

**Bartenders Test**

**Score** / 35

**Multiple Choice** (6 points)

1) Carbonation \_\_\_\_\_ the rate of intoxication.

- a) Slows down
- b) Speeds up
- c) Does nothing to

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

3) You can accept an expired ID as long as all other information is correct.

- a) True
- b) False

4) If someone has had too much to drink, serving them coffee will help sober them up.

- a) True
- b) False

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

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"

B Shaker Tin

I "Neat"

A Muddler

F 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  $\frac{1}{2}$  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

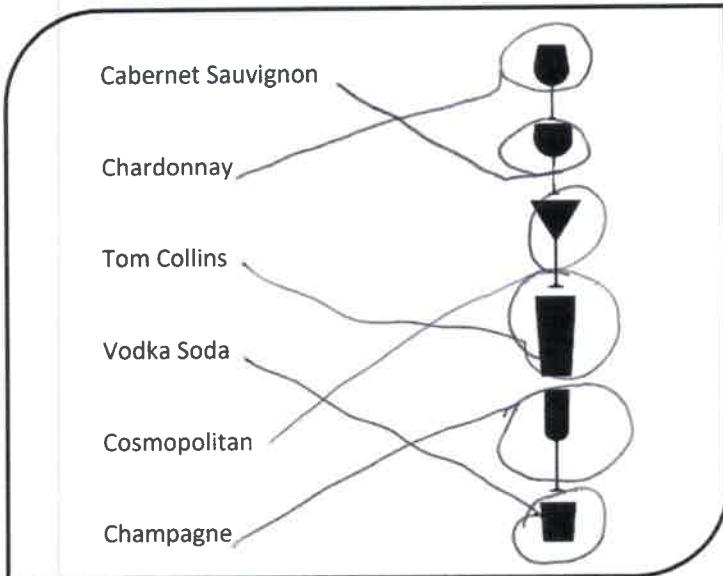
h.) Requesting a separate glass of another drink

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):

Don Perignon Champagne, Greg Beeson

What are the ingredients in a Manhattan? Cherries, whisky, dry vermouth, ice

What are the ingredients in a Cosmopolitan? Vodka, cranberry, lime juice, sweet

What are the ingredients in a Long Island Iced Tea? Rum, vodka, tequila, gin, splash of orange juice, garnish with lime

What makes a margarita a "Cadillac"? grapefruit juice

What is simple syrup? Sugar and water (equal parts) - fresh made

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

yes it is illegal. - cross contamination

What should you do if you break a glass in the ice? Empty the bin w/ hot water and clean it out / refill w/ 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 a martini

What are the ingredients in a Margarita? Ice/or blended tequila, lime juice, sweet and sour



**Servers Test**

Score / 35

**Multiple Choice**

B

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

B

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



C

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

G

Queen Mary

A

Chaffing Dish

B

French Passing

E

Russian Service

F

Corkscrew

C

Tray Jack

A

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

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

Used to hold a large tray on the dining floor

D

Area for dirty dishware and glasses

E

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

F

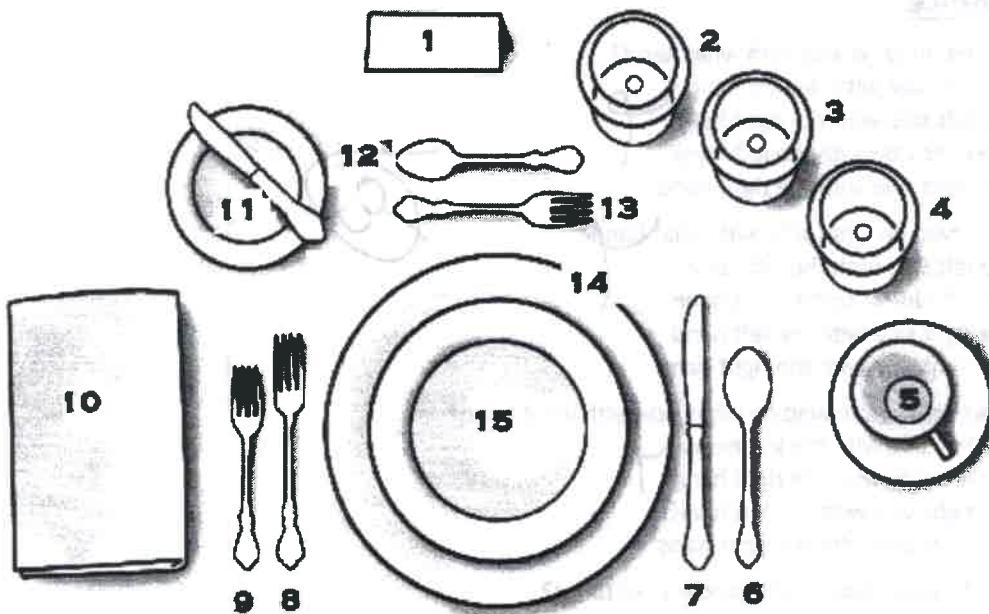
Used to open bottles of wine

G

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

**Servers Test**

Score / 35



**Match the Number to the Correct Vocabulary**

10 Napkin  
11 Bread Plate and Knife  
1 Name Place Card  
12 Teaspoon  
13 Dessert Fork  
6 Soup Spoon  
15 Salad Plate  
2 Water Glass

8 Dinner Fork  
5 Tea or Coffee Cup and Saucer  
7 Dinner Knife  
4 ~~8~~ Wine Glass (Red)  
9 Salad Fork  
14 Service Plate  
3 Wine Glass (White)

**Fill in the Blank**

1. The utensils are placed 3" from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? desert/cake.
3. Synchronized service is when: working as a team you work together
4. What is generally indicated on the name placard other than the name? Name of event/people throwing it.
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? Notify the chef to get a plate to the guest.

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**Objective:** Seeking a position within a field where advancement and growth exist for a dedicated and hardworking employee. California Food Handler Certificate #1727843

**Skills & Abilities:** Excellent retention skills, banquet experience, alcohol and wine knowledge, dedicated to highest quality of standards, and a strong sense of responsibility.

**Employment: Marriott Hotel Woodland Hills, CA**

**Server 09/2015 to present**

Requisitioned food and materials for server station.

Menu tour and made descriptive suggestions.

Cleaned and maintained work area station.

Carried multiple plates of food and ensured accuracy.

**The Sportsmen's Lodge Hotel Patio Café Studio City, CA**

**Server 04/07 to 09/2015**

Served guest in a hotel pool side setting.

Provided room service for guests staying within the hotel.

Maintained assigned work station and side work.

Assisted in menu suggestions- detailed food descriptions.

**Jerry's Famous Deli Woodland Hills, CA**

**Server 01/02 to 12/01**

Worked well as a team player and expedited.

Menu and product knowledge to guests.

Handled a heavy volume of tables and all cash and credit cards.

**Education: National University Online Woodland Hills, CA**

Major in Psychology

**Pierce College Woodland Hills, CA**

Transfer Program

**North Valley Occupational Center, Mission Hills, CA**

Certified Nursing Assistant

**Options for Youth, Northridge, CA**

High School Diploma

**References:** Available upon request

