

Clinton Jared Wilburn

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Pursuing an organization in need of an experienced, trustworthy, and responsible

Bartender | Mixologist | Bar Manager

SERVICE PROFILE

The Battery, San Francisco - Bartender

2/16 – Present

A private social club in the heart of San Francisco. Serving members Musto Room serving members countless classic cocktails and an array of mixed new and vibrant cocktails to order; provide excellent wine knowledge.

Mourad, San Francisco - Bartender

7/15 – 1/16

Executed daily restaurant operations: bar set-up, inventory, check-list review and bar cleanliness. Michelin Star Chef Mourad Lahlou showcases rich and vibrant flavors of Morocco featuring an award winning cocktail program. Inviting and courteous customer service creating distinguished evenings for patrons.

Establishment Hotel, Sydney, Australia - Bar Supervisor

9/14 - 6/15

Traveled to Sydney on behalf of the USBG under a cultural exchange program to Downtown Sydney under Merivale Hospitality. Rebuilt a new bar system, trained bartenders in cocktail procedures, managed inventory and cash tills. **Bartender, Sokyo Lounge**, voted *Australia's Top 100 Restaurants*, located inside Sydney's Premiere casino, **The Star** (multiple awards for their cocktail program and bar team). Designed new cocktail menu; trained bartending staff in the art of mixing exotic cocktails. Returned to San Francisco, June 2015 – Work Visa expired

Hakkasan, San Francisco – Bartender / Mixologist

1/13 – 7/14

Energetic mixologist with a professional demeanor; demonstrated high level of social etiquette. Exhibited outstanding people skills and served modern Cantonese food and elaborate cocktails in a vibrant and busy bar. Created and designed signature cocktails which became new favorites.

Waterbar, San Francisco – Expeditor

5/12 – 10/13

Responsible for coordination and communication between the Head Chef and the kitchen staff with the front-of-the-house. With a combination of meticulous skill and an emphatic ear to staff, ensured smooth flow-through service

Romano's Macaroni Grill, Honolulu and San Mateo

7/07 – 9/11

Bartender / Waiter (Both Locations)

Head Bartender with responsibilities including opening/closing FOH cash drawer daily, mentored/trained new bartenders, maintained inventory, restocking and invoices.

Trader Vic's, Palo Alto – Lead Bartender

1/08 – 7/09

Specialty 'tiki' drinks, "Home of the Original Mai Tai". Provided food and wine recommendations and pairings. Executed daily operations of bar set-up, inventory, checklist review and bar cleanliness. Managed bar operations.

EDUCATION

- Member, U.S. Bartenders Guild, San Francisco Chapter
- Master Sommelier Introductory Sommelier Certification - Level 1 (May 2014)
- Consul De Regulatory of Tequila "Award T" Program (May 2014)

College of San Mateo, San Mateo, CA – General Education

2003 – 2005

Carlmont High School, Belmont, CA

Graduate Diploma 2003

References furnished upon request

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

Vocabulary (9 points)

Match the word to its definition

C "Straight Up"

F Shaker Tin

I "Neat"

A Muddler

B Strainer

J 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 1/2 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

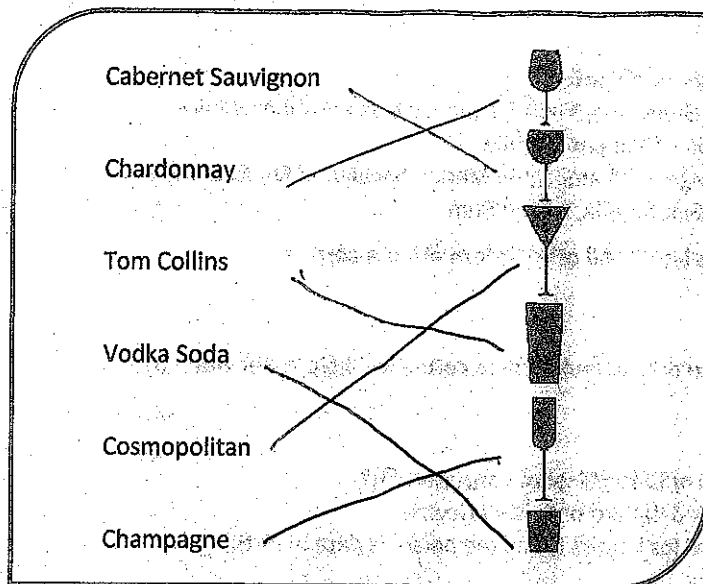
~~g.)~~ Used on the bar top to gather spills

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, MACALLAN 18, ^{CLASE} AZUL
- What are the ingredients in a Manhattan? SWEET VERMOUTH, RYE/BOURBON, ^{ANGLO} BITTERS
- What are the ingredients in a Cosmopolitan? TRIPLE SEC, CRANBERRY, LIME, VODKA
- What are the ingredients in a Long Island Iced Tea? RUIM, VODKA, TRIPLE SEC, GIN, LEMON, ^{SUGAR} COKE
- What makes a margarita a "Cadillac"? TOPING IT W/ GRAND MARNIER
- What is simple syrup? WATER AND SUGAR
- Is it legal to pour liquor from one bottle into another? What is this called? (2 points)
NO, ITS CALLED MERRYING
- What should you do if you break a glass in the ice? REPLACE WITH ALL NEW 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 BRINE
- What are the ingredients in a Margarita? LIME, TEQUILA, TRIPLE SEC, SUGAR, SALT RIM