

Jason Green II
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PROFESSIONAL PROFILE: An energetic, creative and structured professional with emphasis in the performing arts, communications, and core value enrichment, who seeks to join a company that will enhance existing skills as well as provide the opportunity for personal and professional growth in addition to advancement opportunities.

SUMMARY OF QUALIFICATION:

- ✓ **Organized/Management**
- ✓ **Customer Relations**
- ✓ **Excellent in Verbal and Written Communications**
- ✓ **Team Player**
- ✓ **Leadership**

EXPERIENCE:

Enrichment Counselor, **Houston Texans YMCA**, Houston, Texas August 2011 to January 2013

- Monitors safety of children during all activities
- Attends meetings and make connections with parents, youth workers, social services, and schools
- Comply with and enforce all policies, procedures and regulations set by management company and each assigned facility

Site Director, Volunteer Coordinator, **iServe Fifthward**, Houston, TX March 2011 to May 2014

- Provide staff and participants with the appropriate leadership during the program.
- Develop and plan activities that incorporate program goals into the daily routine.
- Provide a warm and caring atmosphere for participants.
- Maintain open communication between children, staff, and school personnel.

Front Desk Agent, **Homewood Suites**, Stafford, TX November 2013 to June 2014

- Process guest arrivals and departures, including all necessary payments
- Handle & coordinate room assignments and pre-arrivals
- Handle guests' concerns
- Assist other departments as required

Bartender, **St. John Applebee's**, Austin, TX May 2014 to Jan 2016

- Experienced and comfortable in cocktail and wine food pairing recommendations.
- Strong culinary knowledge, very comfortable explaining food preparations and terms.
- To bring my knowledge of spirits and cocktail history to the staff, and to create exceptional drinks for its patrons.

Server/ Bartender, Joe's Crab Shack, Austin, TX November 2015 to Present

- Possess strong customer service skills.
- Possess strong stamina to withstand prolong standing.
- Strong ability to work as a team with colleagues.
- Ability to present pleasant appearance; and good manners

EDUCATION:

- Houston Community College, Stafford, TX August 2013 to 2014
 - **Associate: Theatre**
- Texas Southern University, Houston, TX August 2009 to 2013
 - **Major: Radio, Television, and Film**

CERTIFICATION: First Aid/ CPR (Exp. May 2016), TABC Certified (Exp. November 2016)

Servers Test

Multiple Choice

D 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

A 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

B 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

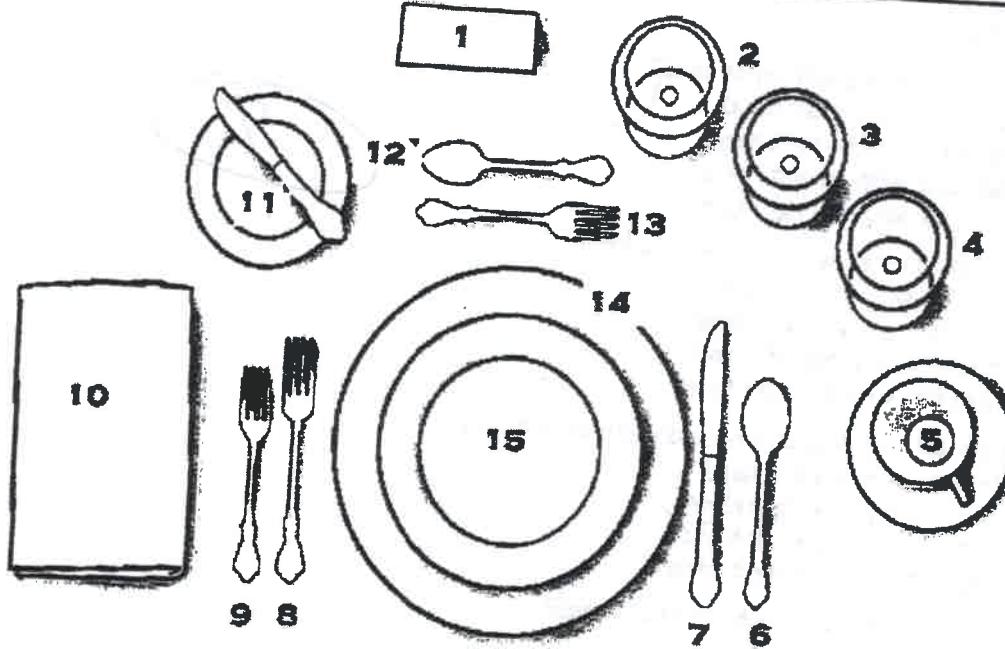
D Scullery
E Queen Mary
A Chaffing Dish
B French Passing
G ~~B~~ Russian Service
F Corkscrew
C Tray Jack

