

William Le Fevre

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Norco, CA 92860

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Objective

To obtain a server/bartender position that allows me to utilize and improve upon the mixology and flair bartending skills that I have learned. I am well versed in up-selling, suggestive selling, customer service, cleanliness and customer retention.

Qualifications

1. Certified Bartender
2. Alcohol Awareness Certified, Riverside County Food Handler Card
3. Micros P.O.S.
4. Customer Service Experience
5. Fast and Efficient
6. Flair Bartending Competition Experience

Education

1. May 2016 – July 2016 Earned Certification in Bartending/Mixology, National Bartenders School, Riverside (**100-Hour Intensive Training Program**)
2. September 2009 – May 2013 Earned Bachelors Degree in Mechanical Engineering, California Baptist University
3. 2004 – 2009 Earned High School Diploma, River Springs Charter School

Professional Experience

Taste Catering (949) 215 – 7373

Event Bartender/Server, Delivery Driver

October 2016 - Present

\$11 - \$15/hr. + Tips

Duties: Prepare and delivery catered meal orders, serve and bartend at catering events.

Door Dash / Postmates

Courier/ Independent Contractor

July 2016 – Present

\$5-\$10/Delivery + Tips

Duties: Place, pick up and deliver food, coffee, and grocery orders, etc.

Design West Engineering (909) 890 – 3700

Mechanical Designer

February 2016 – July 2016

\$27/hr.

Duties: Design and draft ductwork and plumbing systems for buildings, perform thermal load calculations, communicate with clients, architects and city/county officials to coordinate specifics and schedules of each project.

TK1SC (949) 751 – 5800

Mechanical Designer

February 2015 – September 2015

\$27/hr.

Duties: Design and Draft ductwork systems for healthcare buildings, perform thermal load calculations, communicate with clients, architects and city/county officials to coordinate specifics and schedules of each project.

Riverside Christian Schools (951) 687 – 0077

Robotics Instructor

August 2013 – August 2014

\$17,500/yr.

Duties: Create and teach middle and high school level robotics classes, substitute teacher for math and science classes.

References

Stacia Arnold
(951) 204 – 2953

Jenny Guillem
(909) 228 – 2232

Shawn Costello
(951) 893 - 0821

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

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

F Shaker Tin

b.) Used with the Shaker Tin to prevent solid material

i "Neat"

from entering a cocktail glass when poured

M Muddler

c.) To serve chilled liquor in a chilled stemmed cocktail glass with no ice

B Strainer

d.) To pour $\frac{1}{2}$ oz of a liquor on top

E Jigger

e.) Used to measure the alcohol and mixer for a drink

G Bar Mat

f.) Used to mix cocktails along with a pint glass and ice

D "Float"

g.) Used on the bar top to gather spills

h "Back"

h.) Requesting a separate glass of another drink

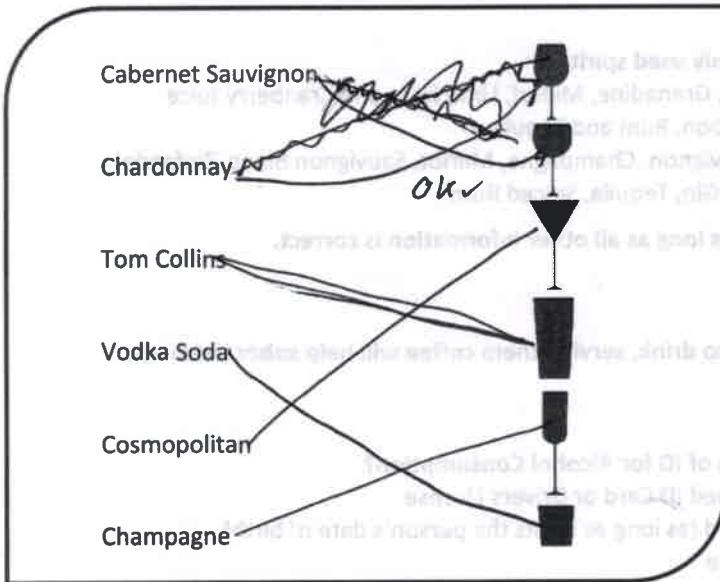
i.) Means to serve spirit room temperature in a rocks glass with no ice

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): Grey Goose Vodka, Hendrick's Gin, Don Julio

What are the ingredients in a Manhattan? Sweet Vermouth, Whiskey, cherry

What are the ingredients in a Cosmopolitan? Vodka, Triple Sec, Cranberry Juice, Lime

What are the ingredients in a Long Island Iced Tea? Vodka, Gin, Rum, Triple Sec, Sweet & Sour, splash of coffee sometimes Tequila

What makes a margarita a "Cadillac"? Higher proof Gold Tequila, Grand Marnier Liqueur

What is simple syrup? Boiled down Sugar + water

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

Marrying bottles is not legal

What should you do if you break a glass in the ice? Remove Empty Ice tray, clean & sanitize, refill w/ ice

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 or onion juice added

What are the ingredients in a Margarita? Tequila, Lime juice, Triple Sec, Sweet & Sour, salt rim, Lime