

Bartenders Test

Score 35 / 35

Multiple Choice (6 points)

6 1) Carbonation _____ the rate of intoxication.
 a) Slows down
 b) Speeds up
 c) Does nothing to

6 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

3 3) You can accept an expired ID as long as all other information is correct.
 a) True
 b) False

6 4) If someone has had too much to drink, serving them coffee will help sober them up.
 a) True
 b) False

2 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

6 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

100%

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

M Muddler

d.) To pour $\frac{1}{2}$ oz of a liquor on top

S Strainer

e.) Used to measure the alcohol and mixer for a drink

J Jigger

f.) Used to mix cocktails along with a pint glass and ice

B Bar Mat

g.) Used on the bar top to gather spills

F "Float"

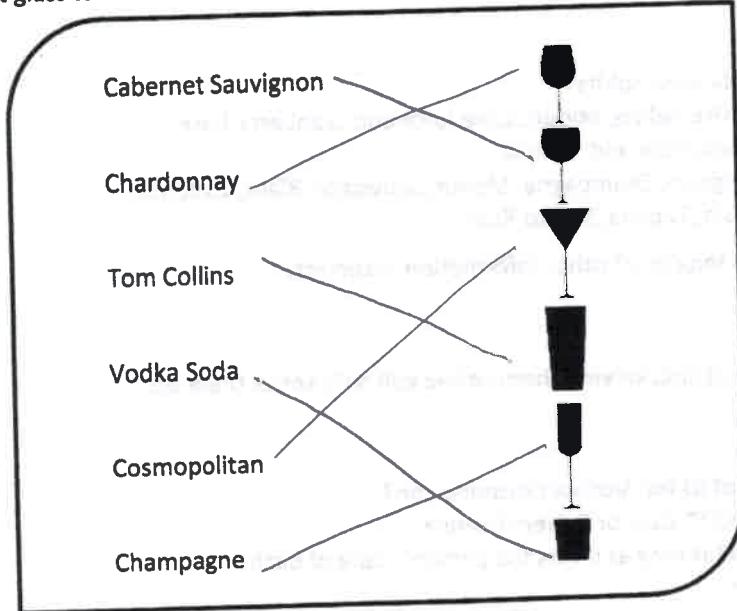
h.) Requesting a separate glass of another drink

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): Jack Daniels, Bacardi, Stoli

What are the ingredients in a Manhattan? Whiskey, Sweet Vermouth

What are the ingredients in a Cosmopolitan? Vodka, triple sec, lime juice

What are the ingredients in a Long Island Iced Tea? Vodka, gin, tequila, rum, triple sec, Skyy, Coke

What makes a margarita a "Cadillac"? 1800 tequila, or top shelf, and Gran Mariner

What is simple syrup? sugar and water

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

yes it is legal, this is called Mixing.

What should you do if you break a glass in the ice? absorb of the ice, and wash

When is it OK to have an alcoholic beverage while working? Never.

What does it mean when a customer orders their cocktail "dirty"? adding olive juice.

What are the ingredients in a Margarita? tequila, triple sec, sweet & sour

Leo D. Patino

8521 Fontana St.
Downey, CA 90241
(562) 326-0734
leopatino25@yahoo.com

Objective

I want to become the best bartender I can possibly be in technique, speed, and knowledge.

Qualifications

1. Certified Bartender
2. Alcohol Awareness Certified
3. Food Safety Certified
4. 4 years of customer service experience
5. Fast and Efficient
6. Great Upselling skills and strategy
7. Bilingual (English/Spanish)

Education

1. March 2016- May 2016 Earned Certification in Bartending/Mixology, National Bartenders School, Lakewood (**100-Hour Intensive Training Program**)
2. 2008-2012 Earned High School Diploma, Millikan High School

Professional Experience

Johnny Rebs' True South (562) 423-7327

Busser

May 2012-

\$8.00/hr

Duties: Assist Servers, clean tables, make and refill guest's beverages, maintain inside and outside cleanliness of restaurant

Results: more working hours, promotion

Host

\$9.50/hr

March 2013-

Duties: Greeting face of the restaurant, responsible for all Take-Out orders via walk-in, phone, online, or special work order, establishes pace of restaurant.

Server

\$10.00/hr

Duties: Responsible for Dine-In customers, correctly takes and inputs orders, extensive knowledge of the menu and specials, proper usage of P.O.S.

Relief Manager

\$12.00/hr

Duties: Greet all customers, supervise and assist all FOH, communicate with the customers about food quality and service, routine kitchen line check, input data into computer, use word and excel, check donation requests.

References

Kathy Bartleheim
Manager
Johnny Rebs' True South
(310) 569-5594

Cat Borja
General Manager
Johnny Rebs' True South
(562) 355-7014

Anna Torres
Manager
Johnny Rebs' True South
(562) 777-5750

Sean Berringer
General Manager
Johnny Rebs' True South
(714) 408-8325

