

Kameron Moise

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SKILLS AND LANGUAGES

- Can speak basic level Japanese (tourism).
- On hand experience with computers/cash registers and POS knowledge (Kronos).

EDUCATION

- National Bartenders School - Los Angeles, CA 2016
- Professional Bartending School - Arlington, VA 2015
- ServSafe Food Manager Certified
- TIPS Certified \ TAM Certified

RELATED WORK EXPERIENCE

- | | Party Staff | Los Angeles | 2016-present |
|---|--------------------|--|------------------------------|
| • | Sever | | |
| | 1. | Assisted with setting up for events just as tables, silverware, glassware and other setting items. | |
| | 2. | Severed many different kind of events form sit down course meals to buffet style service. | |
| | 3. | Also assisted with clean up and bussing of events. | |
| • | Bartender | | |
| | 1. | Have set up many bars for events to prepare for the night. | |
| | 2. | Have Bartended at many high volume events along with some private small party events. | |
| | | Sakura Japanese Steak & Seafood House | Farifax, VA 2012-2015 |
| • | Bartender | | |
| | 1. | 1 of 2 bartenders in charge of making drinks for bar customers, Hibachi sever's customers, and Sushi waitress's customers. | |
| | 2. | In charge of taking inventory/restocking all bar related products from bar napkins to alcohol, such as wine, beer, whisky, sake, and much more. | |
| • | Assistant Manager | | |
| | 1. | In charge of inventory of the entire restaurant along with taking care of work related concerns of employees and customers. | |
| | 2. | Maintained computer POS system Kronos in working order while also knowing the ins and outs of the system in order to fix problems and input new employees. | |
| | 3. | Responsible of all money in registers/safe and insuring that amounts were correct at the end of the day. | |
| | 4. | Made sure to lock the entire restaurant up for the night and arm the security system. | |

NONRELATED WORK EXPERIENCE

- | | AIR NATIONAL GUARD | Andrews Air Force Base, MD | 2009-Present |
|---|---------------------------|--|---------------------|
| • | Senior Airman/Crew Chief | | |
| | 1. | Maintain the general condition of several 19 million dollar F-16 fighter aircraft. | |
| | 2. | Engage with pilot during launch (inspection before takeoff) and recovery (inspection after landing). | |
| | 3. | Repair all general malfunctions of the aircraft from hydraulics to engine removal. | |

REFERENCES

- | | | | |
|---|----------------------------------|------------------------|--------------|
| • | Senior Master Sargent Paul Haney | Flight Chief | 240-857-5953 |
| • | David Jeong | Sakura General Manager | 703-802-5800 |

AWARDS/INTREST

- Boy Scouts of America Eagle Scout
- Kung Fu San Soo Black Belt
- Practitioner of Mugai Ryu Iaihyodo (Japanese Sword Forms)

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
- A/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. ~~1.~~ "Straight Up"

F. ~~2.~~ Shaker Tin

I. "Neat"

a. Muddler

b. Strainer

e. ~~3.~~ Jigger

g. Bar Mat

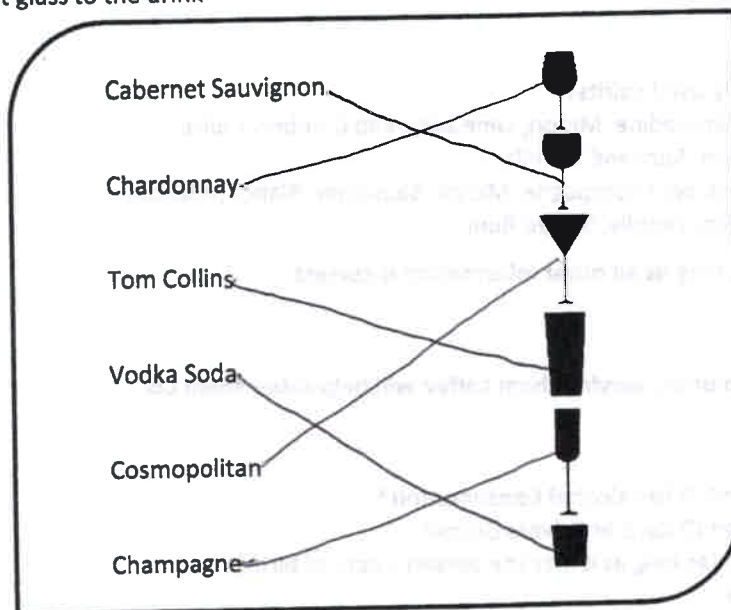
d. "Float"

