

Toffer Campbell

San Francisco, CA 94102 • 415.225.9706 • toffercamp1234@gmail.com

Profile Summary

Energetic food server with over 14 years experience in the food and beverage industry. Strong ability of trouble shooting and problem solving in a fast paced high end environment. Seasoned leader and decision maker equipped with the finesse to effectively communicate with a variety of clients and personality types. Seeking to apply professional background with a team that is trendy, fun and values a guest-driven approach to hospitality work.

Server - Driftwood Restaurant- OR (one 6 month season)

- processed and collected payments
- served guests in a fast paced high end quality atmosphere
- ran food (all servers)
- side work, refilled condiments, made salads, homemade dressings
- vacuumed and swept dining rooms

Server/Manager - Sweet Basil- OR (two 6 month seasons)

- processed and collected payments
- changed and produced weekly wine menu
- tip and payroll checks, scheduling
- top monthly sales performer
- trained servers with wine and menu pairing
- fostered repeat customers

Manager/Server/Bartender - Agave Terrace-U.S.V.I (5 years)

- end of night sales and recording (as well as bank drops)
- weekly inventory wine and liquor
- held wine lessons weekly with purveyors
- scheduling, tip out and pay roll checks
- weekly wine and liquor ordering
- problem solver of guests and employee's

Server/Bartender/Banquet Server - Island Café/ Bistro Soleil-FL (5 years)

- ran food (all servers)
- wine and food pairing
- suggested specials and nightly features
- worked large banquets and events

Server/Banquet Manager - Patio Restaurant and Catering-FL (4 years)

- bartended events, set up large events and wedding
- creative director for events and weddings
- maître'd in restaurant itself

Bartenders Test

Score 28 / 3570

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

D 4) If someone has had too much to drink, serving them coffee will help sober them up.

- a) True
- b) False

only time will sober them up but coffee will help the process.

B 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

No 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

glass will break in ice :)

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"

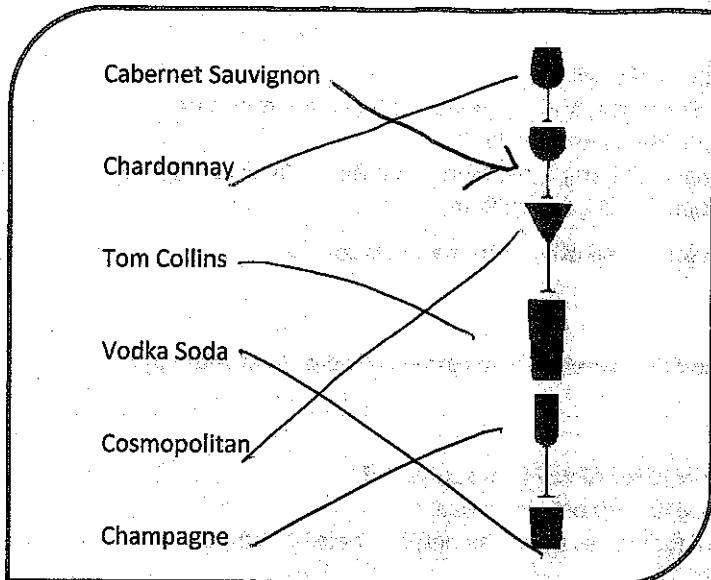
- h.) Requesting a separate glass of another drink

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): Ultimate, Grey Goose, Tanqueray

What are the ingredients in a Manhattan? openedine, bourbon, or whisky, Campari

What are the ingredients in a Cosmopolitan? Cranberry juice, vodka, splash lime juice

What are the ingredients in a Long Island Iced Tea? White ligues, sour mix, lime juice, splash colo, tequila

What makes a margarita a "Cadillac"? is the glass named

What is simple syrup? sugar water

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

No

What should you do if you break a glass in the ice? hot water, ligule, and clean

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? sour mix, splash, o. j, tequila

