

Acrobat

outsourcing

Your Hospitality Staffing Professionals
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First and Last Name: Janelli Pimentel
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Working Experience:

Company Name: Wedding Event
Dates of Employment: Nov. 5 - 2016

Job Responsibility:

- Create personal drinks
- Serve 100+ people
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Company Name: Coehnugopia (Oktoberfest)
Dates of Employment: Oct. 14 - Oct 22nd

Job Responsibility:

- poured premium beers and drinks
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Company Name: Cornucopia (L.A. County Fair)
Dates of Employment: Sept. 9th - Sept 25th

Job Responsibility:

- poured craft beer
- maintained clean environment
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Skills

- Fast & efficient
- Motivated
- Work well under pressure
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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

a 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

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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 $\frac{1}{2}$ 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"

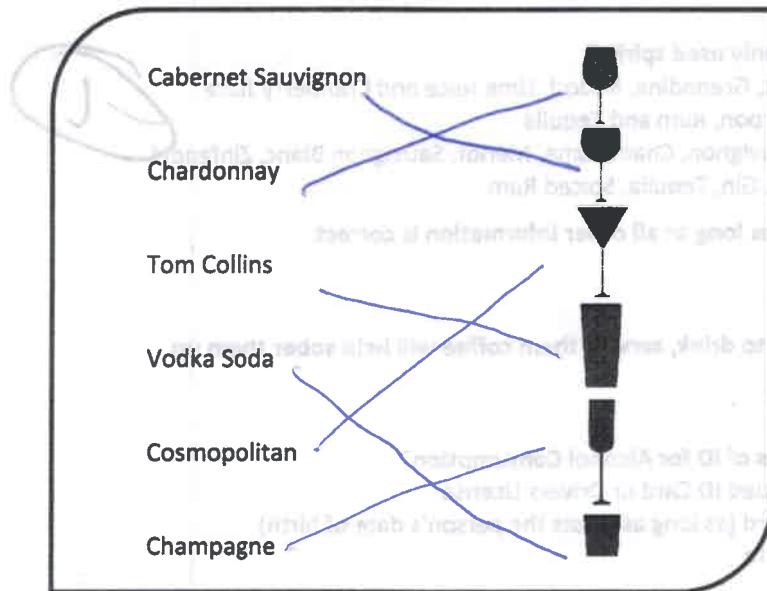
i.) Means to serve spirit room temperature in a rocks glass with no ice

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 Vodka 1800 Tequila Patron Tequila

What are the ingredients in a Manhattan? Whiskey Wort Vermouth

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

What are the ingredients in a Long Island Iced Tea? Vodka Tequila Triple Rum Gin St. S. Coke

What makes a margarita a "Cadillac"? 1800 Grand Marnier

What is simple syrup? Sugar + water

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

no ; marrying the bottles

What should you do if you break a glass in the ice? replace all of the ice / clean bin

When is it OK to have an alcoholic beverage while working? **W/M 82**

What does it mean when a customer orders their cocktail "dirty"? add olive/onion juice

What are the ingredients in a Margarita? Tequila, Triple sec

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What are the ingredients in a Margarita? Tequila Triple sec lime salted rim