

Marylou Barayuga – 805-512-6459 - marylouB2008@yahoo.com

Objective

To be a part of a fast-paced and guest-oriented environment in a restaurant, bar, or hospitality business.

Qualifications

Able to learn quickly and work persistently without constant supervision, independently or as part of a team.
Passionate about mental and physical health and well-being.

Education

- B.A. in Psychology, Dec. 2010, California State University, Long Beach, CA. Cum GPA: 3.10
- Certificate in International Studies, August 2009 from Dankook University, South Korea
- A.A. in Liberal Arts, May 2007 from Ventura City College, Ventura, California
- Diploma, June 2004 from Rio Mesa High School, Oxnard, California. Cum GPA: 3.8

Employment

Mar. 2014- Current **Associate Supervisor**
Addison Behavioral Resources, Camarillo, CA
Aug. 2013-Mar. 2014 **Server/Banquet Service/Cocktail Server**
Ojai Valley Inn & Spa, Ojai, CA
Jun. 2012- June 2013 **Waiter/Entertainer**
M/S Pride of America, Norwegian Cruise Lines, Hawaii
Apr. 2011-June 2012 **Behavioral Technician, Applied Behavioral Analysis**
California Unified Service Providers, Torrance, CA
Sept. 2009-June 2012 **Server & Cocktail Server**
BJ's Restaurant & Brewery, Culver City & Huntington Beach, CA.
Jun. 2010-Aug. 2010 **English as a Second Language Teacher**
Dankook University, South Korea
Sept. 2007-Oct. 2008 **Bartender**
California Pizza Kitchen, Long Beach, CA
Jan. 2007-July 2007 **Bartender/Cocktail Server**
Golden China Karaoke Bar/Restaurant, Ventura, CA
Jul. 2006-Jan. 2007 **Server/Room Service/Cocktail Server/Hostess**
Crowne Plaza Hotel, Ventura, CA

Awards, Affiliations & Accomplishments

- CBEST Passing score of 162, February 2011
- Long Beach Rotaract Founding Member, 2010-2012
- Director of the Month, HeadSTRONG, April 2010
- Chair, HeadSTRONG Band-Aid Charity Benefit, April 2010
- HeadSTRONG Founding Member/Director of Student Services, Oct. 2009-2012
- Most Influential Member Award, HeadSTRONG Fall 2010
- Dean's List, Ventura College, Spring 2006
- Colorguard Captain, Rio Mesa High School, 2002-2003
- Spartan of the Month, Rio Mesa High School, Oct. 2002

References

Kathleen Cassagnol, Employment Department at Norwegian Cruise Lines
Melody Fallon, Former co-worker at Crowne Plaza Hotel
Tim Cangiano, Former Manager at Bjs Restaurant, Huntington Beach
Ashley Tinker, Former co-worker at Norwegian Cruise Lines

kcassagnol@ncl.com
805-628-6158
714-842-9242
863-414-3088

Bartenders Test

Score / 35

Multiple Choice (6 points)

- b 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
- 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

- | | |
|------------------------|---|
| <u>C</u> "Straight Up" | a.) Used to crush fruits and herbs for craft cocktail making |
| <u>f</u> Shaker Tin | b.) Used with the Shaker Tin to prevent solid material from entering a cocktail glass when poured |
| <u>i</u> "Neat" | c.) To serve chilled liquor in a chilled stemmed cocktail glass with no ice |
| <u>a</u> Muddler | d.) To pour ½ oz of a liquor on top |
| <u>b</u> Strainer | e.) Used to measure the alcohol and mixer for a drink |
| <u>e</u> Jigger | f.) Used to mix cocktails along with a pint glass and ice |
| <u>g</u> Bar Mat | g.) Used on the bar top to gather spills |
| <u>d</u> "Float" | h.) Requesting a separate glass of another drink |
| <u>h</u> "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

Cabernet Sauvignon	
Chardonnay	
Tom Collins	
Vodka Soda	
Cosmopolitan	
Champagne	

Answer and Question (14 points)

