

Anthony Reed D'Eugenio

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Owner

11/5-Current
Owner, **Behind Bars**
West Hollywood, California

12/02-7/02
Owner, **Tangerine**
West Hollywood, California

10/99-6/01
Owner, **The Naked Lunch**
Beverly Hills, California

6/94-5/99
Owner, **Crostini**
Beverly Hills, California

Manager

6/3/15-9/15/15
Seasonal AGM, **Rusty's Surf Ranch**
Santa Monica, Ca. 310-399-7437 GM Kevin Mc Veary

11/13-11/14
Manager, **25 Degrees; The Roosevelt Hotel**
Hollywood, Ca. 714-612-7310 F&B Director Hal Nabavi

4/13-10/13
Seasonal Pool Supervisor, **Casa Del Mar**
Santa Monica, Ca. 310-581-7724 GM James Berela

8/03-1/05
(88-94)
Manager, **Ross y Nero**
Los Angeles, Ca. 323-481-7596 Owner Ermanno Neviller

Captain

6/13-Active

Bar Captain, **La Cuisine**

Beverly Hills, 310-837-8445 Chef Tom Byrne

6/12-Active

Bar & Dining Captain, **International Event Company**

Beverly Hills, 310-271-1900 Jonathan Reeves

12/05-Active

Bar & Dining Captain, **Audio Video Center**

Santa Monica, California 310-940-5555 Joseph Azhharhard

7/05-10/13

Bar & Dining Captain, **An Affair Extraordinaire**

Santa Clarita, California 661-212-1788,9 Gail Mc Croskey

7/06-4/07

Seasonal Bar Captain, **Beverly Hills Hotel**

Beverly Hills, California 310-276-2251 Marvin Castro

7/00-11/02

Bar Captain, **Le Dome**

Los Angeles, California 90034

Tender

1/05-10/14

Bartender/Butler, **Wolfgang Puck Catering**

Los Angeles, California 323-491-1258 Francesca Ferraro

7/09-11/09

Seasonal Bartender, **Catalina Island Resort Services**

Avalon, California 310-510-7400 ext.20 Pat VClan

1/06- 7/06

Bartender, **Geoffrey's Malibu**

Malibu, California 310-457-1519 Scully Mathews

11/02-7/03

Evening Bartender, **The Beach House**

Santa Monica, California

References

Casa Del Mar:

GM. Mr. James Barela 310-581-7702

The Roosevelt Hotel:

F&B Dr. Hal Nabavi 714-612-7310

Video And Audio Center:

Owner; Joseph Akhtarzad 310-940-5555

Capriccios

Owner; Ermanno Neviller 323-481-7596

La Cuisine

Owner; Chef Thomas Byrnes 310- 837-8445

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

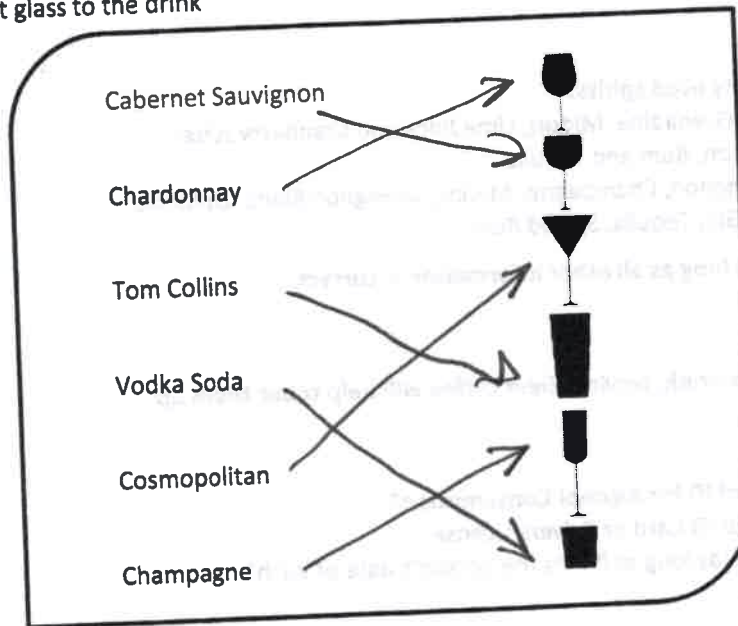
Vocabulary (9 points)

