

**Bartenders Test**

Alex  
Mastoch

Score / 35

**Multiple Choice** (6 points)

C 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

C "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

I "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

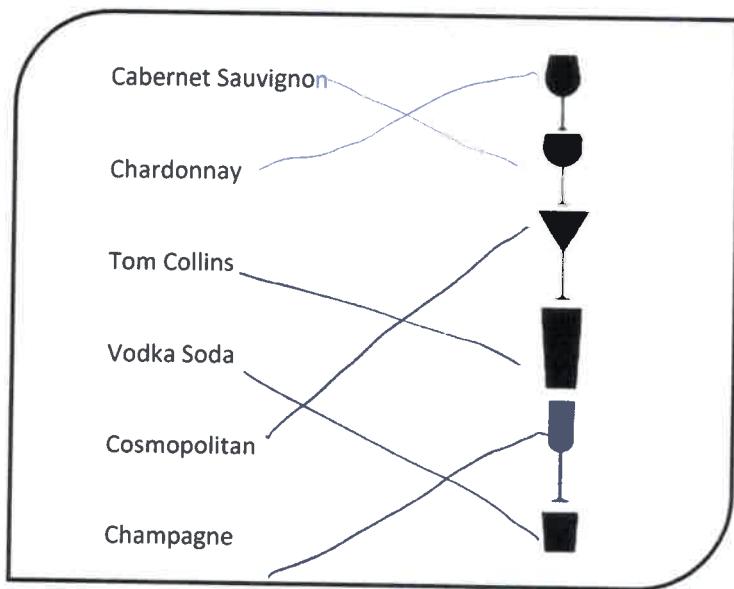
H "Back"

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): OBan, Grey Goose, Deaths Door Gin

What are the ingredients in a Manhattan? Whiskey, vermouth, Bitters, Cherry

What are the ingredients in a Cosmopolitan? Lime juice, Cointreau, vodka, citrus, cranberry

What are the ingredients in a Long Island Iced Tea? vodka, white rum, lemon juice, gin, tequila

What makes a margarita a "Cadillac"? No salt

What is simple syrup? Cooked down sugar

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

NO, "marry"

What should you do if you break a glass in the ice? pour bright colored liquor & then melt ice.

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

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

What are the ingredients in a Margarita? tequila, lime juice, Cointreau, lime, salt (�BD)



**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

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**

D Scullery

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

E Queen Mary

→ 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)

A Chaffing Dish

→ Used to hold a large tray on the dining floor

G French Passing

→ Area for dirty dishware and glasses

B Russian Service

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

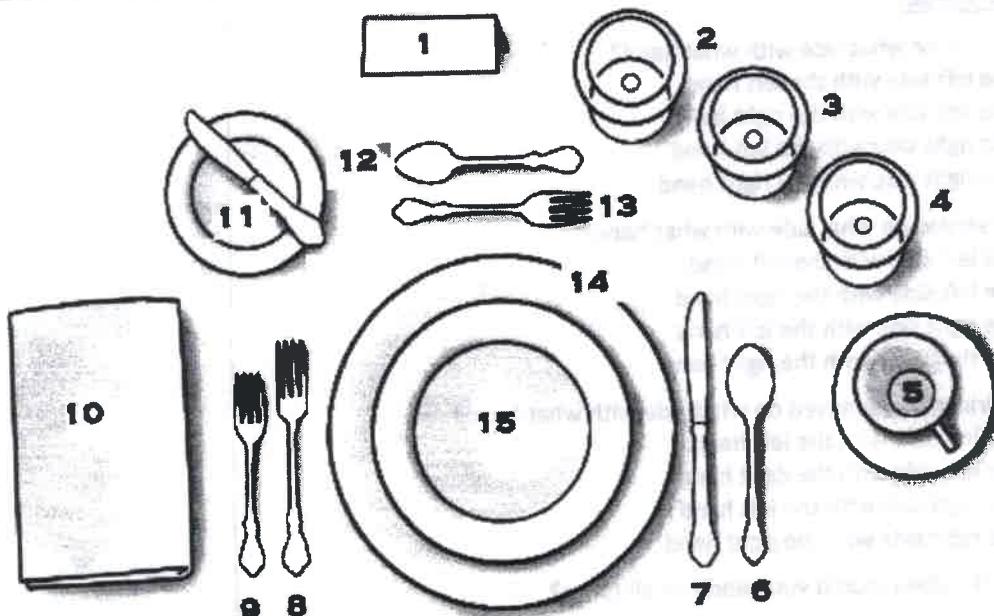
F Corkscrew

→ Used to open bottles of wine

C Tray Jack

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

**Servers Test**



**Match the Number to the Correct Vocabulary**

10	Napkin	8	Dinner Fork
11	Bread Plate and Knife	5	Tea or Coffee Cup and Saucer
1	Name Place Card	7	Dinner Knife
12	Teaspoon	2	Wine Glass (Red)
13	Dessert Fork	9	Salad Fork
6	Soup Spoon	14	Service Plate
15	Salad Plate	3	Wine Glass (White)
4	Water Glass		

**Fill in the Blank**

1. The utensils are placed \_\_\_\_\_ inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? Cream & sugar
3. Synchronized service is when: when servers place plates down at the same time.
4. What is generally indicated on the name placard other than the name? Foil Allergy
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? Ask the chef if its possible

# Alexandra Mastoon

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## Experience

### **Feature Films/ Various Productions**

Freelance Video Editor/ Production Coordinator

**Los Angeles, CA**

July 2012- Current

### **Eataly, El Pesce/ La Scoula**

Server/ Trainer

**Chicago, IL**

September 2013 – July 2014

### **The Drawing Room**

Cocktail Server

**Chicago, IL**

November 2012 – September 2014

### **Spybar**

VIP Bottle Server

**Chicago, IL**

March 2012 – January 2013

### **Prive/Opium Bar/Gansevoort Hotel**

Cocktail Server/ VIP Hostess (Seasonal)

**Miami, FL**

December 2010 – March 2013

## High Lights

- Enthusiastic and Positive Attitude!
- Hardworking and reliable
- Proficient in working collaboratively exceeding expected standards to reach greatest satisfaction
- Extensive knowledge in crafted cocktails, liquor, wine and beers
- Ambitious to always eager to learn more
- Passion for teaching and always show support in training new staff
- Fast and quick paced, excellent multitasking skills
- Professional and always smiling
- Take accurate orders while maximizing sales using selling techniques and products' knowledge
- Knowledge in POS operation; Squirrel, ALOHA, Micros, Square

## Education

### **Harold Washington**

Film Production/ Set Design

**Chicago, IL**

January 2012 – July 2014

## Volunteer Experience:

- **VolunTHAI, Chiyaphum, Thailand** - Taught English and developed friendships with impoverished children from elementary through high school age in rural Thailand.
- **Boys and Girls Club, Chicago, IL** – Established a program for young women focusing on hygiene, safe sex, and the dangers of drug use. Guided their creation of videos to share what they had learned.
- **Anti-Cruelty Society, Chicago, IL** – Cared for (and loved!) rescued dogs, doing everything from walking, feeding and keeping cages clean for them until their eventual adoption.

