

# **Andrew Samir Iskandar**

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## **Education**

**2013 – Present** **American University of the Caribbean, School of Medicine.**  
M.D. Anticipated in May 2017

**2010 – 2012** **University of California, Davis.**  
B.S. Pharmaceutical Chemistry  
Minor in Neurology, Physiology, & Behavior: Human physiology

**2007 – 2010** **West Valley Community College**  
A.S. Chemistry & Biology  
A.A. Liberal Arts

## **Work Experience**

**2012 – 2013** **Four Seasons Silicon Valley: Quattro Restaurant**  
Server, Host, & Cocktail Waiter  
High-quality guest management and Etiquette training

**2010 – 2012** **Personal tutor**  
Subjects: Biology, Algebra, and Chemistry

**2008 – 2012** **Brinker International: Chili's Grill & Bar**  
Server & Trainer  
Trained new employees, conflict resolution, and schedule assignments.

## **Extracurricular/Volunteer Experiences**

**2013-2014** **Class/Personal Tutoring**  
Tutoring medical school colleagues in the following subjects:  
Molecular Biology, Human Physiology, Pharmacology, & Immunology

## **Skills**

**Linguistics** English & Chaldean/Assyrian fluency.  
Conversational Spanish  
Working with different POS systems  
Bartending/Cocktail serving



**Bartenders Test**

**Score / 35**

**Multiple Choice (6 points)**

A

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

- Slows down
- Speeds up
- Does nothing to

32/35 = 91%

B

2) What are the six most commonly used spirits?

- Sweet and Sour, Triple Sec, Grenadine, Midori, Lime Juice and Cranberry Juice
- Vodka, Whiskey, Gin, Bourbon, Rum and Tequila
- Chardonnay, Cabernet Sauvignon, Champagne, Merlot, Sauvignon Blanc, Zinfandel
- Kahlua, Vodka, Frangelico, Gin, Tequila, Spiced Rum

B

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

- True
- False

B

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

- True
- False

D

5) What are the acceptable forms of ID for Alcohol Consumption?

- State or Government Issued ID Card or Drivers License
- Passport or Passport ID Card (as long as it lists the person's date of birth)
- School ID or Birth Certificate
- A & B
- 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.

- True
- 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 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

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

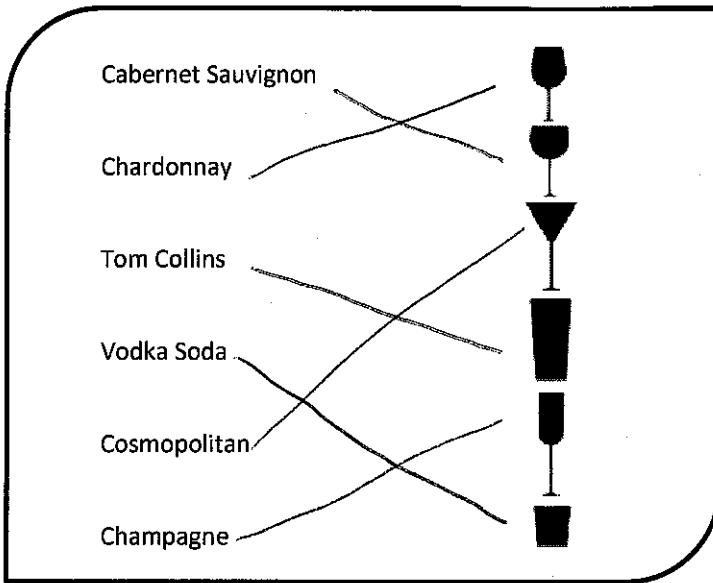
1

**Bartenders Test**

**Score / 35**

**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): Belvedere, Patron, Black Label

What are the ingredients in a Manhattan? Cherry, whisky, vermouth, bitters

What are the ingredients in a Cosmopolitan? Vodka, vermouth, cranberry, lime, triple sec

What are the ingredients in a Long Island Iced Tea? Vodka, gin, triple sec, tequila, coke, rum, gomme syrup

What makes a margarita a "Cadillac"? Grand Marnier

What is simple syrup? Sweetener made w/ sugar & water

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

No. marrying of liquor

What should you do if you break a glass in the ice? Empty all the ice. Clean thoroughly. Refill ice

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

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

What are the ingredients in a Margarita? Tequila, sweet and sour, ice, lime juice, salt on rim

**Cashier Test**

**Score / 15**

B 1) A roll of quarters is worth?  
 a) \$5.00  
 b) \$10.00  
 c) \$15.00  
 d) \$20.00

A 2) A roll of dimes is worth?  
 a) \$5.00  
 b) \$4.00  
 c) \$3.00  
 d) \$2.00

D 3) A roll of nickels is worth?  
 a) \$8.00  
 b) \$6.00  
 c) \$4.00  
 d) \$2.00

C 4) A roll of pennies is worth?  
 a) \$1.00  
 b) \$0.75  
 c) \$0.50  
 d) \$0.25

B C 5) What does POS stand for?  
 a) Patience over standards  
 b) Percentage of sales  
 c) Point of sales  
 d) People over service

B 6) What is the current sales tax rate in your city \_\_\_\_\_?

