

**Zachary Staab**  
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<b>EDUCATION</b>	<b>High School Diploma, La Habra High School</b> Graduation: June 2011 <b>Cal State Bakersfield</b> <b>Business management</b> <b>(Leave of absence)</b>
<b>EXPERIENCE</b>	<p><b>Account Executive</b> Taycor Financial (June 2016-present) • Prospected via dialer every day • Sold capital loans and equipment leasing • Helped process deals from beginning to end</p> <p><b>Bartender</b> The Wellesbourne (June 2015- June 2016) • Served customers crafted cocktails • Made sure patrons were having a good time • Took care of sales from the customer to the POS system • Worked as a team to make sure bar was attended too</p> <p><b>Outside Sales Representative</b> Clearview Home Energy Solutions, (January 2014- May 2015) • Met with homeowners and informed about products and programs • Demonstrated working samples of products being sold • Sold and financed contracts from beginning to end • Self generated own leads on free time</p> <p><b>Network Marketer</b> New Earth (January 2012-December 2013) • Contacted people about product via Social Media, House meetings, etc. • Self Development • Marketed Brand through self image</p> <p><b>Server</b> La Mirada Banquet Hall (August 2010- November 2011) • Set up tables and utensils • Took food orders from customers • Maintained positive attitude, and made sure customers were enjoying themselves • Bussed tables after customers were done</p>

**REFERENCES**

**May Lee Lockhart**, General Manager  
The Wellesbourne  
10929 Pico Blvd  
Culver City, California  
(310) 402-3435

**Jerry Neely**, Owner  
Topline Construction  
9272 Russell Street  
La Habra, California 90631  
(714) 681-5175

**Alex Horowitz**, Broker  
Coldwell Banker Excellence  
514 E. Lambert Road  
Brea, California 92821  
(714) 612-0116

**Bartenders Test**

**Score** / 35

**Multiple Choice** (6 points)

b 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

a 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

99%

**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

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

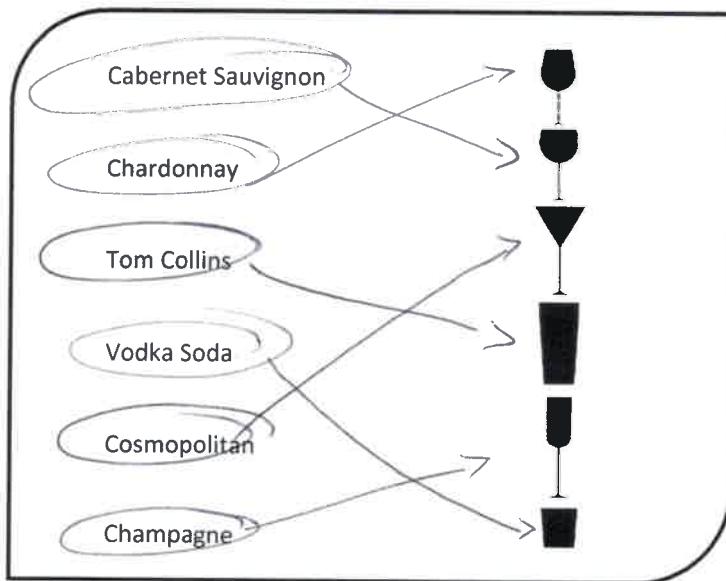
h.) Requesting a separate glass of another drink

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): Grey Goose, Johnnie Walker Black, Chivas

What are the ingredients in a Manhattan? 2 oz Whiskey (bourbon, rye) 1 oz sugar and angostura

What are the ingredients in a Cosmopolitan?

What are the ingredients in a Long Island Iced Tea? 1/2 oz vodka, 1/2 oz rum, 1/2 oz tequila, 1/2 oz gin, top w/

What makes a margarita a "Cadillac"? a float of grand marnier, 3 orange juice

What is simple syrup? reduced sugar into a syrup form

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

No, it's called merging the bottles.

What should you do if you break a glass in the ice? Burn the wall, make sure glass is gone

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? 2 oz tequila, 1 oz lime, 1 oz agave



**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

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

b 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**

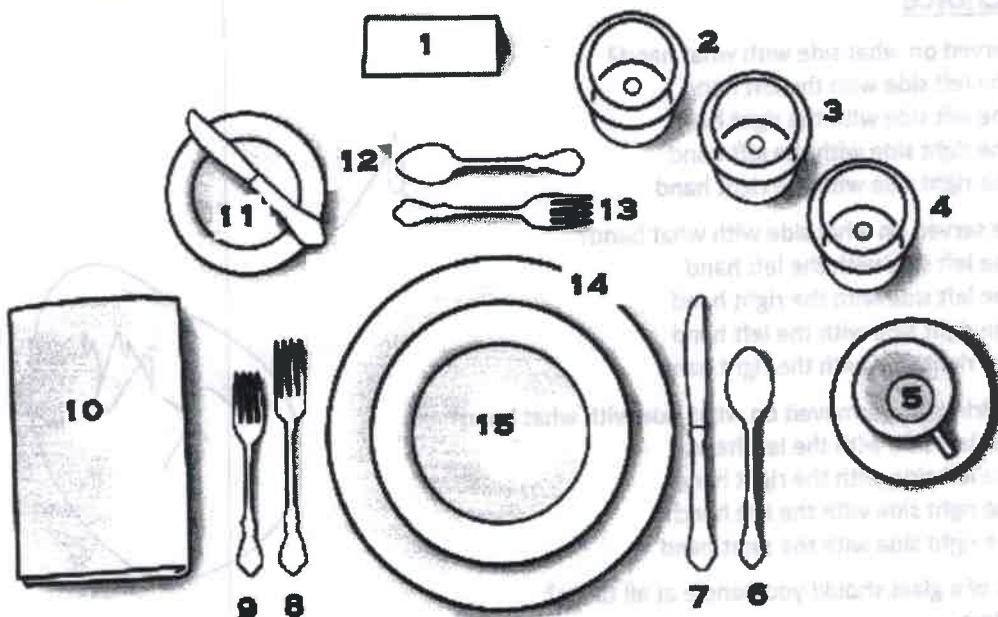
C Scullery  
D Queen Mary  
A Chaffing Dish  
F French Passing  
B G Russian Service  
F Corkscrew  
E G Tray Jack

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

Name \_\_\_\_\_

Score / 35

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

**Fill in the Blank**

1. The utensils are placed 4 inches / inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? sugar and cream.
3. Synchronized service is when: Food is served at a set time.
4. What is generally indicated on the name placard other than the name? /.
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? Tell the chef.