

**Servers Test**

**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

A  
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

C  
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**

A Scullery

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

B 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

D French Passing

D. Area for dirty dishware and glasses

E Russian Service

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

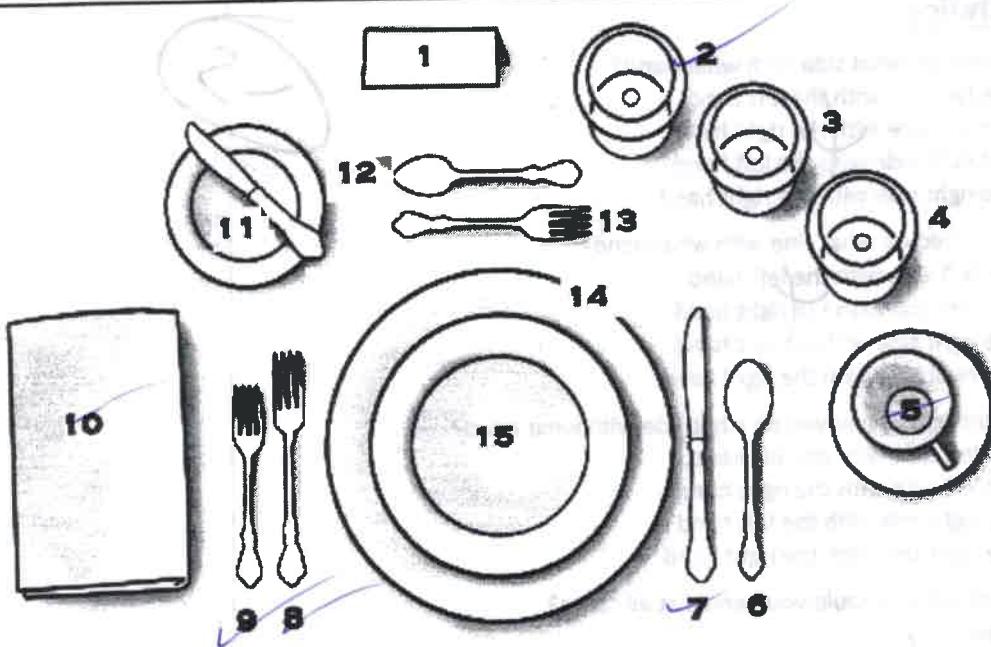
F Corkscrew

F. Used to open bottles of wine

G Tray Jack

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

**Servers Test**



**Match the Number to the Correct Vocabulary**

- 16 Napkin
- 11 Bread Plate and Knife
- 1 Name Place Card
- 12 Teaspoon
- 6 18 Dessert Fork
- 12 Soup Spoon
- 15 Salad Plate
- 4 Water Glass

- 8 Dinner Fork
- 5 Tea or Coffee Cup and Saucer
- 7 Dinner Knife
- 3 Wine Glass (Red)
- 9 Salad Fork
- 11 Service Plate
- 2 Wine Glass (White)

**Fill in the Blank**

1. The utensils are placed 1 inch inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? sugar/sweetner - milk
3. Synchronized service is when: When each course is delivered at the same time
4. What is generally indicated on the name placard other than the name? Seat Number
5. The Protein on a plate is typically served at what hour on the clock? 6 o'clock
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? mark their order - Allergy = Special

Please review resume below for employment as Mixologist/Certified Bartender. I have had over 10 years of high volume/fine dining experience and full understanding of POS.

I am very organized, love a fast pace environment, work well with others, and deliver SUPERB customer service. Because of this patron will ask for me by name.

I created a ladies night on Thursdays which is always a packed shift. Delivering excellent service has enabled me to establish my own following. I enjoy my craft.

I look forward to interviewing with you soon.

Thank you for your consideration.

