

DIRECTIONS: *Watch the video. Read the questions and type in the correct letter or yes/no in the box provided at the end of each question.*

1. What should be your number priority when “bussing” ?
 - a. Make sure customers pay for their meals.
 - b. Keep the kitchen clean.
 - c. Bussing and re-setting the tables.
2. When cleaning the table, what should you pick up first?
 - a. The plates
 - b. The silverwares
 - c. The napkins
3. Should you put your fingers in the glass when picking it up?
 - a. Yes
 - b. No
4. Where do you take all the dirty dishes that you collect?
 - a. To the kitchen
 - b. To the dining room
 - c. To the bar

5. What do you set up the table with?
 - a. Only silverwares, like, fork, spoon, and knife
 - b. Only the plates
 - c. Silverwares, napkins, and appetizer plates
6. How many forks do you have to put on the table?
 - a. 1
 - b. 2
 - c. 3
7. Should you set the forks on the right side?
 - a. Yes
 - b. No
8. How many spoons and knives do you put on the table?
 - a. 2 knives and 1 spoon
 - b. 2 spoons and 1 knife
 - c. 1 spoon and 1 knife
9. How many linens do you need to put on the tray?
 - a. 3
 - b. 5
 - c. 1
10. Do you need a separate linen for the wine pitchers and water/tea pitchers?
 - a. Yes
 - b. No
11. Bussing includes cleaning the windows.
 - a. Yes
 - b. No
12. Do all the glass doors be cleaned?
 - a. Yes
 - b. No