

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%

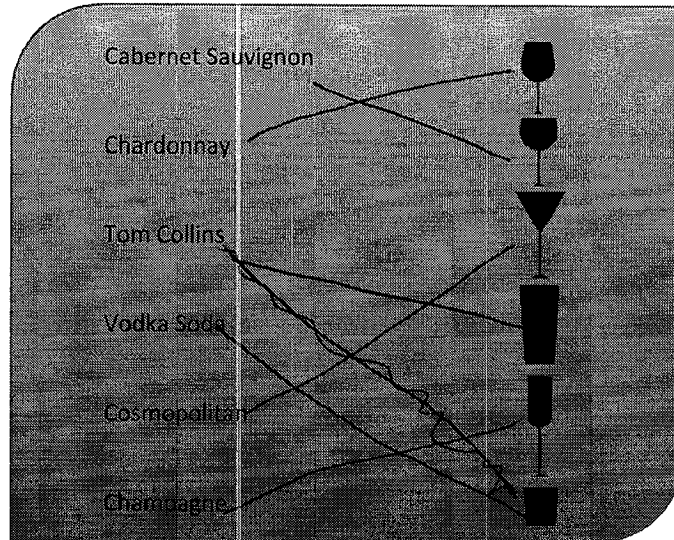
Vocabulary (9 points)

Match the word to its definition

- | | |
|------------------------|--|
| <u>C</u> "Straight Up" | a.) Used to crush fruits and herbs for craft cocktail making |
| <u>F</u> Shaker Tin | b.) Used with the Shaker Tin to prevent solid material from entering a cocktail glass when poured |
| <u>I</u> "Neat" | c.) To serve chilled liquor in a chilled stemmed cocktail glass with no ice |
| <u>A</u> Muddler | d.) To pour 1/2 oz of a liquor on top |
| <u>B</u> Strainer | e.) Used to measure the alcohol and mixer for a drink |
| <u>E</u> Jigger | f.) Used to mix cocktails along with a pint glass and ice |
| <u>G</u> Bar Mat | g.) Used on the bar top to gather spills |
| <u>A</u> "Float" | h.) Requesting a separate glass of another drink |
| <u>H</u> "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, makers
- What are the ingredients in a Manhattan? sweet vermouth, bourbon, cherry (shaken) ^{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, sds
- What makes a margarita a "Cadillac"? tequila, triple sec, sweet and sour, orange ^{a hot splash}
- What is simple syrup? a liquid sugar substitute ^{100 proof shot}
- Is it legal to pour liquor from one bottle into another? What is this called? (2 points)
No, married ^(gran marnier)
- 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