Provide examples of 3 brand name "top shelf" spirits (3 points): Grey Goose, Patron, Bombay Sapphire

What are the ingredients in a Manhattan? Bourbon, vermouth, cranberry, cherry garnish

What are the ingredients in a Cosmopolitan? vodka, cranberry, lime, garnish w/ cherry

What are the ingredients in a Long Island Iced Tea? equal parts vodka, rum, triple sec, gin, coke, sweet & sour, garnish

What makes a margarita a "Cadillac"? The addition of Cointreau

What is simple syrup? 2 parts sugar + 1 part hot water to make syrup

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? mark w/ green line & mark w/ green line
Burn the ice down & clean & refill

When is it OK to have an alcoholic beverage while working? Not ever okay; sips to taste w/ end of straw okay

What does it mean when a customer orders their cocktail "dirty"? w/ brine of olives

What are the ingredients in a Margarita? tequila, sweet & sour, oj., lime & little triple sec

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Servers Test

Score / 35

Multiple Choice

- d 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 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

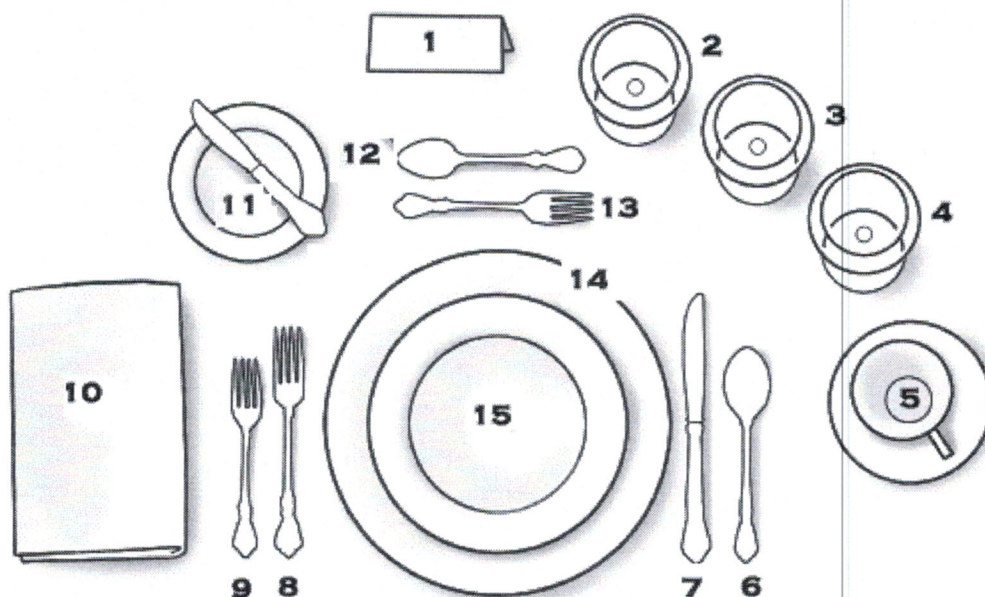
Match the Correct Vocabulary

- | | |
|--------------------------|---|
| <u>D</u> Scullery | <u>A</u> Metal buffet device used to keep food warm by heating it over warmed water |
| <u>E</u> Queen Mary | <u>B</u> 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) |
| <u>A</u> Chaffing Dish | <u>C</u> Used to hold a large tray on the dining floor |
| <u>B</u> French Passing | <u>D</u> Area for dirty dishware and glasses |
| <u>G</u> Russian Service | <u>E</u> Large metal shelving unit for prepared food to be held or for dirty trays to be stored |
| <u>F</u> Corkscrew | <u>F</u> Used to open bottles of wine |
| <u>C</u> Tray Jack | <u>G</u> Style of dining in which the courses come out one at a time |

Name Marylou Barayuga

Servers Test

Score / 35



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

- The utensils are placed 2 inches 4 inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? cream & sugar or milk, sugar, honey, lemon

