

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)

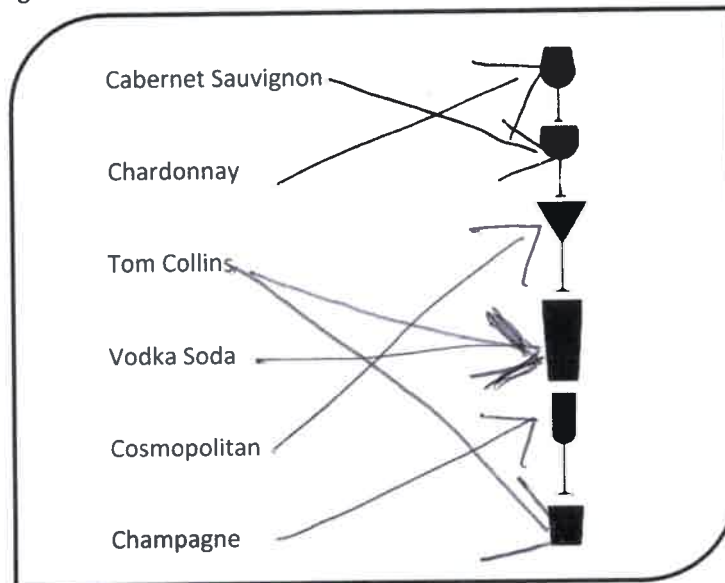
Match the word to its definition

- C "Straight Up"
F Shaker Tin
I "Neat"
A Muddler
B Strainer
E Jigger
G Bar Mat
S "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):

Knob Creek
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 *Cran* *Triple Sec* *lime Juice*

What are the ingredients in a Long Island Iced Tea?

Vodka *Whiskey* *Gin* *Tequila* *Spirit*

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 / Marming

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.