

Tiffany Briscoe
700 Brookalwn Ave,
Bridgeport, CT 06604
(203)615-3642

Objective:

Experienced honest and responsible bartender, completed Housatonic Bartending Mixology School with an ideal score and 30 drinks finished in ten minute condition, in search for the position that will allow me to utilize my skills and talents as well as offer chances for career progression.

Qualification Summary:

8 years of qualifying experience in the hospitality industry. Broad array of knowledge and awareness of the all the Bar, and Front of the House restaurant positions.

Education:

Bassick High School
Housatonic Community College
Housatonic Bartending School
TIPS Certification

High School Diploma (2004)
A.S Degree (2010)
Mixology Certification (2008)
Certification (2011)

Work Experience:

Private Catering Tri-State
(2005-Current)

Bartender /Banquet Server/Team Captain

Mambo's Night Club Meriden CT

waitress/ M.I.T, (2007 -2015) Responsibilities include: Handled club (night) operations, including customer service, scheduling, inventory, and reports. Other tasks include: administer employees of over eight employees and dependable for team growth communications, sales, profits as well as cost control managements, regarding and executing promotional operation.

Bartender/shot girl/cocktail

Bertucci's of Westport CT

(2004 – 2008)

Waitress/Bartender/takeout/Certified Trainer,

Responsibilities includes: Waited tables, communicated with clientele about menu selections (Bar area). Prepared and packaged takeout orders at the bar, created Bertucci cocktails by combined alcoholic ingredients, juices and sodas. Calculated patron's tabs and operated the cash register at the bar, managed take orders and provided food to clientele, verified ID's for legal Alcohol drinking age, started Back of the House training.

Red Lobster of Darien CT
back, (2002 - 2004)

Responsibilities includes: Exhibit the utmost form of hospitality by assisting restaurant patrons as they enter and exit the establishment. Answering the phone and scheduling reservation and phone orders. Prepared and packaged takeout orders. Waited tables, communicated with patrons, assisted with menu selections and entering the order in the electronic database used by Red Lobster, served and delivered menu selection to the patrons. Self cashiered, calculated patron's tabs and reconciled all cash and credit card transactions on a nightly basis with management. Started trained behind the bar as a bar back.

Hostess/Waitress /takeout/Bar

Bartender

SKILLS:

Worked many private catering events bartending and waitressing (own Tuxedo)

Energetic, creative, reliable, team player and have good multitasking, communication skills

Certified Bartender

Technologically savvy with various bar and restaurant software application for ordering drinks and meals

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

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

a 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 dinning 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

31/35
89%

Match the Correct Vocabulary

e Scullery

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

d Queen Mary

a Chaffing Dish

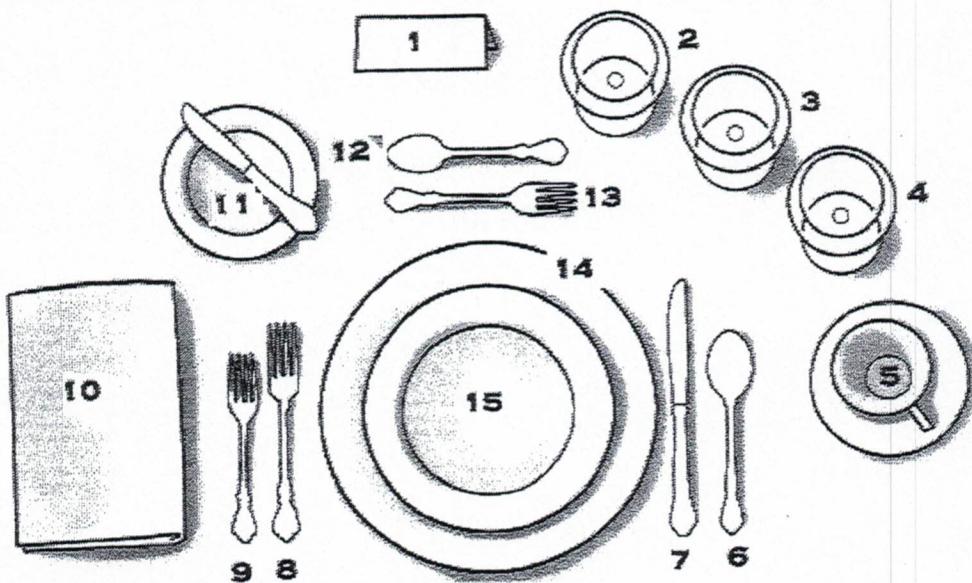
g French Passing

b Russian Service

f Corkscrew

c Tray Jack

Servers Test



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>2</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>3</u>	Wine Glass (White)
<u>4</u>	Water Glass		

Fill in the Blank

1. The utensils are placed _____ inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? cream and sugar.
3. Synchronized service is when: served at same time.
4. What is generally indicated on the name placard other than the name? mon.
5. The Protein on a plate is typically served at what hour on the clock? 10.
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?
Tell chef or kitchen.