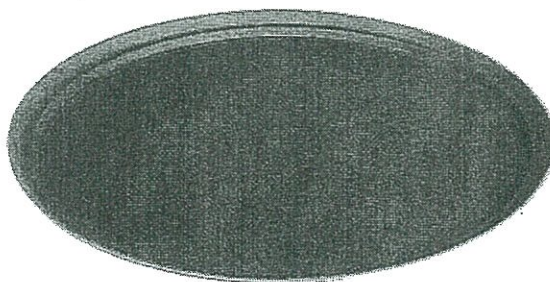
Multiple Choice:

- The first thing a client is going to notice about you is:
 - ☒ A. How much you went through to get there
 - B. How far you had to park
 - C. What you look like when you report for duty
 - D. How Punctual you are
 - E. A&B only
 - F. C&D only
 - G. All of the above
- BEO stands for:
 - ☒ A. Banquet Efficiency Order
 - B. Better Events Organization
 - C. Banquet Event Order
 - D. Best Ever Odor
 - E. None of the above
- Once your chaffing dish is set up, the next step is to add what to the pan:
 - A. The food
 - ☒ B. Hot Water
 - C. Cold Water
 - D. Jelly from the Sterno can
 - E. None of the above
- Which is an acceptable way to lite a sterno can?
 - ☒ A. With matches
 - B. With a regular cigarette lighter
 - C. With a long-neck lighter
 - D. All of the above
 - E. None of the above

Name that item:



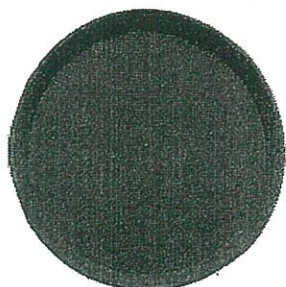
fire burner



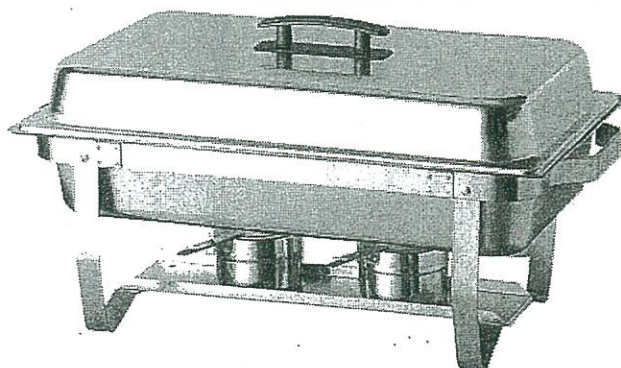
tray



beer opener



server tray



hot pan



lighter



Multiple Choice

A

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

B

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

C

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

d

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

b

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

a

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

b

Scullery

E

Queen Mary

C

Chaffing Dish

D

French Passing

F

Russian Service

G

Corkscrew

A

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