

Dockers Server Practice Test (Sample)

Study Guide



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SAMPLE

Questions

SAMPLE

- 1. What action must be taken before presenting the check to a customer?**
 - A. Take the customer's order again**
 - B. Update the menu prices**
 - C. Fully bus the table and check the bill**
 - D. Ask if they would like another drink**
- 2. What is one important point in servicing all guests at Dockers?**
 - A. Only check in on guests at the end of their meal**
 - B. Make sure to thank guests and invite them back**
 - C. Discuss restaurant operations with guests**
 - D. Keep conversations brief and to the point**
- 3. Which of the following is a nachos choice?**
 - A. Fried chicken**
 - B. BBQ pork**
 - C. Steak**
 - D. Tofu**
- 4. Where should bar glasses be stored?**
 - A. In the glass rack**
 - B. In the sink**
 - C. On the counter**
 - D. In the dishwasher**
- 5. Does Roasted Half Chicken contain bones?**
 - A. No**
 - B. Yes**
 - C. Only in the wing**
 - D. Only in the thigh**
- 6. What is the vegetarian sandwich offered?**
 - A. Grilled vegetable panini**
 - B. Roasted summer veggie salad in a wrap**
 - C. Caprese sandwich**
 - D. Falafel pita**

- 7. Which of the following statements about the key lime pie is true?**
- A. It is made with oranges**
 - B. It contains nuts**
 - C. It is dairy-free**
 - D. It is a savory dish**
- 8. What does the docker-compose up command accomplish?**
- A. It builds the Docker images**
 - B. It starts the entire application defined in a docker-compose.yml file**
 - C. It stops all containers**
 - D. It removes the application stack**
- 9. What is the effect of failing a health check in a Docker container?**
- A. The container keeps running without any issues**
 - B. The container is automatically restarted**
 - C. The container's resources are allocated differently**
 - D. The container's image is rebuilt**
- 10. What is a suggested upsell for the steak?**
- A. Grilled asparagus**
 - B. Crab cake with lobster fondue on top**
 - C. Caesar salad**
 - D. Baked potato**

Answers

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1. C
2. B
3. B
4. A
5. B
6. B
7. B
8. B
9. B
10. B

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Explanations

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1. What action must be taken before presenting the check to a customer?

- A. Take the customer's order again**
- B. Update the menu prices**
- C. Fully bus the table and check the bill**
- D. Ask if they would like another drink**

To present the check to a customer properly, it is essential to fully bus the table and check the bill beforehand. This ensures a clean and orderly dining environment, which is conducive to a positive customer experience. Busing the table involves clearing any used dishes and utensils, which not only makes the table more inviting but also reflects well on the service quality. Additionally, checking the bill ensures that all items ordered are accurately charged, preventing any discrepancies that could lead to confusion or dissatisfaction when the bill is presented. This attention to detail demonstrates professionalism and respect for the customer, ultimately enhancing their overall experience at the establishment.

2. What is one important point in servicing all guests at Dockers?

- A. Only check in on guests at the end of their meal**
- B. Make sure to thank guests and invite them back**
- C. Discuss restaurant operations with guests**
- D. Keep conversations brief and to the point**

Making sure to thank guests and invite them back is crucial in servicing all guests at Dockers. This practice not only demonstrates appreciation for their patronage but also fosters a welcoming atmosphere that encourages repeat visits. A genuine expression of gratitude helps build a rapport between staff and guests, enhancing their overall dining experience. Inviting guests back is an essential part of establishing a long-term relationship with customers, ultimately contributing to customer loyalty and positive word-of-mouth for the restaurant. Engaging with guests in this way goes beyond simply attending to their immediate needs; it helps to create an inviting environment where guests feel valued and appreciated, which can make a significant difference in their perception of the service they received.

3. Which of the following is a nachos choice?

- A. Fried chicken**
- B. BBQ pork**
- C. Steak**
- D. Tofu**

BBQ pork is often considered a nachos choice because it complements the flavor profile and texture traditionally associated with nachos. Nachos typically consist of tortilla chips topped with various ingredients such as cheese, jalapeños, and meats. BBQ pork adds a smoky, savory taste that pairs well with the crunchy chips and melty cheese, enhancing the overall experience. Fried chicken, steak, and tofu, while they can be part of a nacho dish depending on personal preference, are less common in traditional nacho recipes compared to BBQ pork. BBQ sauces and the slow-cooked nature of the pork contribute to a rich and satisfying topping that many people enjoy on nachos, making it a more fitting choice in this context.

4. Where should bar glasses be stored?

- A. In the glass rack**
- B. In the sink
- C. On the counter
- D. In the dishwasher

Bar glasses should be stored in the glass rack because this option provides the best environment for maintaining the cleanliness and integrity of the glasses. Glass racks are specifically designed to hold glassware securely, protecting it from chips, cracks, or other damage that could occur when stored elsewhere. Storing glasses in the sink or on the counter can expose them to dust and contaminants, which can compromise hygiene and cleanliness. Additionally, placing glasses in the dishwasher is not ideal for storage, as dishwashers are designed for cleaning and not for maintaining glassware safely over time. Therefore, using a glass rack ensures that bar glasses are adequately stored, protected, and easily accessible for use.

