

Joshua Lartigue

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Objective Hard working electrical trainee seeking a position in which I can utilize and contribute my Electrical skills, experience and education to the success of your business and contribution to my experience.

Qualifications

- Experienced in commercial construction and remodels
- **California ET Card T25608**
- Strong pipe bending skills
- Strong customer service and communication skills; works with the customer from start to finish
- Experienced in repairing electrical for residential and commercial environments
- Skilled in the installation of and electrical wiring of Photovoltaic Systems
- Strong knowledge of electrical safety and OSHA standards
- Able to review and complete complex blueprint drawings
- Skilled in the use electrical test instruments
- Skilled and experienced in troubleshooting
- Graduated Department Apprenticeship standards electrical trainee approved program
- Strong leadership skills and trains a team
- Previous maintenance experience
- Clean CA Driving record with valid license
- Previous experience of interior and exterior painting

Professional Employment Experience Cordell Construction, San Jose, CA 2010-Present
Laborer and Electrical (currently on call)

- Responsible for set up and cleanup of work site and electrical installation
- Duties include painting all phases from prep to completion – in a commercial environment
- Demolition and remodeling duties includes working with concrete, demolition, removal, re-form and set new
- Skilled in the remodel of commercial facilities

Sherlock Surveillance, San Jose, CA 12/2014-10/2015
Electrical Technician Supervisor

- Worked with customers to determine camera placements, Review needs of customer, determine costs, request approval for install, and complete installation.
- Duties include surveying the job, purchase parts, invoicing; working with the customer from begging to end
- Low voltage electrical installation

Sun Run(Formerly REC Solar), San Jose, CA 11/2013-10/2014
Solar Installer

- Drove the company vehicle
- Responsible for installation of rooftop solar, ran electrical to main breaker
- Customer service oriented position that interacted with customers on a daily basis
- Strong EMT pipe bending skills

Riverbed, Sunnyvale, CA

2012-09/2013

Maintenance Technician

- Responsible the maintaining a preventative maintenance program, repairs included lights, plumbing and moving of equipment.

Jamba Juice, San Jose, CA

2010-01/2012

Cashier

- Responsible for customer service of all guests.
- Duties included handling cash receipts.
- Skilled in the creation of juices based on customer request.

Education

Center for Employment Training(CET), San Jose, CA

07/2012- 01/2012

Electrician Certificate

Studying to complete NAPCEP Certification

Leigh High School, San Jose, CA

2012

High School Diploma

References

Available upon Request

Cashier Test

Score / 15

11/15 = 73%

- 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

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

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

- 8.75%
10% 6) What is the current sales tax rate in your city 10%?

- E 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

- A 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?
- 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

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

14) What are the acceptable forms of ID for alcohol purchases?

Passport / Drivers Licence / ID

15) How many \$20 bills are in a bank band?

10 100 bills or \$ 2,000.00

-1

Bartenders Test

Score / 35

Multiple Choice (6 points)

14/35 = 40%

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"

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 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

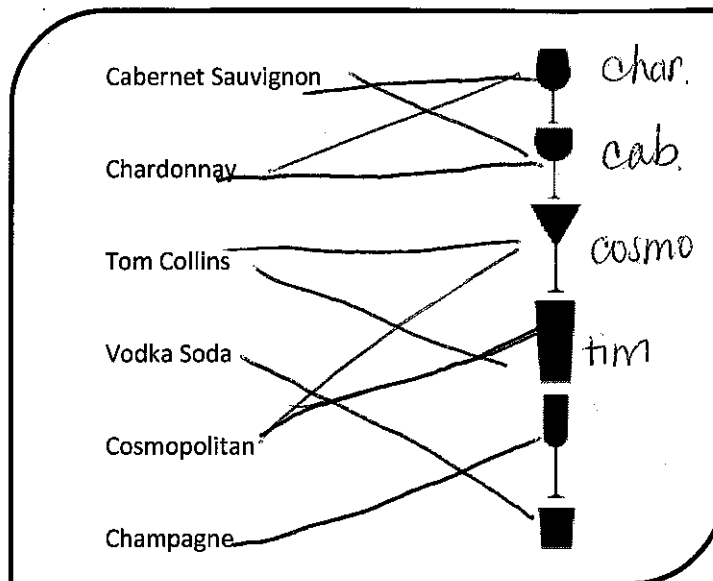
h.) Requesting a separate glass of another drink

