

Bartenders Test

Score 34 / 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

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

Q Bar Mat

g.) Used on the bar top to gather spills

D "Float"

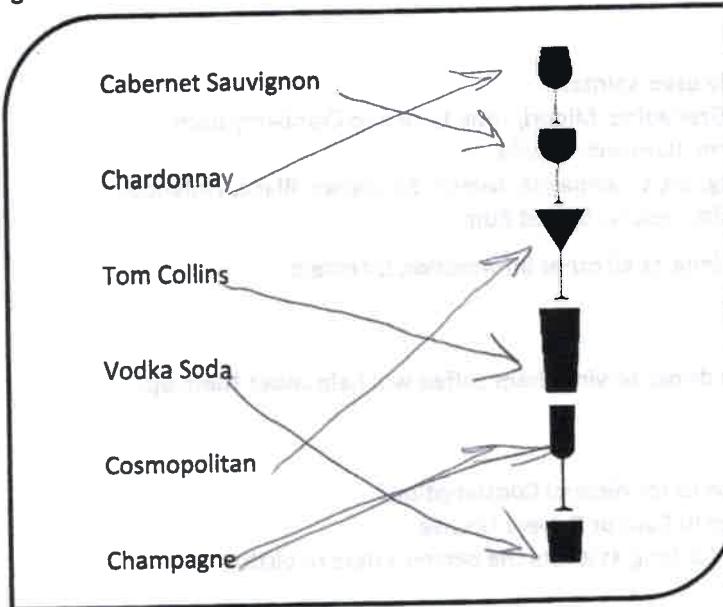
h.) Requesting a separate glass of another drink

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):

PATRON / BELNARD / HENDRICKS
SILVER / VODKA / GIN

What are the ingredients in a Manhattan?

BOURBON / SWEET VERMOUTH

What are the ingredients in a Cosmopolitan?

VODKA / CRAN / TRIPLE SEC / LIMB

What are the ingredients in a Long Island Iced Tea?

GIN / VODKA / TEQUILA / RUM / SOUR MIX / SPARKLE

What makes a margarita a "Cadillac"?

FLOATER OF GRAN MARNIER

What is simple syrup?

SUGAR MELTED IN WATER

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

NO / ~~CROSS~~ "MARRYING"

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

KILL ALL THE ICE BY MELTING IT DOWN

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

NEVER

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

WITH OLIVE JUICE

What are the ingredients in a Margarita?

TEQUILA / LIME JUICE / SIMPLE SYRUP

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

6

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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 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

