

**JACQUES RIGARD**  
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## EMPLOYMENT

**TRES LA/CARMELIZED CATERING**, Los Angeles, CA October 2015 – Present

Bartender

Working various events throughout Southern California.

**MR. CHOW**, Malibu/Beverly Hills, CA December 2012 – October 2015

Bartender

Sixth location of this iconic high-end Chinese restaurant, with original dishes.

**TOMPKINS SQUARE**, Los Angeles, CA October 2008 – August 2012

Manager/Bartender

Local Bar and Grill featuring unique burgers and 20 beers on tap.

**CUSTOM HOTEL**, Los Angeles, CA May 2008 – February 2009

Bartender

Unique boutique hotel with pool bar and full-service restaurant.

**GREY GOOSE VODKA**, Beverly Hills, CA April 2007 – Sept 2010

Bartender/Brand Ambassador

Representing the premium vodka brand at high profile events in Los Angeles.

**WILSON**, Culver City, CA May 2007 – Jan 2008

Bartender

Chef Michael Wilson's food - bar - café, offering global cuisine & wines.

**JAMES' BEACH**, Venice, CA May 2006 – April 2007

Bartender

Specialized in American cuisine and comfort food by the beach.

**BLACK TIE EVENT SERVICES**, Culver City, CA. May 1992 – Oct 2007

Bartender/Bar Manager

Company provides catering, bar catering and event staffing for a variety of clients

**FURAMA HOTEL**, Los Angeles, CA. September 2001- March 2002

Bartender

Marina Lounge was a sports bar/nightclub providing guests with food and drinks.

## SKILLS

Managerial skills including ordering product, scheduling and cash management; Aloha/Squirrel/Micros P.O.S. system knowledge; counter and service bar experience including food.



## Servers Test

### Multiple Choice

A

1) Food is served on what side with what hand?

- a) On the left side with the left hand
- b) On the left side with the right hand
- c) On the right side with the left hand
- d) On the right side with the right hand

D

2) Drinks are served on what side with what hand?

- a) On the left side with the left hand
- b) On the left side with the right hand
- c) On the right side with the left hand
- d) On the right side with the right hand

D

3) Food and drinks are removed on what side with what hand?

- a) On the left side with the left hand
- b) On the left side with the right hand
- c) On the right side with the left hand
- d) On the right side with the right hand

A

4) What part of a glass should you handle at all times?

- a) The stem
- b) The widest part of the glass
- c) The top

D

5) When you are setting a dining room how should you set up your tablecloths?

- a) Neatly and evenly across the tables
- b) The creases should all be going in the same directions
- c) The chairs should be centered and gently touching the table cloth
- d) All of the above

D

6) If you bring the wrong entrée to a guest what should you do?

- a) Go back into the kitchen and patiently wait in line behind the rest of the servers until it's your turn
- b) Inform the guests that you will bring the correct entrée once everyone else in the dinning room is served
- c) Try to convince the guests to eat what you brought them
- d) Go back into the kitchen to the front of the line and inform the expeditor that you need a different entrée

100%

### Match the Correct Vocabulary

D

Scullery

- ✓ A. Metal buffet device used to keep food warm by heating it over warmed water

E

Queen Mary

- B. Style of service where food is prepared or served individually at the dinner table to fit the customer's specific taste (i.e. providing dressing and pepper for salad or handing out bread to each patron)