A. Metal buffet device used to keep food warm by heating it over warmed water
 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)
 C. Used to hold a large tray on the dining floor
 D. Area for dirty dishware and glasses
 E. 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 _____

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>12</u>	Name Place Card	<u>7</u>	Dinner Knife
<u>13</u>	Teaspoon	<u>3</u>	Wine Glass (Red)
<u>14</u>	Dessert Fork	<u>9</u>	Salad Fork
<u>15</u>	Soup Spoon	<u>14</u>	Service Plate
<u>6</u>	Salad Plate	<u>4</u>	Wine Glass (White)
<u>2</u>	Water Glass		

Fill in the Blank

1. The utensils are placed 7 inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras?
3. Synchronized service is when: When everyone comes together to serve a
4. What is generally indicated on the name placard other than the name? Table #, Design
5. The Protein on a plate is typically served at what hour on the clock? 7:45
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? Go to the Host or manager for the menu.

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

A 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)

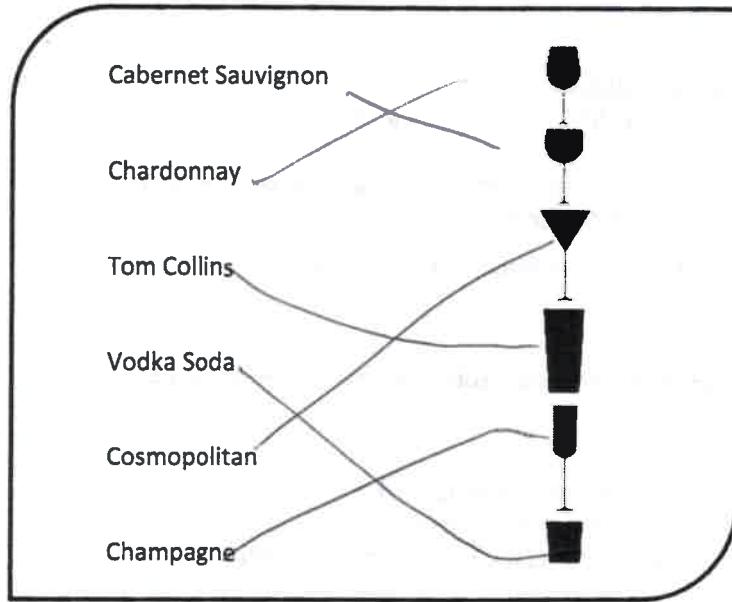
Match the word to its definition

C "Straight Up"
E Shaker Tin
I "Neat"
H Muddler
B Strainer
E ~~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 $\frac{1}{2}$ 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

What are the ingredients in a Manhattan?

Whiskey, vermouth, Bitter

What are the ingredients in a Cosmopolitan?

Lemon, fresh lime, Cointreau, Cranberry

What are the ingredients in a Long Island Iced Tea?

Tequila, Rum, G-r, Triple, Vodka

What makes a margarita a "Cadillac"?

Grand Marnier

What is simple syrup?

Sugar Based water

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

Do

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

whole ice Ber

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

Clean, and Drain the
Never

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

Add Olive Juice

What are the ingredients in a Margarita?

Triple Sec, Sweet & Sour or
fresh lime juice,
Bar Syrup, Tequila,
ADD Some OT per
lemon