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

C 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

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

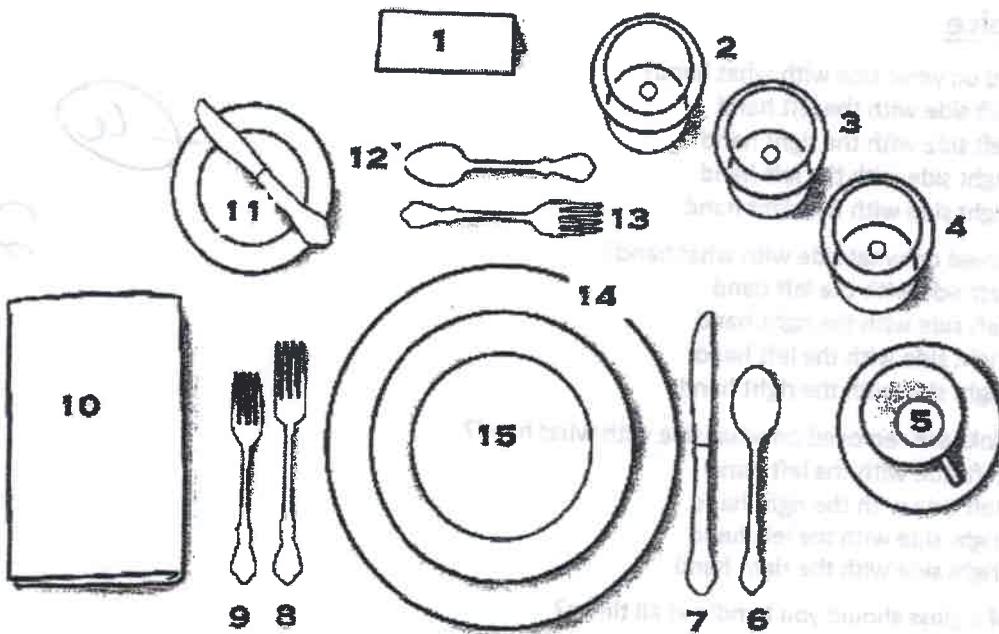
F Corkscrew

F. Used to open bottles of wine

E 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

10 Napkin

11 Bread Plate and Knife

12 Name Place Card

13 Teaspoon

14 Dessert Fork

15 Soup Spoon

16 Salad Plate

17 Water Glass

8 Dinner Fork

5 Tea or Coffee Cup and Saucer

7 Dinner Knife

4 Wine Glass (Red)

9 Salad Fork

14 Service Plate

3 Wine Glass (White)

Fill in the Blank

1. The utensils are placed FOUR inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? SWEETNERS, CREAMERS / MILKS
3. Synchronized service is when: ALL ITEMS ARE PLACED DOWN & REMOVED AT THE SAME TIME
4. What is generally indicated on the name placard other than the name? TITLE
5. The Protein on a plate is typically served at what hour on the clock? 8 PM
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? GO TO KITCHEN AND EXPLAIN NEED TO EXPEDITOR

Carly Campbell

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Experience

Server, Ye Rustic Inn, Los Angeles, CA

August 2014 - August 2016

Responsibilities involved opening and/or closing duties every shift including, but not limited to, maintaining the neighborhood bar feel with longtime regulars as well as bringing new customers back with a familiar atmosphere, correct hand-written orders and the proper process/receivement of payments to be turned in the end of every shift, knowledge of full food and bar menu items and prices without a house POS. Supervised and trained new staff.

Server, Ulysses Gastropub, Wilmington, DE

September 2013 - June 2014

Responsibilities included extensive knowledge of all styles of beer as well as local and national craft breweries based on a constantly changing 25 tap bar; thorough knowledge of a seasonally-based menu with different specials every shift; ability to serve up to a 30 seat section and/or private parties depending on the shift needs; training new employees as servers; maintaining excellent communication with all FOH and BOH staff in order to assure high-quality customer satisfaction.

Server, Bartender & Hostess, Bistro 7, Wilton, CT

October 2012 - July

2013

Responsibilities involved extensive knowledge of a farm-to-table concept including local farms, seasonal artisanal menu items and signature cocktails; excelled at bi-weekly tests and quizzes regarding menu and bar knowledge required by management, all opening and closing duties, providing customers with a fine-dining experience in a casual setting, training new employees in every FOH position, maintaining strong relationships with personal clientele base, upholding strict personal appearance standards, acting as lead server for private parties.

Bartender, Lakeside Cafe, Danbury, CT

February 2012 - September 2012

Responsibilities included opening and/or closing duties, count-out and drop off of individual house drawer at the end of every shift, proper maintenance of cleanliness and overall appearance of property, maintaining strong relationships with personal clientele base, acting as shift manager.

Server, Venice Bistro, Venice Beach, CA

August 2011 - December 2011

Responsibilities involved opening and/or closing duties every shift including, but not limited to, certain managerial aspects, correct hand-written orders and the proper process/receivement of payments to be turned in the end of every shift, knowledge of full food and bar menu items and prices without a house POS.

Server & Bartender, 50 Coins Restaurant, Ridgefield CT

July 2006- July 2011

Responsibilities included all lead Front of House operations in guest service. All aspects of casual and fine dining table service, banquet service, and cock-tailing. Full bar knowledge, developed wine experience. Assistant to bar manager with inventory, ordering. Supervised and trained new staff.

References

Caitlin Bailey, Manager, **Ye Rustic Inn**, 213 219 2809

Lauren Roca, Manager, **Ulysses Gastropub**, 302 290 0409

Jessica Schroeder, General Manager, **50 Coins Restaurant**, 914 924 3511

