

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

D 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"

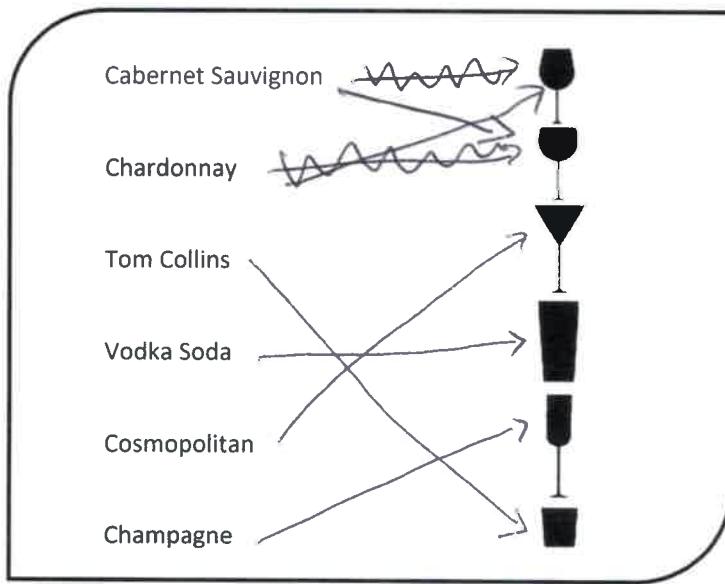
h.) Requesting a separate glass of another drink

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): Grey Goose, Macallan, Patron

What are the ingredients in a Manhattan? Whisky, sweet vermouth, lemon and, cherry

What are the ingredients in a Cosmopolitan? vodka, cointreau, lime, cranberry

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

What makes a margarita a "Cadillac"? ? Y

What is simple syrup? liquefied sugar basically

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

yes / marrying bottles

What should you do if you break a glass in the ice? Do not use that ice!

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

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

What are the ingredients in a Margarita? tequila, sour, lemon, salted rim

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Profile

Bartender and service professional with wine production experience in Napa. Experience over 20 years in fast-paced and high-quality establishments in Chicago, Brooklyn, San Francisco's Bay Area, and Los Angeles

Experience

Bartender & Server - Schaeffer's Genuine Foods (Los Angeles, CA) June 2016 - Present

Bartending (full bar) and table service at exclusive events throughout Los Angeles county

(Independent Contractor) (SF Bay Area, CA) March 2015 – September 2016

Performed all relevant functions for successful event catering at private residences throughout the Bay Area: bartending, table service, bussing, and assistance to the chefs as necessary

Harvest Cellar Intern - Cakebread Cellars (Napa, CA) August 2015 – November 2015

From vine to wine, remained integral to the full lifecycle of this top Napa winery's 2015 vintage

Cellar Intern – Eno Wines & Lusu Cellars (Berkeley, CA) November 2014 – August 2015

Assisted Sasha Verhage at Eno Wines and David Teixeira at Lusu Cellars with their joint cellar operations, and shared management of their tasting room in Berkeley

Bartender – The Lucky Cat (Brooklyn, NY) September 2006 – October 2007

Assumed all duties at this full bar in Williamsburg, Brooklyn: cocktails and specialty drinks, opening and closing, food orders, register, and live event management

Bartender – Ravinia Festival (Highland Park, IL) May 2002 – September 2002

Wine and beer service at the premier outdoor music venue for Chicago's north shore

Server – Noyes Street Cafe (Evanston, IL) May 1998 – September 1998

Server – Olive Garden (Chicago, IL) March 1997 – August 1997

Education

New York University – BA, Creative Writing and Music Composition

B.A., May 2000

Founder's Day Award honoring academic excellence, DJ at WNYU-AM, internship at Asphodel Records (recording industry)

Semester at Sea (Anthropology, Literature, Playwriting, Music of Southeast Asia, Gamelan) Fall 1998

Wesleyan University (Jazz & Improvisation Studies with Anthony Braxton, Jazz Guitar) Fall 1996

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

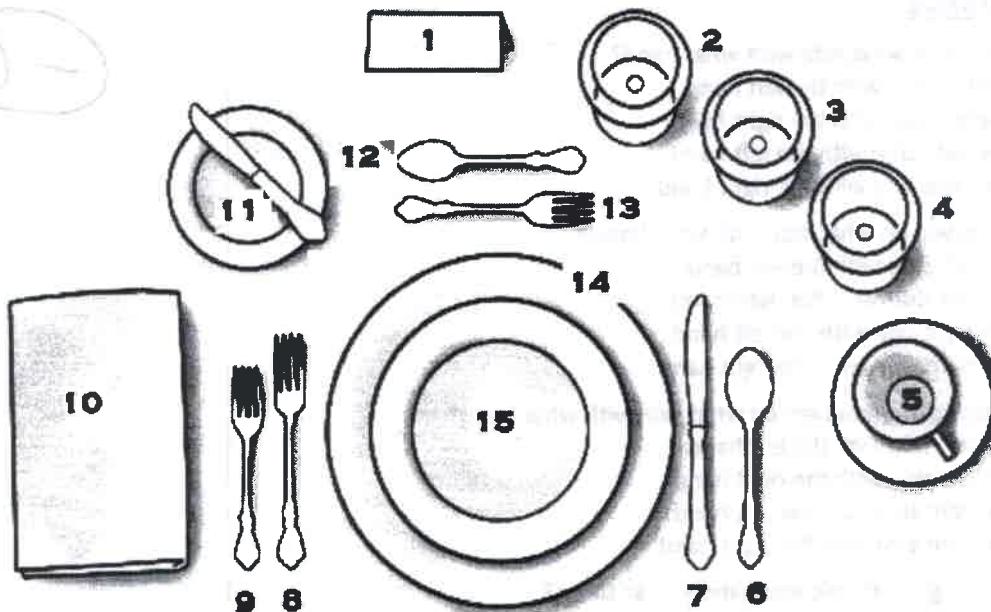
D 5) When you are setting a dining room how should you set up your tablecloths?
 a) Neatly and evenly across the tables
 b) The creases should all be going in the same directions
 c) The chairs should be centered and gently touching the table cloth
 d) All of the above

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 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

<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>G</u>	French Passing	<u>D</u>	Area for dirty dishware and glasses
<u>B</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

Servers Test



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>3</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>2</u>	Wine Glass (White)
<u>4</u>	Water Glass		

Fill in the Blank

1. The utensils are placed 6 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: plates are 1
4. What is generally indicated on the name placard other than the name? food 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 it's possible