C 7) A customer buys a bowl of soup for \$1.25, an apple \$0.90 and a soda is \$0.79. If you are given \$10.00 how much change should you give back?  
 a) \$4.06  
 b) \$2.06  
 c) \$7.06  
 d) \$5.06

B 8) A customer buys two shirts for 10.50 each and two ball caps for \$7.25 each. If you are given \$50.00 how much change should you give back? \$14.50  
 a) \$19.50  
 b) \$14.50  
 c) \$9.50  
 d) \$4.50

D 9) A customer buys soda for \$3.75 and a hot dog for \$4.25. If you are given \$20.00 how much change should you give back?  
 a) \$6.00  
 b) \$8.00  
 c) \$10.00  
 d) \$12.00

A 10) A customer buys two hamburgers at \$3.75 each, two bags of chips at \$1.25 each, two cookies at \$2.50 each and two sodas at \$3.25 each. If you are given \$100.00 how much change should you give back?  
 a) \$78.50  
 b) \$58.50  
 c) \$38.50  
 d) \$28.50

$$14/15 = 93\%$$

**Cashier Test**

**Score** / 15

A

11) Counterfeit pens should be used on which three denominations?

- a) \$20, \$50, \$100
- b) \$10, \$20, \$50
- c) \$5, \$50, \$100
- d) \$10, \$20, \$50

B

12) How many times should you count change when giving it to the customer?

- a) one
- b) two
- c) three
- d) no need to count

**Question & Answer:**

13) What is the minimum age for legal alcohol purchases? 21

Driver's

14) What are the acceptable forms of ID for alcohol purchases? Government issued ID, license, Passport

15) How many \$20 bills are in a bank band? 25 100 bills or \$2,000

**Servers Test**

**Multiple Choice**

D

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

D

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

A

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**

V

Scullery

E

Queen Mary

A

Chaffing Dish

B

French Passing

G

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

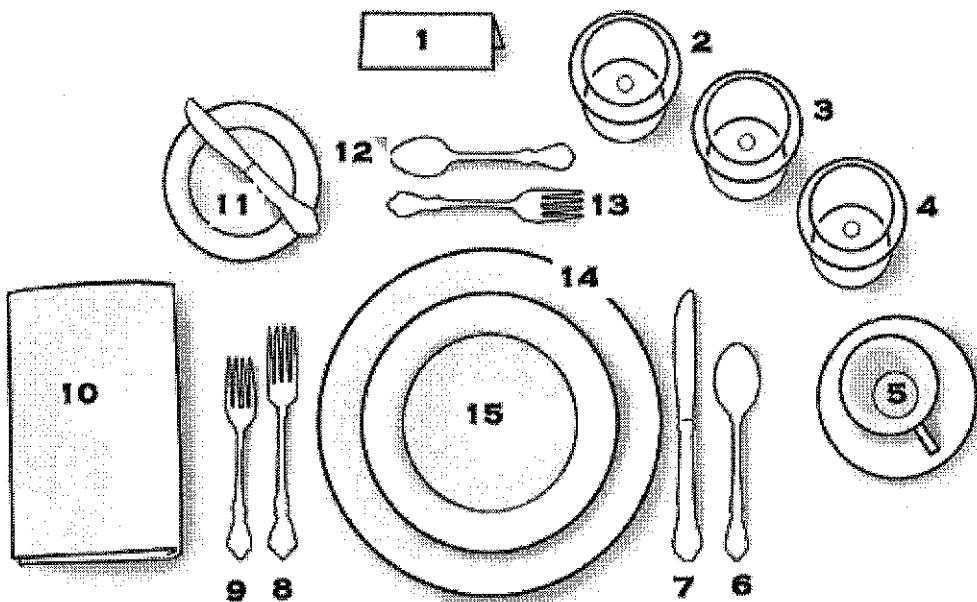
D. Area for dirty dishware and glasses

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**



**Match the Number to the Correct Vocabulary**

<u>10</u>	Napkin	<u>6</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>4</u>	Wine Glass (White)
<u>4</u>	Water Glass	<u>2</u>	

**Fill in the Blank**

1. The utensils are placed 2 1 inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? Sweetner & cream/milk.
3. Synchronized service is when: Everyone gets served at the same time.
4. What is generally indicated on the name placard other than the name? Table number / entrée choice.
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? Inform the Kitchen.