

Ada Diane Devote

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Objective: To find a position where my skills and knowledge as a person will allow me to grow financially and personally.

Work Experience:

Massage Envy,Diamond Bar, Ca

04/15-current

Esthetician

-perform customized facials on new and existing clients.

-recommend products that are appropriate for the clients skin type, and to have them rebook their next appt.

-inventory

-training on Dr. Murad products

-PCA chemical peels

Club 54, Pasadena, CA.

6/2016-current

-prepare drinks in a timely manner for customers in a nightclub environment

-craft cocktails, never pre-mixed

Bartenders Test

Score 24 / 35

Multiple Choice (6 points)

B

1) Carbonation _____ the rate of intoxication.

- a) Slows down
- b) Speeds up
- c) Does nothing to

B

2) What are the six most commonly used spirits?

- a) Sweet and Sour, Triple Sec, Grenadine, Midori, Lime Juice and Cranberry Juice
- b) Vodka, Whiskey, Gin, Bourbon, Rum and Tequila
- c) Chardonnay, Cabernet Sauvignon, Champagne, Merlot, Sauvignon Blanc, Zinfandel
- d) Kahlua, Vodka, Frangelico, Gin, Tequila, Spiced Rum

B

3) You can accept an expired ID as long as all other information is correct.

- a) True
- b) False

B

4) If someone has had too much to drink, serving them coffee will help sober them up.

- a) True
- b) False

D

5) What are the acceptable forms of ID for Alcohol Consumption?

- a) State or Government Issued ID Card or Drivers License
- b) Passport or Passport ID Card (as long as it lists the person's date of birth)
- c) School ID or Birth Certificate
- d) A & B
- e) A, B & C

B

6) If there is no shaker tin available to scoop ice for a drink, it is okay to use a glass.

- a) True
- b) False

-1
97

Vocabulary (9 points)

Match the word to its definition

C "Straight Up"

a.) Used to crush fruits and herbs for craft cocktail making

F Shaker Tin

b.) Used with the Shaker Tin to prevent solid material from entering a cocktail glass when poured

I "Neat"

c.) To serve chilled liquor in a chilled stemmed cocktail glass with no ice

A Muddler

d.) To pour $\frac{1}{2}$ oz of a liquor on top

B Strainer

e.) Used to measure the alcohol and mixer for a drink

E Jigger

f.) Used to mix cocktails along with a pint glass and ice

g Bar Mat

g.) Used on the bar top to gather spills

A "Float"

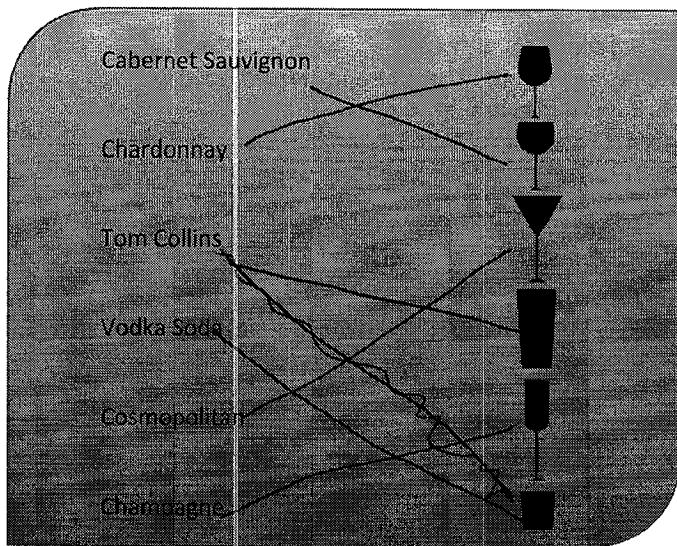
h.) Requesting a separate glass of another drink

h "Back"

i.) Means to serve spirit room temperature in a rocks glass with no ice

Glassware (6 points)

Match the correct glass to the drink



Answer and Question (14 points)

Provide examples of 3 brand name "top shelf" spirits (3 points): grey goose, patron, maters
What are the ingredients in a Manhattan? sweet vermouth, bourbon, cherry (whiskey)

What are the ingredients in a Cosmopolitan? vodka, cranberry, triple sec

What are the ingredients in a Long Island Iced Tea? vodka, teq, rum, gin, triple sec, s&s

What makes a margarita a "Cadillac"? tequila, triple sec, sweet and sour, orange juice

What is simple syrup? a liquid sugar substitute

Is it legal to pour liquor from one bottle into another? What is this called? (2 points)

No, married

What should you do if you break a glass in the ice? burn the well, scoop out ice

When is it OK to have an alcoholic beverage while working? Never

What does it mean when a customer orders their cocktail "dirty"? extra ingredients, usually olive juice

What are the ingredients in a Margarita? tequila, triple sec, sweet n sour