Match the word to its definition

- | | |
|------------------------|---|
| <u>c</u> "Straight Up" | a.) Used to crush fruits and herbs for craft cocktail making |
| <u>f</u> Shaker Tin | b.) Used with the Shaker Tin to prevent solid material from entering a cocktail glass when poured |
| <u>i</u> "Neat" | c.) To serve chilled liquor in a chilled stemmed cocktail glass with no ice |
| <u>A</u> Muddler | d.) To pour ½ oz of a liquor on top |
| <u>B</u> Strainer | e.) Used to measure the alcohol and mixer for a drink |
| <u>t</u> Jigger | f.) Used to mix cocktails along with a pint glass and ice |
| <u>6</u> Bar Mat | g.) Used on the bar top to gather spills |
| <u>D</u> "Float" | h.) Requesting a separate glass of another drink |
| <u>H</u> "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): REUVENAC, Grey Goose, Me Cullen 18

What are the ingredients in a Manhattan? Bourbon Sweet Vermouth (Cherry or Twist)

What are the ingredients in a Cosmopolitan? Vodka Cran Triple Ice Limejuice (Lime)

What are the ingredients in a Long Island Iced Tea? Vodka, Gin, Rum, Tequila, Sweet! Soda, Triple (Coke)

What makes a margarita a "Cadillac"? AAA AAAA FLAV (1800 TEQUILA)

What is simple syrup? SUGAR WATER

Is it legal to pour liquor from one bottle into another? What is this called? (2 points)
NO MARRYING

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

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 juice

What are the ingredients in a Margarita? TEQUILA Sweet! Soda or Mart mix (Orange Flavour)
maybe simple syrup if mix is too tart

Name LEON ALEXANDER

Servers Test

Score / 35

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
- C 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

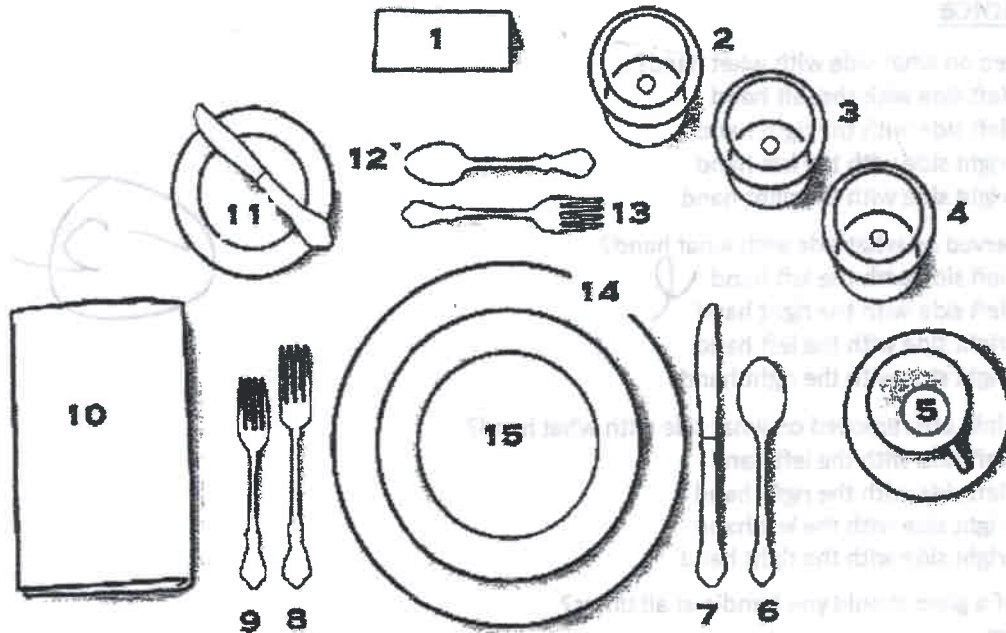
Match the Correct Vocabulary

- | | |
|--|---|
| <u>D</u> Scullery | A. Metal buffet device used to keep food warm by heating it over warmed water |
| <u>E</u> 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) |
| <u>A</u> Chaffing Dish | C. Used to hold a large tray on the dining floor |
| <u>B</u> French Passing | D. Area for dirty dishware and glasses |
| <u>G</u> Russian Service / <u>RALLET</u> | E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored |
| <u>F</u> Corkscrew | F. Used to open bottles of wine |
| <u>C</u> Tray Jack | G. Style of dining in which the courses come out one at a time |

Name NEEN NEUVENIC

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>1</u>	Name Place Card	<u>7</u>	Dinner Knife
<u>12</u>	Teaspoon	<u>3</u>	Wine Glass (Red)
<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>2</u>	Wine Glass (White)
<u>4</u>	Water Glass		

Fill in the Blank

- The utensils are placed flush inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? SUGAR & CREAMER
- Synchronized service is when: ALL SERVERS PLACE AT THE SAME TIME
- What is generally indicated on the name placard other than the name? FOUR ITEM DINNER ORDER
- The Protein on a plate is typically served at what hour on the clock? 6
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?
INFORM, CAPTAIN: KITCHEN