A

Chaffing Dish

- ✓ C. Used to hold a large tray on the dining floor

G

French Passing

- ✓ D. Area for dirty dishware and glasses

B

Russian Service

- ✓ E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored

F

Corkscrew

- ✓ F. Used to open bottles of wine

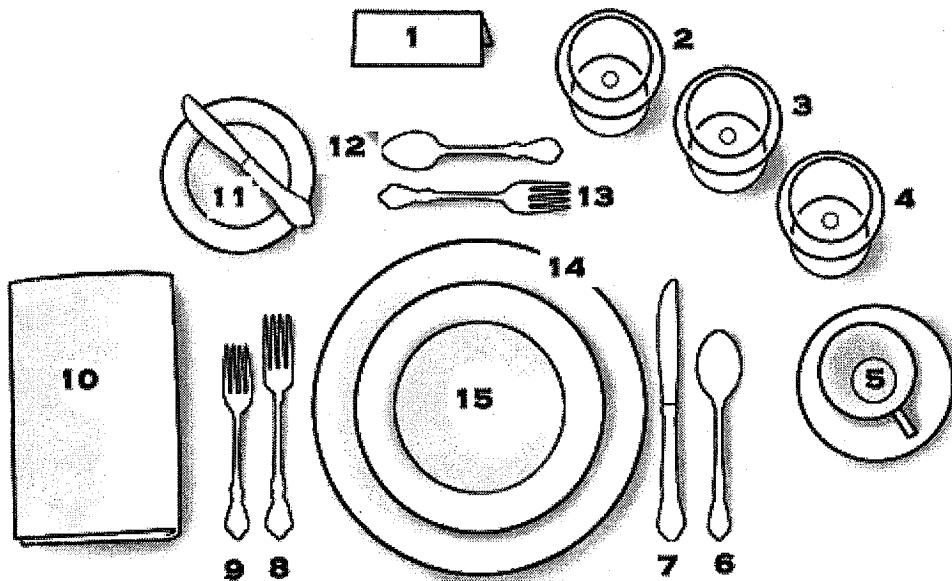
C

Tray Jack

- ✓ G. Style of dining in which the courses come out one at a time



Servers Test



Match the Number to the Correct Vocabulary

<u>10</u>	Napkin	<u>8</u>	Dinner Fork
<u>11</u>	Bread Plate and Knife	<u>5</u>	Tea or Coffee Cup and Saucer
<u>1</u>	Name Place Card	<u>7</u>	Dinner Knife
<u>12</u>	Teaspoon	<u>2</u>	Wine Glass (Red)
<u>13</u>	Dessert Fork	<u>9</u>	Salad Fork
<u>6</u>	Soup Spoon	<u>14</u>	Service Plate
<u>15</u>	Salad Plate	<u>3</u>	Wine Glass (White)
<u>4</u>	Water Glass		

Fill in the Blank

1. The utensils are placed 1/2 INCH 1 inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? SUGAR, CREAM
3. Synchronized service is when: ALL PLATES ARE DISHED UP ONCE ON TABLE.
4. What is generally indicated on the name placard other than the name? MEAL PREFERENCE
5. The Protein on a plate is typically served at what hour on the clock? 3 O' CLOCK 6
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?  
INFORM CHEF AND FOR COOK



**Bartenders Test**

Score 24 / 35

**Multiple Choice** (6 points)

C

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

1977

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

**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

D "Float"

h.) Requesting a separate glass of another drink

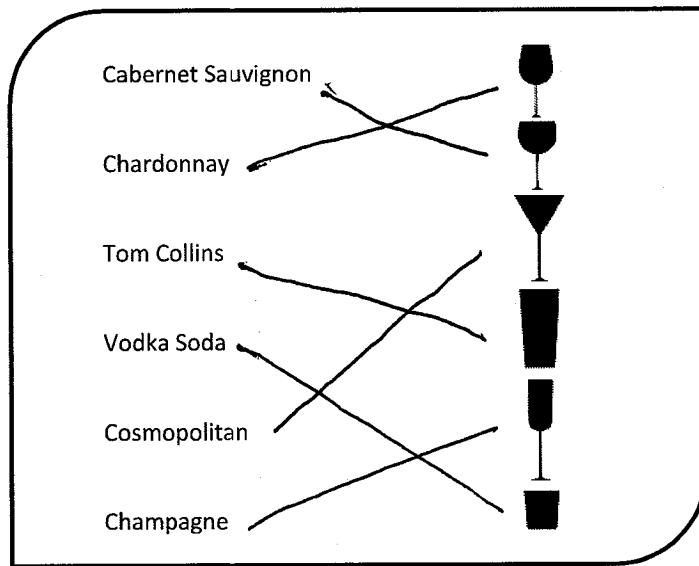
H "Back"

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): KETEL ONE, GREY GOOSE, CHOPIN, CIRE

What are the ingredients in a Manhattan? BURBON, SWEET VERMOUTH, BITTERS

What are the ingredients in a Cosmopolitan? VODKA, TRIPLE SEC, CRANBERRY, LIME JUICE

What are the ingredients in a Long Island Iced Tea? VODKA, GIN, PECOLI, RUM, NEGRONI, SWEET SODA, LEMON LIME

What makes a margarita a "Cadillac"? GRAND MARNIER

What is simple syrup? LIQUEFIED SUGAR

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

NO, MARRYING

What should you do if you break a glass in the ice? COMPLETELY REPLACE ICE

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

What does it mean when a customer orders their cocktail "dirty"? ADD OLIVE JUICE

What are the ingredients in a Margarita? TEQUILA, TRIPLE SEC, LIME JUICE  
or

"  
ABOVE LIME JUICE  
or  
"  
SWEET SODA