



PETER HODGE

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I have 7+ of experience in the hospitality industry. I am a seasoned and diverse bartender/mixologist/server who has worked in hotels, sports bars, breweries, lounges, clubs, and whiskey bars. I'm attentive, reliable, hard working, friendly, well trained, and a TEAM player.

EXPERIENCE

SUNSET TOWER HOTEL BARTENDER

October 2015- CURRENT – LOS ANGELES, CA

Worked under famous maître d', and at one of the top celebrity hang outs in town. Developed an even stronger work ethic than already had through the extensive list of duties asked of the bar team. Sharpened my talents in service bar while multi tasking with bar guests, as we'd be doing \$10,000 in liquor sales on any given night.

BUTTERFIELD 8 BAR MANAGER/HEAD BARTENDER

JANUARY 2015- OCTIBER 2015 - NEW YORK, NEW YORK

I handled a lot of managerial duties including inventory and sales emails to owners and management. As head bartender, it was my job to keep everyone in their stations and work as team to make sure operations ran smoothly. Super busy midtown lounge in the heart of midtown Manhattan. Mastered efficiency and speed as well as formed and maintained relationships with regulars.

THE ROBERTSON NIGHT CLUB BARTENDER

OCTOBER 2013-DECEMBER 2014 – LOS ANGELES, CA

This was a super busy nightclub located in the heart of West Hollywood. It was a large establishment; therefore I learned to work well with multiple bartenders in my section. This led to higher sales, which led to more money for everybody. I got a lot more comfortable with speed on the POS and with the speed racks in this wild atmosphere, as it was all about turnover.

HEARTLAND BREWERY BARTENDER/SERVER

JULY 2012-OCTOBER 2013 - NEW YORK, NEW YORK

In this extremely fast paced environment that was located directly under the Empire State Building I was able to conquer the "high volume" scene, which would compete with any busy environment around. As well as managing full bars or 12 table sections I also became very knowledgeable on craft beers, the brewing process, and specialty cocktails.

References Available Upon Request...

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Multiple Choice (6 points)

A 1) Carbonation _____ the rate of intoxication.
 a) Slows down
 b) Speeds up
 c) Does nothing to Y

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

Y 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

C _____ "Straight Up"
F _____ Shaker Tin
I _____ "Neat"
A _____ Muddler
S _____ Strainer
J _____ Jigger
B _____ Bar Mat
D _____ "Float"
V _____ "Back"

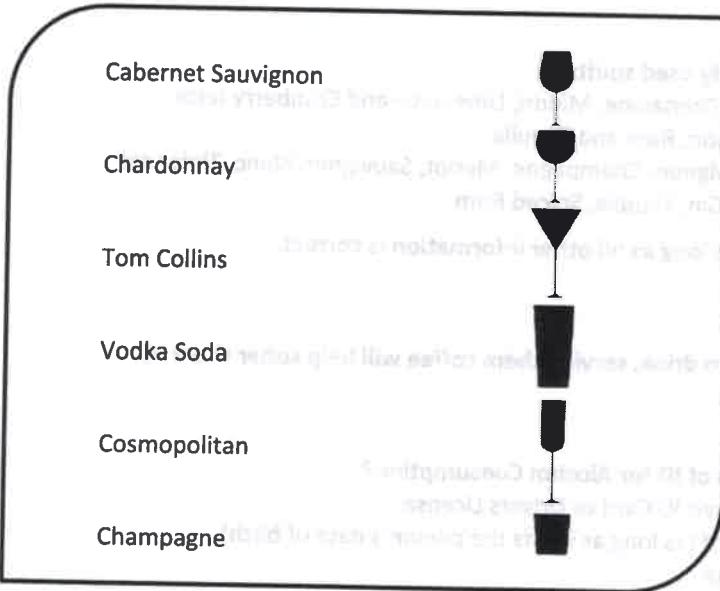
a.) Used to crush fruits and herbs for craft cocktail making
 b.) Used with the Shaker Tin to prevent solid material from entering a cocktail glass when poured
 c.) To serve chilled liquor in a chilled stemmed cocktail glass with no ice
 d.) To pour $\frac{1}{2}$ oz of a liquor on top
 e.) Used to measure 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
 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):

Johnnie Walker Blue, Don Julio 1942, Stoli Elite

What are the ingredients in a Manhattan? 2-2.5 oz bourbon or rye, .75 sweet vermouth, 3-5 dashes of bitters

What are the ingredients in a Cosmopolitan? 2-2.5 vodka, .75 triple sec, .5 lime juice, sp. cran.