#### **GARY SHAWN KOSIER**

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West Hollywood, CA 90069  
(310) 770-4129  
[garyshawn@me.com](mailto:garyshawn@me.com)

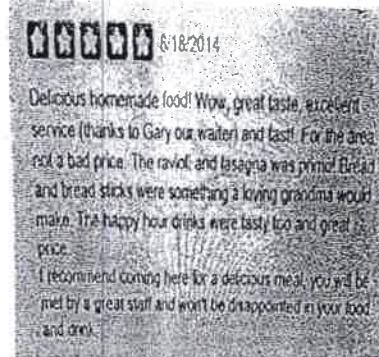
#### **SKILLS**

Certified State Mixologist/Bartender/Server

T.I.P.S. certified/CPR certified

Excellent customer service and interpersonal skills

20+ years of money-handling experience in fast pace work environment



#### **EXPERIENCE**

##### **Bar/Server:**

01/12-Present

Skylight Gardens  
1139 Glendon Blvd.  
Westwood, CA 90024

Border Grill  
1445 4th St.  
Santa Monica, CA 90401

##### **Bar/Server:**

01/10-01/12

Kassava on Sunset  
8410 Sunset Blvd  
West Hollywood, CA 90069

Crazy Girls (Bar P/T)  
1443 La Brea  
Hollywood, CA 90028

##### **Bar Manager:**

07/07-01/10

Prego  
362 North Camden Dr.  
Beverly Hills, CA 90210

Xian (Bar P/T)  
362 Canon Dr.  
Beverly Hills, CA 90210

##### **Bar/Server:**

04/05-07/07

Kate Mantilini  
9101 Wilshire Blvd.  
Beverly Hills, CA 90210

Trader Vic's (Seasonal)  
9876 Wilshire Blvd.  
Beverly Hills, CA 90210

##### **Bar Manager:**

07/92-04/05

Tiffany's Bar  
8532 Sunset Blvd.  
West Hollywood, CA 90069

#### **REFERENCES**

Mr. Mat Clinco

310/824-1818

Skylight Gardens

Mr. Terry Sweeny

843/476-1330

Kassava on Sunset

Ms. Lori Chavis

310/691-0806

Manager-Prego

Mr. Mark Richards

323/464-5864

Kate Mantilini-GM

Mr. Jeff Levinson

323/445-2112

Tiffany Theater-GM



**Bartenders Test**

Score 34 / 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

C 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

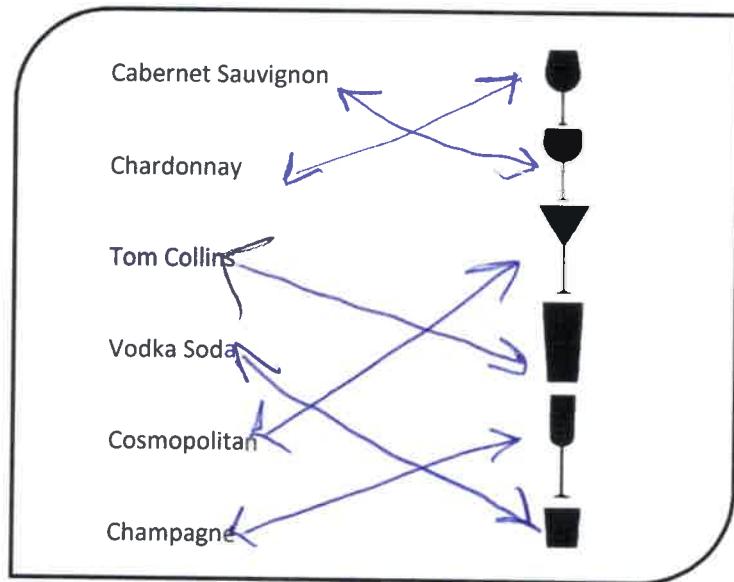
C "Straight Up"  
E Shaker Tin  
I "Neat"  
A Muddler  
B Strainer  
E Jigger  
G Bar Mat  
D "Float"  
H "Back"

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 ½ 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



**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): Chopin, O'banlby's, Pappy Van Winkle

What are the ingredients in a Manhattan? Sweet Vermouth / Bourbon

What are the ingredients in a Cosmopolitan? Vodka, Cranberry, splash fresh lime

What are the ingredients in a Long Island Iced Tea? Vodka, Tequila, Rum, Triple Sec, lemon juice, coke

What makes a margarita a "Cadillac"? Floating Grand Marnier on top

What is simple syrup? sugar + water

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

No-Breakage

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

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? Fresh Lemon/Lime, Simple Syrup, Tequila, Triple Sec

