

# Jason Trevits

917 445 7353

*Objective; To utilize my vast knowledge of food, fine spirits and clientele relations in the restaurant industry.*

**Yamashiro Restaurant Events, Hollywood, CA 90068 October 2013-Present**

**Head Bar tender,** Duties include but not limited to managing and training bar staff, serving high volume cocktails, mixology, craft cocktails to a diverse array of clients including A-List clientele

**Old School Cocktails/ New School Twist--Private Bar tending Company; Owner and Manager, January 2010- Present** booking/managing events and bar tenders around the Los Angeles area to bar tend private events/parties in clientele's homes, client relations, A-List clientele

**La Piazza Restaurant, The Grove, West Hollywood, CA January 2009-October 2012**

**Bar tender,** Duties included serving beer, wine, specialty cocktails and Italian cuisine to high volume of customers.

**The Allbl Room, Culver City, CA October 2010-October 2011**

**Bar tender** serving craft beer, wine and specialty cocktails to a high volume of customers.

**Soho House, West Hollywood, CA April 2010-May 2011**

**Bar tender,** Part of opening staff. Duties included but not limited to extensive cocktail training and mixology. Setting up bar operations and making sure the bars were functioning properly. Serving A-List clientele.

**The London Hotel, Gordon Ramsay Restaurant, West Hollywood, CA, May-November 2008**

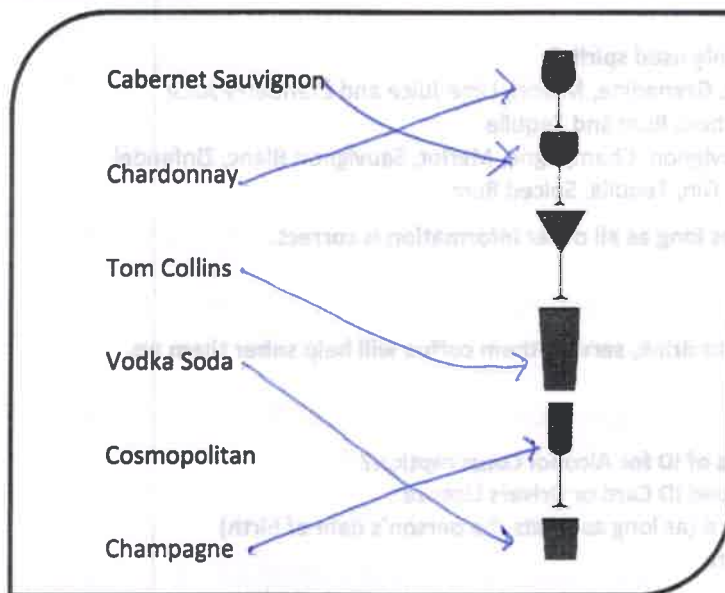
**Bar tender,** Part of opening staff. Duties included but not limited to setting up a functioning bar from scratch, the supervision and on-going training of new and old bar staff, creation of new cocktails for the seasonal cocktail list. Serving A-List clientele

**Memphis Restaurant and Bar Lounge, Hollywood, CA December 2005-2007**

**Bar Manager,** Part of opening staff. Duties included but not limited to the supervision and on going training of new and old bar staff, creation of new cocktails for the seasonal cocktail list, tracking and ordering liquor, beer, and spirits

**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): Chopin Vodka, Partida Tequila, Hendricks Gin

What are the ingredients in a Manhattan? Whiskey (bourbon), Sweet Vermouth, Angostura bitters

What are the ingredients in a Cosmopolitan? Vodka, Cranberry (flavor), Triple sec, lime juice

What are the ingredients in a Long Island Iced Tea? Vodka, Gin, Triple sec, Rum, blanco Tey., sour

What makes a margarita a "Cadillac"? 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 it is not. Marrying bottles.

What should you do if you break a glass in the ice? Burn ice, clean out glass, new 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 added

What are the ingredients in a Margarita? Tequila, Triple sec, lime juice, ~~salt~~

Name Jason Treviño  
Score / 35

**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
- 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
- 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

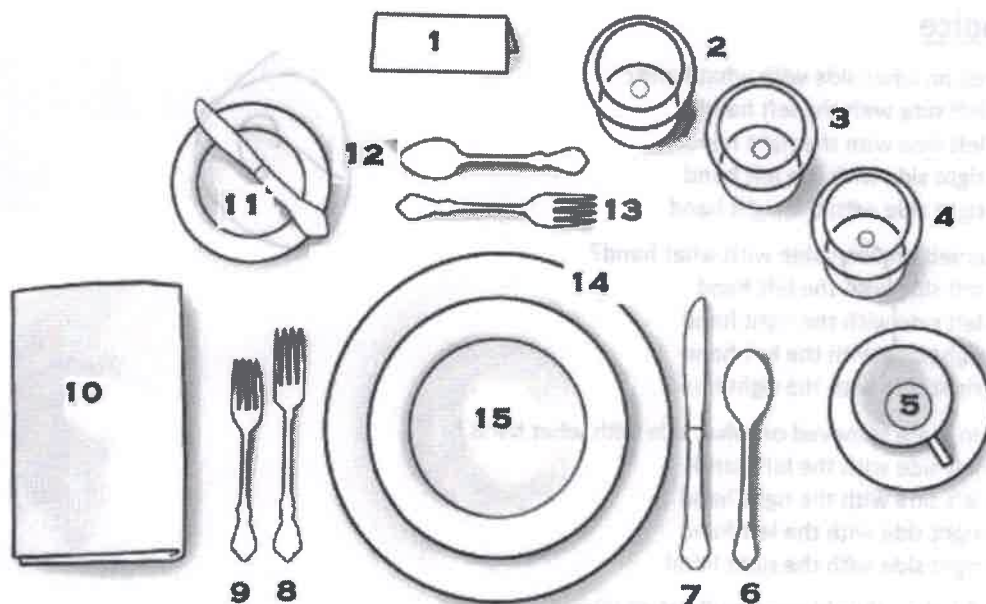
**Match the Correct Vocabulary**

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

- The utensils are placed 3 4 inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? Sugar Cream
- Synchronized service is when: Everyone is served at the same time
- What is generally indicated on the name placard other than the name? Seat # + Table #
- The Protein on a plate is typically served at what hour on the clock? 6
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?  
make note of seat # and Tell Expediter