What are the ingredients in a Long Island Iced Tea? .5 vod, .5 rum, .5 tequila, .5 gin, .5 triple sec, .5 cran.

What makes a margarita a "Cadillac"? float grand marnier, no triple sec

What is simple syrup? sugar + water turned from hot to cold. You stir it.

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

NO - IT'S called "Marrying"

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

When is it OK to have an alcoholic beverage while working? IT'S not, unless advised to by mgmt.

What does it mean when a customer orders their cocktail "dirty"? olive juice/filthy (extra)

What are the ingredients in a Margarita? 2 oz tequila, .75 triple, .75 lime juice, salted rim

juice

Servers Test

Multiple Choice

- 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
- 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
- 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
- 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
- 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
- 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

W 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

R Queen Mary

C Chaffing Dish

F French Service

R Russian Service

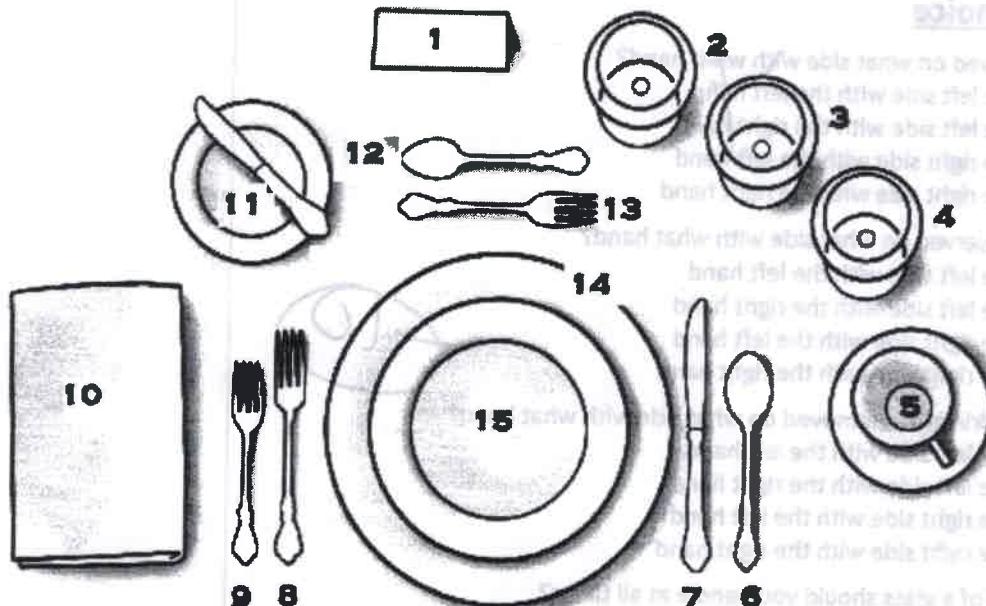
C Corkscrew

T Tray Jack

Name _____

Servers Test

Score / 35



Match the Number to the Correct Vocabulary

10

Napkin

11

Bread Plate and Knife

12

Name Place Card

13

Teaspoon

14

Dessert Fork

15

Soup Spoon

16

Salad Plate

17

Water Glass

8

Dinner Fork

5

Tea or Coffee Cup and Saucer

6

Dinner Knife

3

Wine Glass (Red)

9

Salad Fork

1

Service Plate

4

Wine Glass (White)

Fill in the Blank

1. The utensils are placed 2 in. 4 inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? plus spoon
3. Synchronized service is when: Desserts / Dessert first
4. What is generally indicated on the name placard other than the name? Name
5. The Protein on a plate is typically served at what hour on the clock? 6
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? Inform Mgmt / Kitchen / write down