

Multiple Choice (6 points)

c 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 from entering a cocktail glass when poured

i "Neat"

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

g 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 g "Back"

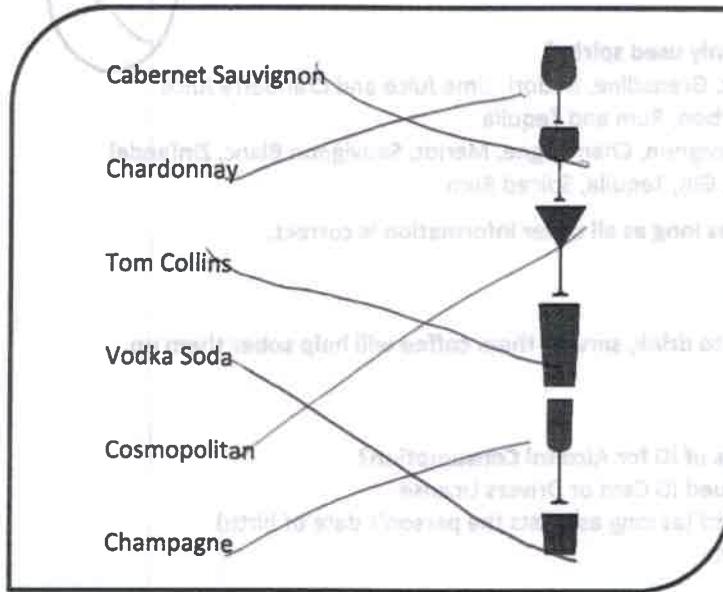
i.) Means to serve spirit room temperature in a rocks glass with no ice

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, Nikka, and Willett

What are the ingredients in a Manhattan? Sweet Vermouth, Rye, and Bitters

What are the ingredients in a Cosmopolitan? Vodka, Lime, sugar, Triple Sec.

What are the ingredients in a Long Island Iced Tea? Vodka, Gin, Rum, Tequila, Triple Sec, and Lemon juice

What makes a margarita a "Cadillac"? Lime, Agave, Rye, and Caramel mg. float

What is simple syrup? 50/50 sugar H2O

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

No

What should you do if you break a glass in the ice? Pour ^{on ice} (ran to let others know) and Burn the 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? Lime, Agave, and Tequila

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

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

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

66

Match the Correct Vocabulary

D Scullery

A. Metal buffet device used to keep food warm by heating it over warmed water

G 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)

A Chaffing Dish

C. Used to hold a large tray on the dining floor

E French Passing

D. Area for dirty dishware and glasses

B Russian Service

E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored

F Corkscrew

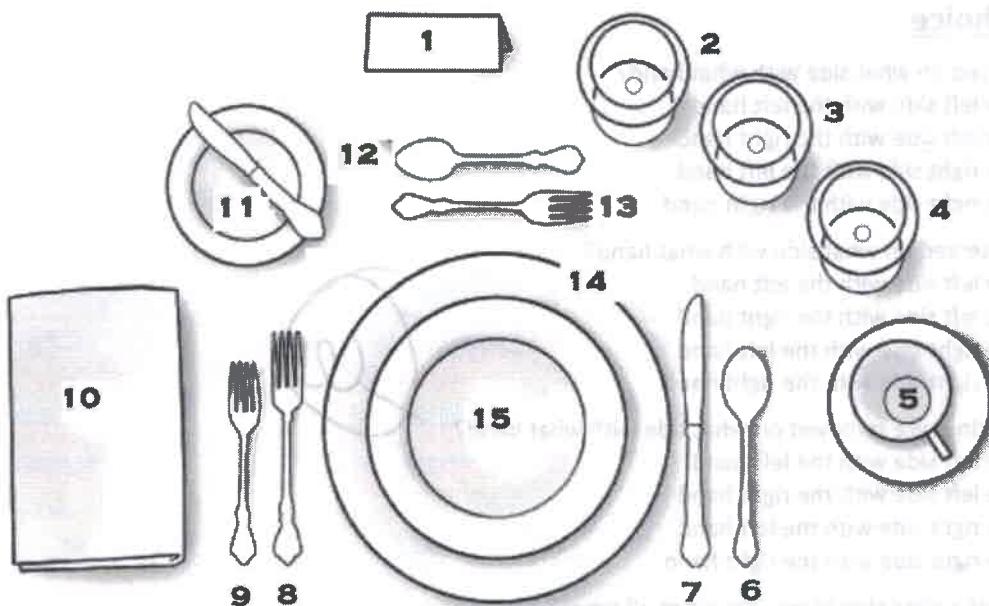
F. Used to open bottles of wine

C Tray Jack

G. Style of dining in which the courses come out one at a time

Servers Test

Score / 35



Match the Number to the Correct Vocabulary

10	Napkin	8	Dinner Fork
11	Bread Plate and Knife	5	Tea or Coffee Cup and Saucer
1	Name Place Card	7	Dinner Knife
12	Teaspoon	2	Wine Glass (Red)
13	Dessert Fork	9	Salad Fork
6	Soup Spoon	14	Service Plate
15	Salad Plate	3	Wine Glass (White)
4	Water Glass		

Fill in the Blank

1. The utensils are placed 3 4 inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? Cream / milk and sugar
3. Synchronized service is when: serving the food
4. What is generally indicated on the name placard other than the name? Table number
5. The Protein on a plate is typically served at what hour on the clock? 7 4
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? Give them the options and get the item for them

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Qualifications

- POS, Micros, and Aloha knowledge
- Serve safe and Tips certified
- Bar Inventory, liquor/beer order, and excel sheet inputs
- Full bar set up and break down
- Constant cleanliness and maintenance of the bar
- Excellent customer service and awareness
- Ability to work in a fast paced environment
- Knowledgeable of cocktails and Beer

Employment History

The Venice Whaler-Marina Del Rey, CA

2014-present

- Bartending craft cocktails and beer
- Bar set up and end of the night clean up
- Bar inventory, liquor order, and data input
- Serving

The Charleston-Santa Monica, CA

2013-2014

- Bartending craft cocktails and beer
- Bar inventory, liquor order, and data input
- Organize liquor room and walk in
- Bar set up and end of the night clean up
- Making syrups for specialty cocktails

The Tavern-Ventura, CA

2011-2013

- Barbacking a four well set up
- Ordering bar produce
- Bussing
- Food running
- Serving
- Set up and breaking down of the bar

Djs California Catering- Ventura, CA

2011-2013

- Loading and Unloading equipment
- Event set up
- Serving
- Bussing
- Bartending

Bevmo (seasonal)

2010-2011

- Cashier service
- Ordering products
- Manage party plans and keg orders
- Wine server

References

Terrell Williams

GM at The Venice Whaler and The Tavern

562-235-5382

Anthony Settecase

Bar Manager at The Venice Whaler

310-490-8563

Chris Cheng

GM at The Charleston

248-339-6447

