

Multiple Choice (6 points)

A 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

A 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

E  
S

Vocabulary (9 points)

Match the word to its definition

i "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

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"

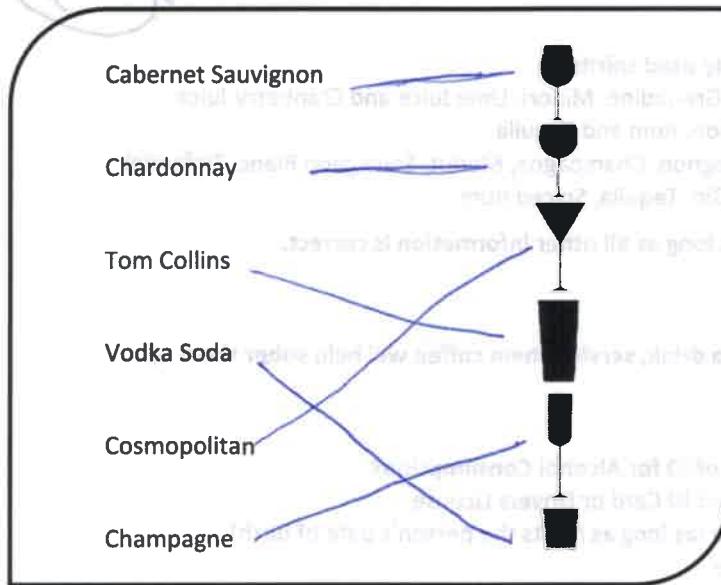
i.) Means to serve spirit room temperature in a rocks glass with no ice

**Bartenders Test**

**Score** / 35

**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):

Patron, Belvedere, grey goose

What are the ingredients in a Manhattan?

What are the ingredients in a Cosmopolitan?

Triple sec, cranberry juice, lime

What are the ingredients in a Long Island Iced Tea?

Vodka, gin, Tequila,

What makes a margarita a "Cadillac"?

What is simple syrup?

A sugary liquid to sweeten drinks

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

NO

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

Change the entire ice bucket w/ fresh ice

When is it OK to have an alcoholic beverage while working?

NEVER

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

extra olives

What are the ingredients in a Margarita?

Tequila

**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

A B

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

65%

C

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

**Match the Correct Vocabulary**

D Scullery

A. Metal buffet device used to keep food warm by heating it over warmed water

E 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)

C Chaffing Dish

C. Used to hold a large tray on the dining floor

G French Passing

D. Area for dirty dishware and glasses

B Russian Service

E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored

F Corkscrew

F. Used to open bottles of wine

A Tray Jack

G. Style of dining in which the courses come out one at a time



# DARALYN KELLEHER

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EXPERIENCE

## OUR HOUSE WEST, BOSTON, MA

### Server, Bartender | March 2010 - December 2010

- Crafted quality cocktails and poured delicious beers for patrons.
- Encourage customers to indulge in appetizer or shots to enhance experience.
- Performed side work, which included stocking condiments and cleaning workspace.

## GIMME COFFEE, BROOKLYN, NY

### Store Manager | September 2011- January 2013

- Managed staff of a dozen, and delegated cleaning tasks accordingly.
- Performed employee evaluations, audited drink quality, created schedule, maintained inventory count, processed vendor orders, and processed daily cash deposit.
- Increased overall business over prior year by 15%.
- Decreased labor and COG's over prior year by 10%.
- Boosted staff morale by planning staff outings.

### Wholesale Representative | January 2013 - August 2016

- Worked with coffee shops, offices, and hotels to provide them with whole bean coffee.
- Trained staff of shops in espresso drink preparation and brewing methods.
- Converted both incoming leads and cold prospects.
- Assessed client needs and sold coffee equipment packages accordingly.

## STARBUCKS COFFEE, BOSTON, MA

### Assistant Store Manager | Shift Supervisor | November 2006 - December 2009

- Mastered store standards and recipes, and held team accountable, as per expectations.
- Maintained work flow organization during high volume rushes with team of 4-6 baristas.
- Performed daily cash deposit and assisted with scheduling staff.

## ROCHE BROS SUPERMARKETS

### Head Cashier | August 2003- August 2007

- Rang in groceries at exceedingly efficient speed of 60 items per minute.
- Delegated cleaning tasks to peers.

## EDUCATION

### Northeastern University, Boston, MA, 2009

- BA in Communication Studies, Minor in Psychology, GPA 3.1
- Named one of 100 Most Influential Students in graduating class.

### SANDLER SALES TRAINING WORKSHOP, Boston, MA, 2009

- Received certificate of completion.

