Name	Period	Date

Practicum in Culinary Arts Setting the Tone: Table Setting, Dining, and Service Quiz

Multiple Choice Questions: Choose the best answer to each question by writing the appropriate letter on the blank next to the question.

_____1. In which type of service does a seated hostess or host place food from bowls & platters on to guests' plates?

- a. Russian Service c. English Service
- b. French Service d. American Service

_____2. In which type of service are guests served from tableside carts?

- a. Russian Service c. English Service
- b. French Service d. American Service

____3. Which type of service is the most formal?

- a. Russian Service c. English Service
- b. French Service d. American Service

____4. Which type of service is food portioned onto plates in the kitchen by employees?

- a. Russian Service c. English Service
- b. French Service d. American Service
- ___5. A server in training is called:
 - a. captain
 - b. apprentice
 - c. front waiter
 - d. maître d' hotel

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6.	Which position in the dining room is responsible for overseeing all service?
	a. Front waiter
	b. Head Waiter
	c. Maître d' hotel
	d. apprentice
7.	Which of the following is performed on the guest's left side?
	a. Presenting & serving from a platter
	b. Setting & clearing plates
	c. Replenishing or changing flatware
	d. Pouring beverages & presenting bottles
8.	Which of the following is performed at the guest's right side?
	a. Pouring beverages and presenting bottles
	b. Holding platters when guests help themselves
	c. Serving salad when it is served as a side dish
	d. Placing bread on bread plates
9. V	/hich of the following is placed to the right side of a table setting?
	a. Dinner knife
	b. Dinner fork
	c. Salad fork
	d. Bread plate
10.	Where in the traditional table setting is the dinner fork placed?
	a. Directly above the water glass
	B. To the right of the dinner plate
	C. To the left of the dinner plate
	d. Directly above the dinner plate

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Кеу

- 1. c
- 2. с
- 3. a
- 4. d
- 5. b
- 6. c
- 7. a
- 8. a
- 9. a
- 10. c