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

-5

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): Patron, J amasion, Ciroc
- What are the ingredients in a Manhattan? vermouth, whiskey, bitters (cherry garnish)
- What are the ingredients in a Cosmopolitan? vodka, triple sec, cranberry juice, lime
- What are the ingredients in a Long Island Iced Tea? gin, tequila, vodka, rum, lemon juice, triple sec, syrup, splash of cola
- What makes a margarita a "Cadillac"? grand marnier float
- What is simple syrup? sugar dissolved in water
- Is it legal to pour liquor from one bottle into another? What is this called? (2 points)
Yes No; mangleing of liquor
- What should you do if you break a glass in the ice? clean glass and Ice all at
- When is it OK to have an alcoholic beverage while working? Never
- What does it mean when a customer orders their cocktail "dirty"? add olive juice
- What are the ingredients in a Margarita? tequila, sweet & sour, cointreau

Name _____

Servers Test

Score / 35

Multiple Choice

22/35 = 63%

- 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
- A 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
- A 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
- B 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

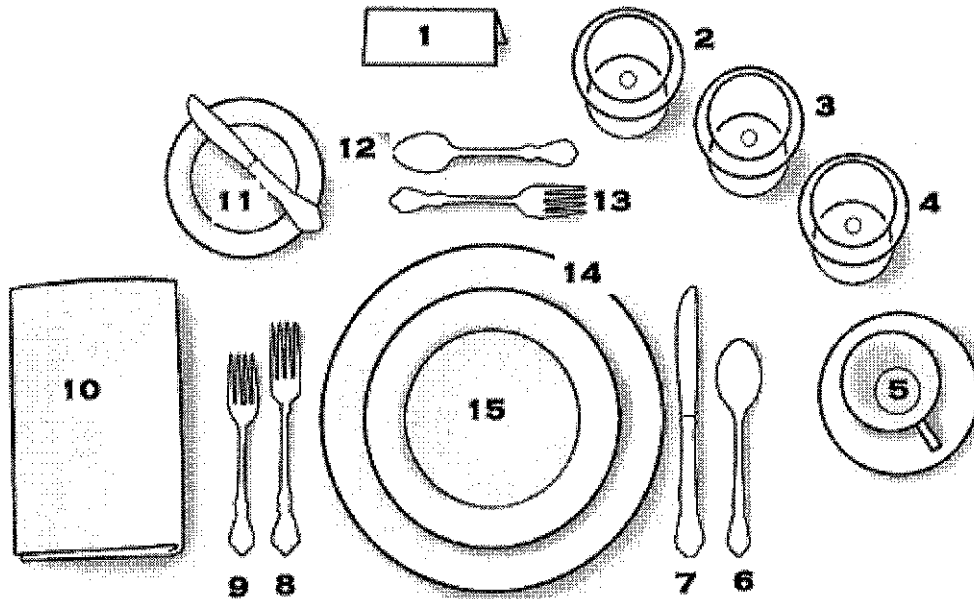
Match the Correct Vocabulary

- | | | | | |
|----------|----------|-----------------|----------|--|
| <u>D</u> | <u>A</u> | Scullery | <u>A</u> | Metal buffet device used to keep food warm by heating it over warmed water |
| | <u>E</u> | Queen Mary | <u>B</u> | 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) |
| <u>A</u> | <u>D</u> | Chaffing Dish | <u>C</u> | Used to hold a large tray on the dining floor |
| <u>B</u> | <u>E</u> | French Passing | <u>D</u> | Area for dirty dishware and glasses |
| <u>G</u> | <u>B</u> | Russian Service | <u>E</u> | Large metal shelving unit for prepared food to be held or for dirty trays to be stored |
| | <u>F</u> | Corkscrew | <u>F</u> | Used to open bottles of wine |
| | <u>C</u> | Tray Jack | <u>G</u> | Style of dining in which the courses come out one at a time |

Name _____

Servers Test

Score / 35



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 1 3 inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? Teaspoon cream and sugar
3. Synchronized service is when: all plates served at the same time
4. What is generally indicated on the name placard other than the name? number of meal choice
5. The Protein on a plate is typically served at what hour on the clock? 6
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?
inform the kitchen