

Stuart Chisholm
8 Admiral Dr Apt 232
Emeryville
CA 94608
646.546.8547
email: stuc1873@gmail.com

BUSINESS EXPERIENCE

July 2015 – To date Glen Park Station – San Francisco: Bartender

- I'm bartending part time in a local SF bar providing guests with a memorable experience and genuine hospitality. Successful at consistently delivering the highest quality service. I am responsible for the creation of our cocktails while 'barrel aging' our special Manhattan and Negroni cocktails. I'm a fast, honest and hard working, well versed in customer service and speciality drink preparation.

January 2014 – June 2015 Presidio Social Club – San Francisco: Bartender

- I'm a senior bartender in this modern American comfort food restaurant. Some of my many duties include helping with ordering, stock control and inventory, creating cocktails for our programs of Cocktail of the week and the Manhattan Project and the training of new hires. My intent in this job was to get back behind the bar to observe how things had changed over the years since I last tended bar and of course how the cocktails themselves have changed. I have a great rapport with a highly demanding clientele and mostly are receptive to my food and beverage suggestions. I feel, now that I'm again comfortable in that role, it is time for me to seek out a new challenge.

February 2012 – Dec 2013 Off the Menu Entertainment – NYC

- I work as a booking agent and tour manager for bands, DJ's and other musical acts. My job entailed the negotiating and writing of contracts, securing venues, riders and on occasion touring with an act as their tour manager. I'm responsible for all logistics concerning the artists travel, hotels etc. I have managed many demanding artists and situations arising from said job. Some artist will only drink specific water, some only Bollinger Champagne and some only want yellow M & M's in their dressing room.....

January 2007 – January 2012 Playwright Irish Pub – Miami Beach: Bartender/Manager

- I worked here as a bartender initially, after a short period of time it became clear to the owners that they needed a manager to oversee the night time business until close. My duties were the usual tasks pertaining to the day to day operation of a very busy South Beach location.

January 2006 - January 2007 Cleavelander Hotel –
Miami Beach: Asst Food and Beverage Director

- My position in the company was to assist the F&B director on the development, implementation and oversight of all working practices, training methods, stock control for eight bars and ordering of all wet and dry good associated with the bars. The stock control system we used was a Canadian system called Scanner-bar.



May 2004 – January 2006 One Little West 12th St. – NYC: Restaurant AG-Manager

- I’m an innovative professional with 17+ years of progressive management in the restaurant and bar business. My marketing expertise in diverse restaurants allows me to demonstrate initiative, creativity and success. I worked directly with three of the managing partners, I also assisted in the development of “One’s” wine list and cocktail list, stock control, ordering and inventory, the mentoring and training of other young managers and staff.

April 2003 - April 2004 Martignetti Liquors - NYC: Consultant

- Work directly with owners as a consultant, from demolition to rebuild of new bar. I was responsible for the training of all staff including the owners as this was their first venture in the hospitality industry. It was also my duty to implement all the system that they were going to use. In addition to this I also created a signature cocktail list that was exclusive to the bar. I also tended bar at the venue for a short period as they gained confidence.

January 2000 – April 2003 Black Cat and Blue Bar (French Brassiere and Jazz lounge) – San Francisco: Restaurant AG-Manager

- It was my duty to establish all policies & procedures for all the front of house employees. I also wrote the wine list, speciality drink list and trained on proper use of Micros 8700 (POS). In addition to this I also improved the delivery of food to the jazz lounge. I hosted wine training and outings to vineyards in Napa and Sonoma counties.

July 1997 – January 2000 Smith & Wollensky – New Orleans: Restaurant Manager

- Trained wait staff in proper food & wine service. I was initially hired as a bartender and after three months was promoted to manager in one of the US’s leading privately owned restaurants groups. I developed a strong knowledge of US and French wines and a knowledge and understanding of the position of Maitre D’ and the demands of a fine dining clientele.

