

**ANDREA TREMBLAY**  
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#### **PROFESSIONAL STATEMENT**

Looking to utilize my professional skills.

#### **EDUCATION**

- ♣ B.A. Political Science, California State University, Sacramento
- ♣ M.A.C.P at Antioch University Santa Barbara

#### **WORK HISTORY**

2015 House of Prime Rib  
Fine Dine Server, wine knowledge, cocktail knowledge.

2013-14 Perbacco, SF

- ♣ Fine dine server, wine knowledge, Italian food knowledge.

2010-2012: The Four Seasons Biltmore:

- ♣ Fine dine server, Bartend, wine knowledge, food knowledge.

2006-2008 Chops Seafood and Steakhouse, Sacramento, CA

- ♣ Fine dining server and bartender with extensive customer service experience.
- ♣ Lead caterer bartender for multiple business events, events and weddings
- ♣ Lead staff in successfully completing various catering events.

2004-06 Fourth Street Grill, Sacramento, CA (same owners as chops)

- ♣ Fine dining server with extensive customer service experience.
- ♣ Lead caterer for multiple business events, events, and weddings
- ♣ Lead staff in successfully completing various catering events.

2002-2004 Dobson's (seafood and French cuisine) San Diego, CA

- ♣ Fine dining server bartender with extensive customer service experience, wine knowledge.

#### **REFERENCES**

Justin Aimes, Manager at Fourth Street Grill (916) 601-2855  
Devin Aimes ,Head sous chef, fourth street grill (415)987-9760

Adriano Pelusi, Perbacco, (415) 572-4889

Aaron Dunes, Four Seasons Biltmore, Santa Barbara (805) 698-5494

Manny Novalo, Manager at Dobsons Steak house (973)  
332-9287



**Bartenders Test**

Score 39/35

**Multiple Choice (6 points)**

800/10

- 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)**

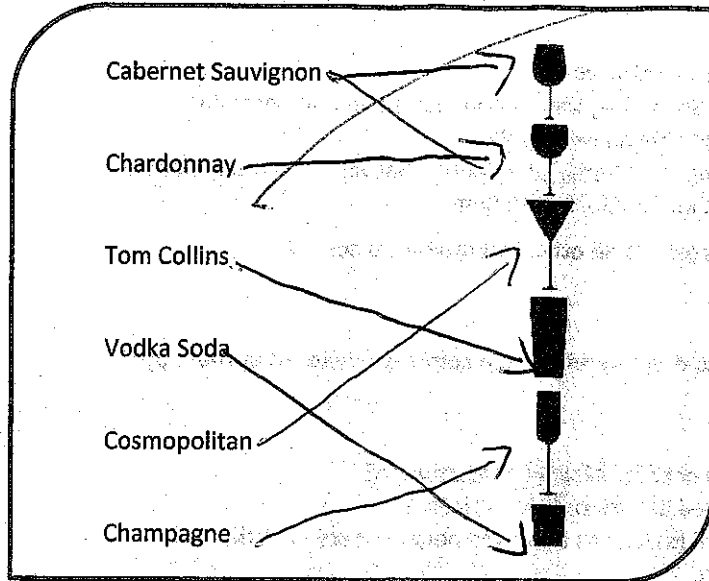
Match the word to its definition

- C "Straight Up"  
B Shaker Tin  
I "Neat"  
A Muddler  
X Strainer  
E Jigger  
G Bar Mat  
P "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):

Bombay Sapphire, Tanqueray  
Grey Goose, McCallan 12, 16, 18

What are the ingredients in a Manhattan?

Bourbon (Rye), Bitters, Sweet Vermouth

What are the ingredients in a Cosmopolitan?

Triple sec, vodka, cranberry juice

What are the ingredients in a Long Island Iced Tea?

Gin, Tequila, vodka, Silver Rum, Triple sec, Sas, Coke float

What makes a margarita a "Cadillac"?

Grand marnier

What is simple syrup?

liquid sugar

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

No not legal (marking a bottle)

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

completely clear ice out with hot water & wipe down

When is it OK to have an alcoholic beverage while working?

Never

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

Olive Juice

What are the ingredients in a Margarita?

Triple sec, sweet & sour, Tequila  
or  
fresh lime juice/lemon juice  
Tequila;

Name Andrea Tremblay  
Score 135  
89%

**Servers Test**

**Multiple Choice**

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

*open hand arm service on left also  
depending where guest sits  
if booth differs.*

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

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

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

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

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) 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**

D Scullery

F Queen Mary

A Chaffing Dish

B French Passing

G Russian Service

F Corkscrew

C Tray Jack

X Metal buffet device used to keep food warm by heating it over warmed water

X 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)

X Used to hold a large tray on the dining floor

D Area for dirty dishware and glasses

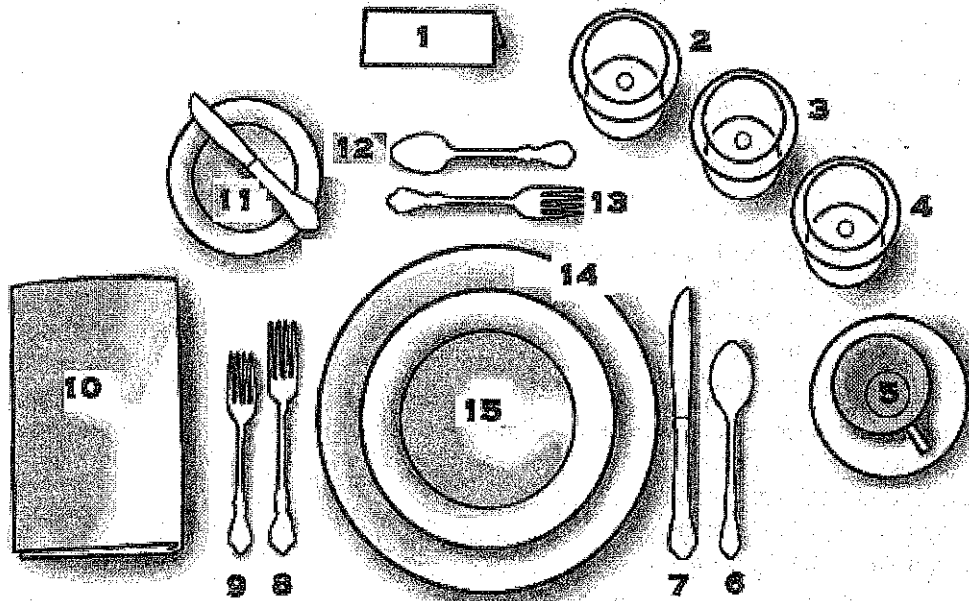
F Large metal shelving unit for prepared food to be held or for dirty trays to be stored

F Used to open bottles of wine

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

Name Andrea Tremblay  
Score / 35

**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> <del>Wine Glass (Red)</del>  |
| <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 inch (usually) depending inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? sugars/cream/coffee spoon/lemon
- Synchronized service is when: you place open handed items at the same time <sup>If release</sup>
- ~~What is generally indicated on the name placard other than the name?~~ Table # ~~same~~ Menu with others <sup>serve</sup>
- The Protein on a plate is typically served at what hour on the clock? 6 o'clock
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?  
Tell manager Tell Chef ask specifics of Allergy depending on Allergy