5. Does Roasted Half Chicken contain bones?

- A. No
- B. Yes**
- C. Only in the wing
- D. Only in the thigh

Roasted Half Chicken does indeed contain bones. This is because a whole chicken is typically cut in half through the breast, preserving the natural structure that includes bones in various parts of the chicken. Therefore, when you order or consume a roasted half chicken, you are receiving the meat that is still attached to the bones of the breast, the wings, the thighs, and possibly even the back. Each of these sections retains its respective bones, which is fundamental to how the chicken is prepared and served. This highlights the characteristic of roasted half chicken that distinguishes it from boneless options. Understanding this is essential for anyone preparing or serving chicken dishes, as it impacts how the meat is consumed and can affect dining choices for individuals who prefer boneless meat.

6. What is the vegetarian sandwich offered?

- A. Grilled vegetable panini
- B. Roasted summer veggie salad in a wrap**
- C. Caprese sandwich
- D. Falafel pita

The roasted summer veggie salad in a wrap is made with seasonal vegetables that highlight freshness and flavor, providing a nutritious and satisfying option for vegetarians. This sandwich not only caters to those who avoid meat but also emphasizes the use of vibrant, healthy ingredients, typically found in summer harvests. The wrap format allows for easy handling and consumption, appealing to those looking for a meal that is both delicious and convenient. The other options may also appeal to vegetarian preferences, but they do not specifically convey the essence of a sandwich filled with a variety of roasted vegetables combined into a wrap style that maintains the theme of a garden-fresh, veggie-centric meal.

7. Which of the following statements about the key lime pie is true?

- A. It is made with oranges
- B. It contains nuts**
- C. It is dairy-free
- D. It is a savory dish

The statement regarding the key lime pie being made with nuts is not accurate, as key lime pie is traditionally made with key lime juice, egg yolks, and sweetened condensed milk, giving it a creamy texture. The correct option relates to the absence of specific ingredients that would categorize it as a savory dish. Key lime pie is a dessert known for its tart flavor from the key limes, paired with the sweetness of the condensed milk. It typically has a graham cracker crust and is often topped with whipped cream. Further, it is not made with oranges, nor is it classified as a savory dish; it embraces a distinctly sweet profile. The correct answer focuses on understanding the classic components of key lime pie, emphasizing its nature as a dessert rather than any savory connections or irrelevant ingredient inclusions like nuts.

8. What does the docker-compose up command accomplish?

- A. It builds the Docker images
- B. It starts the entire application defined in a docker-compose.yml file**
- C. It stops all containers
- D. It removes the application stack

The docker-compose up command is primarily used to start up an entire application as defined in a docker-compose.yml file. This command reads the configuration specified in that file, which outlines the services, networks, and volumes necessary for the application to run. When executed, docker-compose up will create and start any containers needed based on the defined services, ensuring that everything works together seamlessly as intended. While it is true that the command may also automatically build the images if they do not already exist (in cases where the image is not available), its main purpose is to bring the application up. Therefore, starting the entire application is the most accurate description of the command's primary function. Other choices, such as stopping containers or removing the application stack, pertain to different commands within the Docker ecosystem and do not align with the purpose of "docker-compose up."

9. What is the effect of failing a health check in a Docker container?

- A. The container keeps running without any issues**
- B. The container is automatically restarted**
- C. The container's resources are allocated differently**
- D. The container's image is rebuilt**

When a container fails a health check, it indicates that the application inside the container is not functioning as expected. The purpose of health checks is to monitor the state of the running services in the container and determine whether they are responding correctly. If a container consistently fails its health check, Docker will recognize this issue and take action based on the health check configuration. Specifically, if the health check fails a certain number of times (as defined by the health check parameters), Docker automatically marks the container as unhealthy. When this happens, the container is typically restarted to attempt to recover the application to a healthy state. This automated response helps maintain the overall reliability and availability of services running in a Docker environment. By ensuring that containers that are not functioning correctly are restarted, Docker helps to minimize downtime and keep the system healthy. The other options do not accurately represent the behavior of Docker in response to failed health checks. For example, the container does not simply continue running without issues, nor are its resources reallocated in a manner directly tied to health checks, and the image of the container is not rebuilt automatically due to health check failures.

10. What is a suggested upsell for the steak?

- A. Grilled asparagus**
- B. Crab cake with lobster fondue on top**
- C. Caesar salad**
- D. Baked potato**

Choosing the crab cake with lobster fondue on top as an upsell for the steak is a strategic decision that enhances the dining experience. This combination elevates the meal by adding a luxurious seafood element, which complements the richness of the steak. The flavors of the crab and lobster can create a sophisticated pairing, enticing customers looking for a more indulgent option. Additionally, upselling a dish that offers a combination of land and sea often appeals to diners seeking a lavish experience, especially if they are celebrating a special occasion or looking to treat themselves. The inclusion of rich sauces, like lobster fondue, enhances the overall presentation and taste, making it a strong candidate for an upsell that adds value and exclusivity to the steak dish. On the other hand, while grilled asparagus, a Caesar salad, and a baked potato can serve as side dishes to complement a steak, they do not carry the same level of indulgence or unique appeal as the crab cake with lobster fondue, which is likely to create a memorable dining experience for customers.