

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

3

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

I "Straight Up"

a.) Used to crush fruits and herbs for craft cocktail making

E Shaker Tin

b.) Used with the Shaker Tin to prevent solid material from entering a cocktail glass when poured

C "Neat"

c.) To serve chilled liquor in a chilled stemmed cocktail glass with no ice

A Muddler

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

B Strainer

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

E Jigger

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

G Bar Mat

g.) Used on the bar top to gather spills

D "Float"

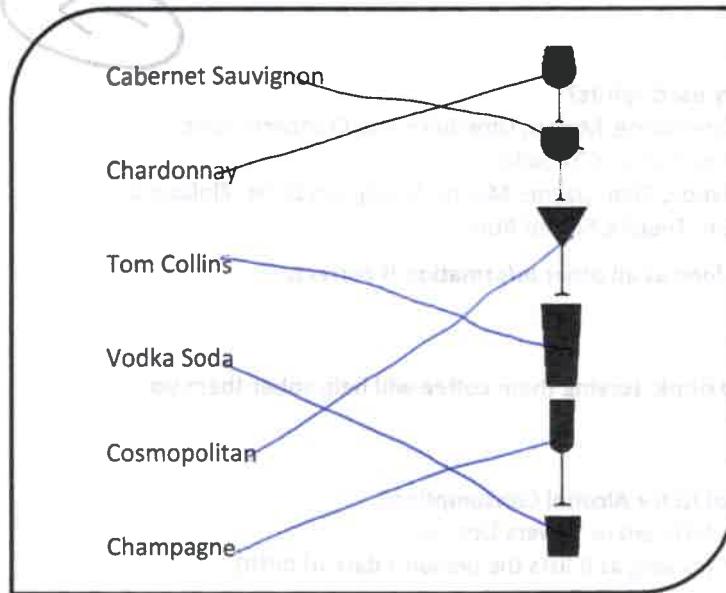
h.) Requesting a separate glass of another drink

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): Bombay, Jim Beam, Grey Goose

What are the ingredients in a Manhattan? Bourbon, sweet vermouth,

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

What are the ingredients in a Long Island Iced Tea? Vodka, rum, triple sec, sw + sour

What makes a margarita a "Cadillac"? float of grand marnier

What is simple syrup? equal pts sugar + water

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

False-marrying.

What should you do if you break a glass in the ice? Empty the ice bin + clean.

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

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

What are the ingredients in a Margarita? tequila, triple sec, sw + sour

Renee Magners

LINE COOK/ BARTENDER

Los Angeles, CA

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To obtain a position utilizing education and training in Culinary Arts and Hospitality

Willing to relocate: Anywhere

Authorized to work in the US for any employer

WORK EXPERIENCE

LINE COOK

Wildfin American Grill - Tacoma, WA - April 2016 to August 2016

High volume Cook for Broil/ Pantry/ Sear Stations. Responsible for prepping all station items and backups according to volume. Set up line and ensure all food items follow health code standards. Execute tickets fast yet efficient not to compromise the quality of dishes according to Chef's standard. Assist other stations with prep and execution.

LINE COOK

Bon Appetit Mgmt Co - Seattle, WA - September 2015 to April 2016

Prep all food items for station, ensure food safety and storage. Set up line for service including decor according to GE3 standards. Stock backups and have plenty of prep. Make sure station runs smoothly for service. Break down and clean up station, appropriately labeling and dating.

Responsible for creating and executing new dishes, including vegan and gluten free options. Responsible for product ordering, rotation and use.

Use of all cooking techniques and knife skills, provide excellent customer service

LINE COOK

Asado Argentina Cucina - Tacoma, WA - January 2015 to September 2015

Responsible for prep cook and line cook duties. Prepare items for the line following recipes and cooking techniques. Responsible for own timeline & deadlines for execution of prepped items. Maintain and check food quality and taste. Keep produce properly organized, storage, labeling and dating. Set up pantry and saute stations. Ensure enough stock for stations, follow through with all items needed for service.

Execute grill, saute and pantry dishes in a timely manner in brigade style kitchen.

Use of all cooking techniques, kitchen equipment and knife skills.

LINE COOK

Smoke & Cedar - Tacoma, WA - April 2014 to October 2014

Create full prep list & own timeline according to station's needs. Execute prepped items fast and efficiently, according to Chef's recipes and standards. Responsible for properly cooling, storing & labeling. Prep and setup items for breakfast, pantry & grill stations. Ensure enough par for service. Cook and produce menu items in a timely manner, brigade style.

Responsible for timing and execution of tickets. Ability to utilize knife skills and culinary knowledge.

