

Bartenders Test

Score / 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
- A 4) If someone has had too much to drink, serving them coffee will help sober them up.
a) True
b) False
- C 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

I "Straight Up"

F Shaker Tin

C "Neat"

A Muddler

B Strainer

E Jigger

G Bar Mat

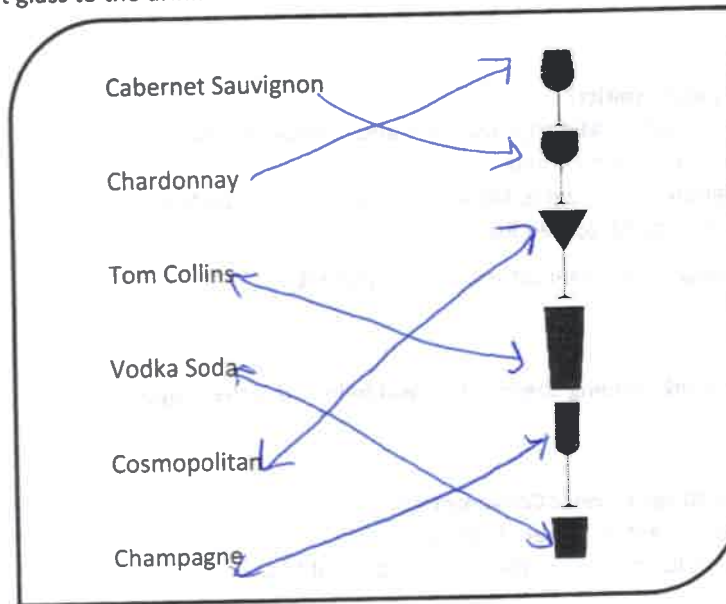
D "Float"

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 ½ 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
- ~~N.)~~ 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~~ Jack Daniel's,

What are the ingredients in a Manhattan? _____

What are the ingredients in a Cosmopolitan? _____

What are the ingredients in a Long Island Iced Tea? _____

What makes a margarita a "Cadillac"? _____

What is simple syrup? a sugar mix for cocktails

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

yes/No

What should you do if you break a glass in the ice? Clean out the entire well & ice

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

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

What are the ingredients in a Margarita? trip Sec, lime juice, Tequila

Name

Layne Herin

Servers Test

Score 6 / 35

Multiple Choice

- C 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
- 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

C Queen Mary

A Chaffing Dish

G French Passing

B Russian Service

F Corkscrew

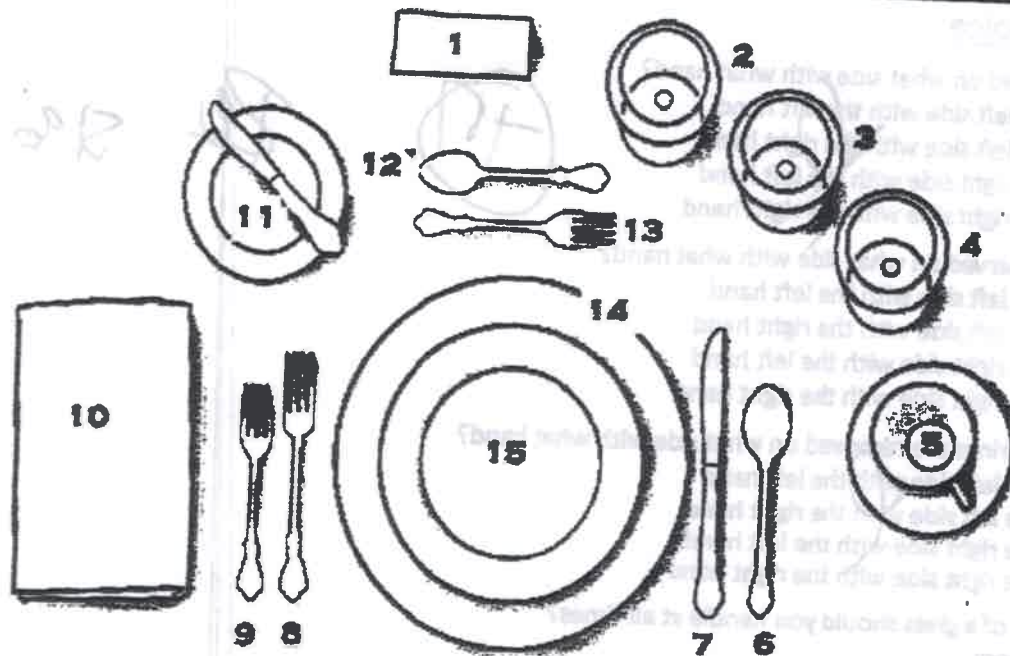
E Tray Jack

- X 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 Layne Herin

Servers Test

Score / 35



Match the Number to the Correct Vocabulary

- | | | | |
|-----------|-----------------------|-----------|------------------------------|
| <u>10</u> | Napkin | <u>9</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>4</u> | Wine Glass (Red) |
| <u>13</u> | Dessert Fork | <u>8</u> | Salad Fork |
| <u>6</u> | Soup Spoon | <u>14</u> | Service Plate |
| <u>11</u> | Salad Plate | <u>3</u> | Wine Glass (White) |
| <u>2</u> | Water Glass | | |

Fill in the Blank

- The utensils are placed not sure inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? N/A
- Synchronized service is when: N/A
- What is generally indicated on the name placard other than the name? Seat #
- The Protein on a plate is typically served at what hour on the clock? N/A
- If a guest asks for a specialty dinner (I.e. Gluten-Free or Vegetarian) you should do what immediately?
Give that menu

Layne Herrin

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Personal Summary

Hard-working and energetic sales rep with experience at many levels, including consultant, team leader, branch manager and other managerial position. Seeking employment in the Hospitality industry where I can combine my love for people with my detail oriented business interest.

Skills/ Qualifications

- Strong sales closer
- Exceptional interpersonal skills
- Driven
- Management Experience
- Enthusiastic about encouraging and guiding others towards their goals
- Able to Develop Positive Relationships with Customers and Staff
- Flexible schedule
- Dependable
- Attention To Detail
- Energetic Personality
- Motivated Attitude
- Professional & Courteous

Experience

2011 to 2013

Sales Rep – Branch Sales Manager- ADT Home Security

- Responsible for supervising sales staff of 15+ reps.
- Worked as an expert inside and outside sales closer.
- Set up new client accounts
- Recruiting New representatives
- Selling various products and services
- Team Management

01/2014 to 04/2015

Product Demos- Whole foods

- Approaching potential customers and building hype for the product
- Demoing and selling the product
- Becoming a product specialist

10/2014 to 12/2014

Host– Mastro's Steakhouse Los Angeles

- Booking clients
- Taking phone calls
- Cleaning
- Attending to any needs of client's

Present

Brand ambassador - Jaguar tour

- extremely high interpersonal skills .
- positive attitude
- Directing customers throughout the event
- Knowledge of the cars
- Ability to work in a fast paced environment

March to Present

WoodRanch BBQ&Grill

- Caterer
- Delivery driver
- Host

EDUCATION

2012 High School Diploma – Phoenix High School
Lawrenceville, GA
Wrestling Team

Varsity Swimming

Student Government Rep

