

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

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

Match the Correct Vocabulary

D Scullery

E Queen Mary

A Chaffing Dish

G French Passing

B 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

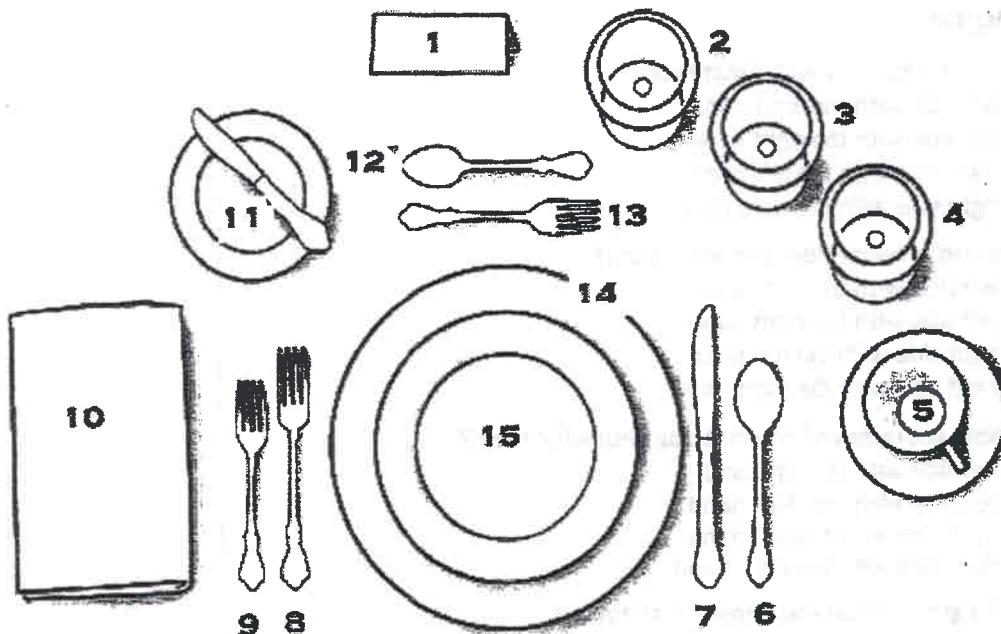
D. Area for dirty dishware and glasses

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

11 Bread Plate and Knife

1 Name Place Card

12 Teaspoon

13 Dessert Fork

16 Soup Spoon

15 Salad Plate

4 Water Glass

8 Dinner Fork

5 Tea or Coffee Cup and Saucer

7 Dinner Knife

2 Wine Glass (Red)

9 Salad Fork

14 Service Plate

3 Wine Glass (White)

Fill in the Blank

1. The utensils are placed 1-2 inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? sugar, creamer
3. Synchronized service is when: all dishes are dropped at same time
4. What is generally indicated on the name placard other than the name? dish of choice
5. The Protein on a plate is typically served at what hour on the clock? 6 o'clock
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? take request and ask manager or chef

Blue Grant

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Dear Hiring Manager:

I have over 20 years in the restaurant industry, working as a server, bartender, host, chef, manager and owner. Below I have listed the major points. I have also done many short-term/temporary gigs over the years. The last restaurant I managed, feed, was a labor of love for my partner and me. We turned a failing business into a success, and then it was sold by the owner (who happened to be his sister). This was heartbreaking for us, but we did get a little compensation. He has been able to expand his water business, and I have been able to work on paintings again. Right now I am looking for a part-time, low stress job (by low-stress, I mean relative to managing 44 employees, a wine list, private events...). I am not looking for anything management related, but will do a good job in a server/host type position. This will allow me the mental space and time to continue my work and help Robert with his water business, while bringing in income. I look forward to hearing from you.

Certifications:

Certified Sommelier CMS

WSET Level 3 with Merit

French Wine Scholar pass with honors

ServSafe Manager

LAPD STAR training

TIPS Certified

Experience:

Feb 2013-Jan 2016

Feed 1239 Abbot Kinney Venice CA 90291

Tel: 310.804.9066

Position: Host, Manager

Salary: \$75K

Supervisor: Robert Staats

Feb 2011-March 2012

Sagra

Austin TX

Tel: 646.872.1002

Position: Server

Supervisor: Sarwat Pellegrini

2001-2010

Owned my own restaurants in New York City and Miami.

References:

Robert Staats 310.804.9066

Rossana Morales 954.298.3450

Norah Kelly 917.846.7312

Adam Helm 908.892.7463

Guy Jacobson 917.513.2194