EDUCATION

2011 Certified member of the United States Sommelier Association

1994 - 1996 Glasgow University, Scotland

- Studied: Philosophy, Geography and Latin American Studies

1996 - 1997 UC Berkeley

- Studied: Philosophy, Geographical Thought and Film Theory

REFERENCES

PSC	Scott Brody	415.203.0712
OTME	Richard Spiers	786.325.3034
The Playwright	Eamon Guilfoyle	305.534.0667
Cleveland	Tom Burchett	786.276.1414
Smith & Wollensky	Greg Francis	972.834.3035

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Multiple Choice (11 points)

- B 1) Carbonation _____ the rate of intoxication.
a) Slows down
b) Speeds up
c) Does nothing to
- B 2) Where does Bourbon Whiskey get its name from?
a) The distillation process
b) The County in Kentucky where it became popular
c) The white oak barrels it is stored in
d) The unique fermentation process whiskey goes through
- C 3) What is a Greyhound?
a) Lemonade and Gin
b) Cranberry Juice and Vodka
c) Grapefruit Juice and Vodka
d) Orange Juice and Gin
- A 4) Customers get a new, dry napkin with every drink served.
a) True
b) False
- B 5) 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 6) What are the ingredients in a Margarita?
a) Rum, Cola and Lime Wedge
b) Tequila, triple sec, Sweet & Sour, Lime Juice
c) Tequila, Orange Juice and Grenadine
d) Rum, Sweet & Sour and Orange Juice
- B 7) You can accept an expired ID as long as all other information is correct.
a) True
b) False
- B 8) If someone has had too much to drink, serving them coffee will help sober them up.
a) True
b) False
- A+B 9) 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
c) School ID or Birth Certificate
d) A & B
e) A, B & C
- B 10) If there is no shaker tin available to scoop ice for a drink, it is okay to use a glass.
a) True
b) False
- C 11) What are the ingredients in a Long Island?
a) Vodka, Gin, Tequila, Triple Sec, Sweet and Sour, Cranberry Juice
b) Vodka, Gin, Strawberry Puree, Sweet and Sour
c) Vodka, Gin, Triple Sec, Rum, Sweet and Sour, splash of Coca Cola
d) Gin, and splash of Dry vermouth

Vocabulary (9 points)

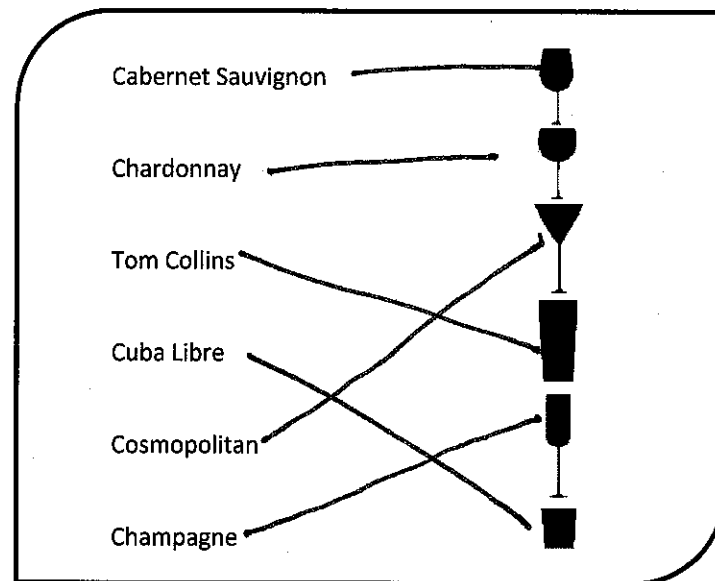
Match the word to its definition

- C "Straight Up"
- F Shaker Tin
- I "Neat"
- A Muddler
- B Strainer
- Z Jigger
- Q Bar Mat
- D "Screaming"
- H "Back"

- a.) Used to crush fruits and herbs for craft cocktail making
- b.) Used with the Shaker Tin to prevent solid material from entering a cocktail
- c.) To serve chilled liquor in a chilled stemmed cocktail glass with no ice
- d.) To pour ½ oz of vodka on top
- e.) Used to measure the alcohol and mixer for a drink
- f.) Used to mix cocktails along with a pint glass and ice
- g.) Used on the bar top to gather spills
- h.) Requesting a separate glass of another drink
- 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 (9 points)

Provide examples of 3 brand names top shelf spirits (3 points): LOUIS XIII, PARY VAN WINKLE, LAPHROIG

What does "topless" mean when ordering a drink? NEUTRAL

What is simple syrup? SUGAR + WATER

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

YES

What should you do if you break a glass in the ice? BURN ICE + CLEAN WORK

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