BARTENDER/ SERVER

Applebee's - Lakewood, WA - October 2007 to November 2013

Provide excellent customer service in high volume restaurant/ bar. Responsible for mixing drinks in fast and efficient manner. Prep and stock all bar items, fruit, mixers. Opening and closing bar duties, cleaning, expediting, cashing. Excelled in all areas of front of house. Train new employees in bar and on floor.

SERVER

Hollywood Billiards Sports Bar & Grill - Hollywood, CA - August 2006 to January 2007

Serve drinks and food in fast paced sports bar. Know all 64 beers on tap & extensive bar menu, including breakfast. Assisted in barback duties, stocking, cleaning. Serve multiple large parties at once, special events. Responsible for setting up areas, breaking down, and managing stations.

SERVER

TGI Friday's - Sacramento, CA - January 2005 to August 2005

Serve food and drinks in high volume restaurant. Expedite orders, correct plating and modifications. Run food and beverages in timely manner.

Problem solving skills regarding speed of service & quality of plates.

EDUCATION

Certificate of Culinary Arts

Le Cordon Bleu College of Culinary Arts

December 2013

ADDITIONAL INFORMATION

Skills

- Successful leader, equally effective as member of a team
- Highly organized; able to multi-task and accomplish multiple objectives
- Professional demeanor and attentive to detail
- Knowledge of all cooking techniques and skills, including: knife skills, basic cuts, all cooking methods
- High volume restaurant experience as Line Cook, Bartender and Server
- Always willing and quick to learn, comfortable taking initiative

Prep Cooks Test

Score / 20

Multiple Choice (1 point each)

D

1) A gallon is equal to ____ ounces

- a. 56
- b. 145
- c. 32
- d. 128

A

2) Mesclun are what type of vegetable?

- a. Roots
- b. Beans
- c. Salad Greens
- d. Spices

B

3) What does the term braise mean?

- a. Sear quickly on both sides
- b. Slowly cook in covered pan with little liquid
- c. Cook on high heat and quickly
- d. Slowly cook in simmering water

B

4) At what internal temperature must chicken be cooked so that it is safe to eat?

- a. 155 degrees F
- b. 165 degrees F
- c. 175 degrees F
- d. 185 degrees F

A

5) How do you blanche vegetables?

- a. Immerse for a short time in boiling water
- b. Cook lightly in butter over med heat
- c. Soak in cold water overnight
- d. Rub with salt before cooking

C

6) Which of the following ingredients would you pack before measuring?

- a. Olive Oil
- b. Salt
- c. Brown Sugar
- d. White Sugar

A

7) What is Al Dente?

- a. Firm but not hard
- b. Soft to the touch
- c. Very hard
- d. Very soft

A B

8) Food should be left out no more than

- a. 2 hours
- b. 3 hours
- c. 4 hours
- d. 5 hours

Prep Cooks Test

C

9) Which is the improper way to thaw frozen food?

- a. In the fridge
- b. In a sink with cold water
- c. On the counter
- d. In the microwave

C

10) Which of the following can you use to put out a grease fire?

- a. Baking Soda
- b. Baking Powder
- c. Flour
- d. Water

D

11) What is the temperature range of the danger zone?

- a. 25-135
- b. 40-140
- c. 50-160
- d. 30-130

41-135

D

12) Which of the following is listed from smallest to largest?

- a. Dice, chop, mince
- b. Mince, chop, dice
- c. Chop, dice, Mince
- d. Mince, dice, chop

C

13) Which direction should pan handles be turned while cooking on the stove?

- a. Over the fire at all times
- b. Turned towards you for better control
- c. Turned towards the right or left at all times
- d. Over the countertop at all times

C

14) When you poach something, you cook it with what?

- a. Noodles
- b. Vegetables
- c. Liquid
- d. Oil

B

15) Which spoon is used to remove fat from soups and stews?

- a. Basting Spoon
- b. Ladle
- c. Slotted Spoon
- d. Portion Spoon

B

16) Which of the following means to cook in a small amount of fat?

- a. Season
- b. Sauté
- c. Broil
- d. Boil
- e. Fry

A

17) What is a Julien cut?

- a. Food cut into long thin strips, matchstick
- b. Food cut into long thin strips then turned and cut into a 1/8' dice
- c. Food diced into finely chopped and uniform pieces
- d. Cutting and peeling into oblong seven sided football like shapes

A

18) To cook a food in a pan without browning over low heat until the item softens and releases moisture.

- a. Sweat
- b. Boil
- c. Roast
- d. Grill

Fill-in the Blank (1 point each)

19) Salt & Pepper are the basic seasoning ingredients for all savory recipes.

20) Chop : to cut into very small pieces when uniformity of size and shape is not important.

