

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

E 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

C "Float"

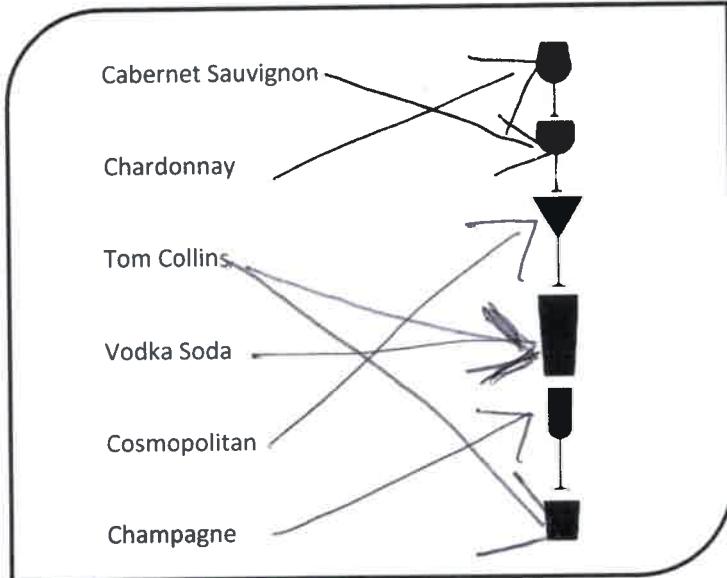
- h.) Requesting a separate glass of another drink

A "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):

Johnny Walker Black, Ketel One, Orange

What are the ingredients in a Manhattan?

Bourbon, Cognac, Sweet Vermouth, Bitters, Cherry

What are the ingredients in a Cosmopolitan?

Vodka, Cranberry, Triple Sec, Lime Juice

What are the ingredients in a Long Island Iced Tea?

Vodka, Pernod, Whiskey, Gin, Tequila, Soda

What makes a margarita a "Cadillac"?

Top Shelf Tequila

What is simple syrup?

Sugar Water

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

No / Marrying

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

Empty the Ice

When is it OK to have an alcoholic beverage while working?

No

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

Olive juice in Martini

What are the ingredients in a Margarita?

Tequila, lime juice, Triple Sec, lime

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OBJECTIVE: To obtain a Bartender position.

BARTENDING EXPERTISE

- Highly skilled in mixing, garnishing and serving drinks in keeping with bar's specifications
- Comprehensive knowledge of inventory on hand, drink mechanics, and drink pricing
- Demonstrated ability to keep the bar organized, stocked and clean
- Track record of taking and delivering orders quickly
- TIPS Certified, CA Food Handlers Permit

Bartime **SEPT 2016-PRESENT**

- Bartender for an events company ensuring total client satisfaction.
- Setting up and breaking down bar
- Mixing specialty cocktails for events

LA Farm **FEB 2008- DEC 2011**

- Bartender at high end, entertainment industry frequented restaurant.
- Specialty cocktails and huge wine selection.
- Prepare and serve drinks and beverages to patrons following regular recipes
- Anticipate guests' needs to decide if additional service is needed
- Operate register and verification machines
- Order required liquor and supplies
- Clean and sanitize bar and equipment and replenish supplies

Le Petit Bistro **MAR 2006-JAN 2008**

- Bartender at high end French restaurant.
- Vast wine selection
- Mixing and serving alcoholic beverages to customers.
- Creating beverage lists, menus and drink promotions.
- Following all safety and sanitation policies when handling food and beverages.
- Checking a customer's identification to confirm that they are legally able to consume alcohol.

Rock Bottom **JAN 2004-FEB 2006**

- Bartender and server at a brew pub where we brewed our own beer.
- Vast knowledge of beer types and the brewing process.
- Bartending: Utilize expansive knowledge of mixed beverages, specialty liquors and craft beers to serve customers and support waitstaff.
- Inventory Management: Estimate product demand according to seasonal trends and popularity. Maintain appropriate inventory to avoid overage or depleted stock. Prepare orders for multiple vendors' delivery schedules.

EDUCATION: California State University Long Beach-B.A.

SKILLS: Well versed in a variety of drinks, great attention to detail and team player.