fresh lime

lime garnish -

Servers Test

89%

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

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 **D** Chaffing Dish

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

B French Passing

D. Area for dirty dishware and glasses

G 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

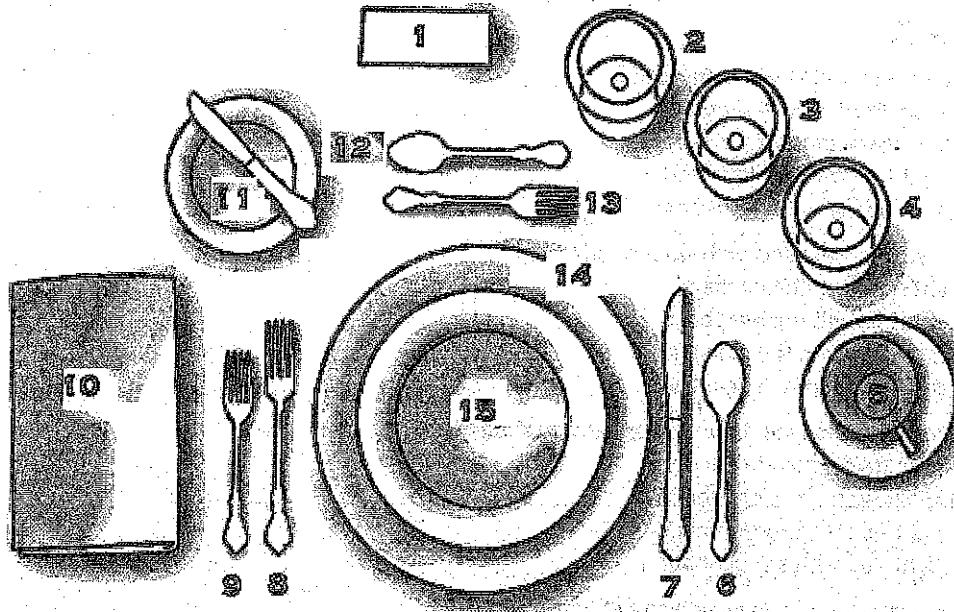
C Tray Jack

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

Name Taylor Casper Score 135 / 35

Servers Test

2
dishes



12

6

Match the Number to the Correct Vocabulary

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

Fill in the Blank

1. The utensils are placed 1 inch inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? Spoon, Saucer, Sugar, Cream
3. Synchronized service is when: dinner plates are set down at the same time for all guests
4. What is generally indicated on the name placard other than the name? Meat or fish
5. The Protein on a plate is typically served at what hour on the clock? 6
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?

Let chef know + coworkers know +

Mark tables as according

Cashier Test

Score 13/15

86%

B 1) A roll of quarters is worth?

- a) \$5.00
- b) \$10.00
- c) \$15.00
- d) \$20.00

A 2) A roll of dimes is worth?

- a) \$5.00
- b) \$4.00
- c) \$3.00
- d) \$2.00

D 3) A roll of nickels is worth?

- a) \$8.00
- b) \$6.00
- c) \$4.00
- d) \$2.00

A 4) A roll of pennies is worth?

- a) \$1.00
- b) \$0.75
- c) \$0.50
- d) \$0.25

point 5) What does POS stand for?

- a) Patience over standards
- b) Percentage of sales
- c) Point of sales
- d) People over service

C 6) What is the current sales tax rate in your city _____?

C 7) A customer buys a bowl of soup for \$1.25, an apple \$0.90 and a soda is \$0.79. If you are given \$10.00 how much change should you give back?

- a) \$4.06
- b) \$2.06
- c) \$7.06
- d) \$5.06

1.25
.90
.79

B 8) A customer buys two shirts for 10.50 each and two ball caps for \$7.25 each. If you are given \$50.00 how much change should you give back?

- a) \$19.50
- b) \$14.50
- c) \$9.50
- d) \$4.50

10.50
10.50
7.25
7.25
50.00

D 9) A customer buys soda for \$3.75 and a hot dog for \$4.25. If you are given \$20.00 how much change should you give back?

- a) \$6.00
- b) \$8.00
- c) \$10.00
- d) \$12.00

3.75
4.25
3.75

A 10) A customer buys two hamburgers at \$3.75 each, two bags of chips at \$1.25 each, two cookies at \$2.50 each and two sodas at \$3.25 each. If you are given \$100.00 how much change should you give back?

- a) \$78.50
- b) \$58.50
- c) \$38.50
- d) \$28.50

3.75
3.75
1.25
1.25
2.50
2.50
3.25
3.25
100.00
25.00
25.00
20.00

100

1) Counterfeit pens should be used on which three denominations?

- a) \$20, \$50, \$100
- b) \$10, \$20, \$50
- c) \$5, \$50, \$100
- d) \$10, \$20, \$50

12) How many times should you count change when giving it to the customer?

- a) one
- b) two
- c) three
- d) no need to count

Question & Answer:

13) What is the minimum age for legal alcohol purchases? 21

14) What are the acceptable forms of ID for alcohol purchases? ID or passport.

15) How many \$20 bills are in a bank band? 50/100