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 glass when poured
- c.) To serve chilled liquor in a chilled stemmed cocktail glass with no ice
- d.) To pour ½ oz of a liquor 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 (14 points)

Provide examples of 3 brand name "top shelf" spirits (3 points): Grey Goose Vodka, Hendrick's Gin, Blue label

What are the ingredients in a Manhattan? whisky, sweet vermouth, and cherry garnish

What are the ingredients in a Cosmopolitan? Vodka, triple-sec, lime juice, cranberry juice

What are the ingredients in a Long Island Iced Tea? Vodka, rum, gin, tequila, S&S, triple-sec, colic

What makes a margarita a "Cadillac"? premium tequila and a side shot of grand marnier

What is simple syrup? 2 parts sugar 1 part water

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

NO, called Marrying

What should you do if you break a glass in the ice? Mark Ice and dispose of it

When is it OK to have an alcoholic beverage while working? NO

What does it mean when a customer orders their cocktail "dirty"? 1/2 oz add vodka

What are the ingredients in a Margarita? tequila, triple-sec, Sweet & Sour, Salt rim if requested

Servers Test

Multiple Choice

- b 1) Food is served on what side with what hand?
a) On the left side with the left hand
b 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
- c 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 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 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 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 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 dining room is served
c) Try to convince the guests to eat what you brought them
d d) Go back into the kitchen to the front of the line and inform the expeditor that you need a different entrée

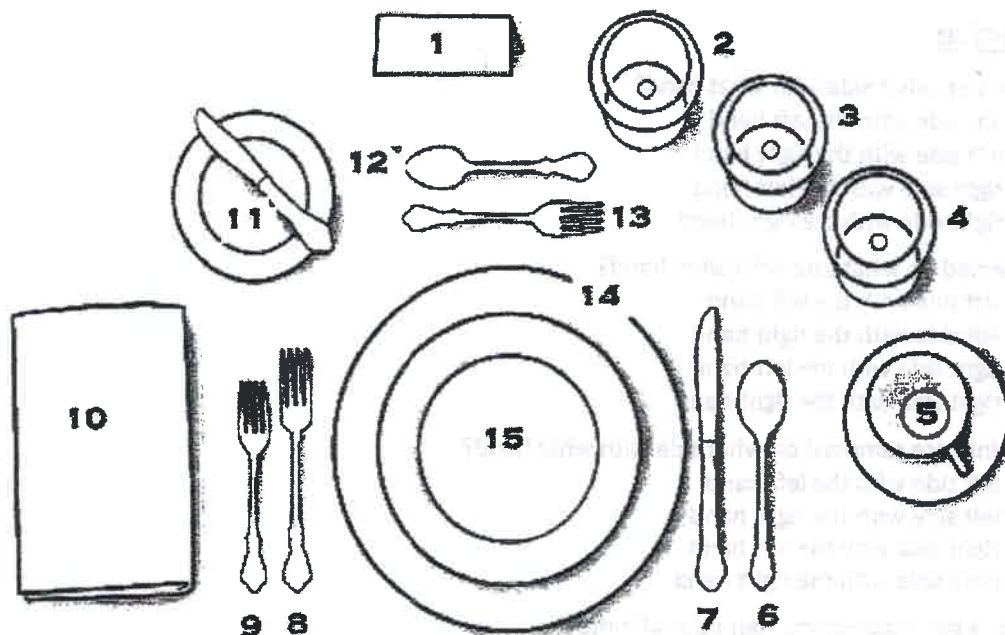
Match the Correct Vocabulary

- | | |
|--------------------------|---|
| <u>D</u> Scullery | — A. Metal buffet device used to keep food warm by heating it over warmed water |
| <u>E</u> 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) |
| <u>A</u> Chaffing Dish | — C. Used to hold a large tray on the dining floor |
| <u>B</u> French Passing | — D. Area for dirty dishware and glasses |
| <u>G</u> Russian Service | — E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored |
| <u>F</u> Corkscrew | — F. Used to open bottles of wine |
| <u>C</u> Tray Jack | — G. Style of dining in which the courses come out one at a time |

Name Hameron Moise

Servers Test

Score / 35



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

- The utensils are placed 1/2 inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? Cream and Sweeteners
- Synchronized service is when: all food comes out at once.
- What is generally indicated on the name placard other than the name? business of the name on card
- The Protein on a plate is typically served at what hour on the clock? 12-3
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?
go straight to the kitchen to the front of line and ask for the specialty dinner.