

Bartenders Test

Score / 35

Multiple Choice (6 points)

B 1) Carbonation Speeds up 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

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"

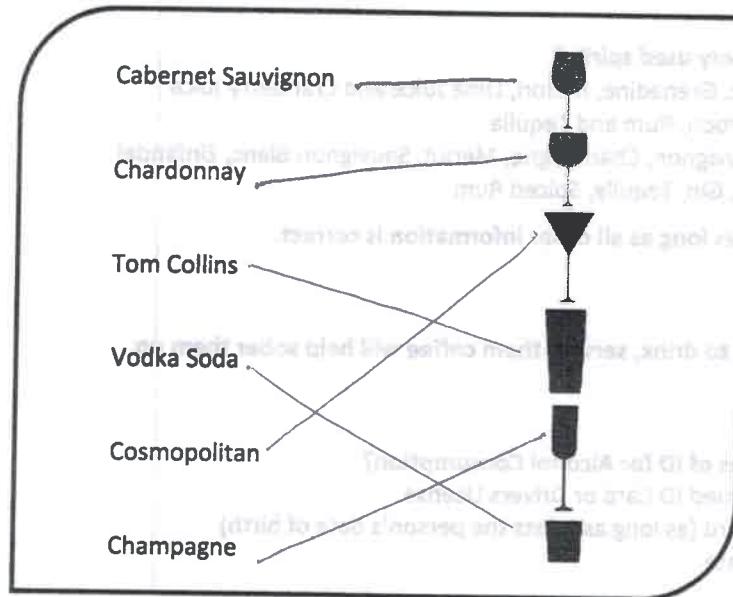
i) Means to serve spirit room temperature in a rocks glass with no ice

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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, Grey goose, Bombay

What are the ingredients in a Manhattan? sweet vermouth, Blended whiskey, cherry

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

What are the ingredients in a Long Island Iced Tea? vodka, gin, rum, tequila, triple sec, sweet/sour, coke, lemon

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)

Yes; mixing

What should you do if you break a glass in the ice? Melt ice and clean it all up

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, triple sec, lime juice, sweet/sour, lime

Oscar Rodriguez

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Education

University of Southern California, Marshall School of Business

Bachelor of Science in Business Administration, Concentration: Finance/Leadership Development

- Financial Analyst & Member of the Trojan Investing Society (Tycoons International)
- Dean's List: Fall 2006-2008
- Major GPA: 3.73/4.0

Cumulative GPA: 3.54/4.0

Los Angeles, CA

May 2008

ABC Bartending School

Certificate in Mixology

- Graduated in Top 10% of Class
- Completed Alcohol Beverage Responsible Vendors Program

Long Beach, CA

August 2002

Experience

Supperclub L.A. (Hollywood)

Upscale nightclub hosting world-class gourmet service and nightlife entertainment

Bartender

- Setup/stock bar including liquor, beer, wine, mixers, glassware, bar utensils, and preparing fresh garnishes
- Making various and traditional craft drinks (alcoholic/nonalcoholic) and implementing portion control
- Greeting guest in a friendly manner, checking proper identification, cutting intoxicated guests off
- Handling cash, processing food/drink sales under fast paced conditions, and reconciling cash balances
- Check inventory/fill out requisition forms, and clean bar (washing glassware, burning ice, wipe everything down)

Los Angeles, CA

Oct 2010 - Oct 2015

Wolfgang Puck - L.A. Live (Club Nokia, Conga Room, ESPN Zone)

\$17 billion premium food service organization operating in 96 countries across the globe

Bartender

- Ensuring bar is clean, setup and fully stocked with liquor, beer, wine, mixers, garnishes, bar utensils, etc.
- Mix and serve for high-volume events, implement portion control, and ensure proper ingredients in drink recipes
- Maintain cleanliness, be courteous to guests, and enforce ABC rules (e.g. verify IDs, cutoff intoxicated guests)
- Process cash/credit card transactions, screen for counterfeit payments, "close-out" (make deposits/reconcile cash)

Los Angeles, CA

Nov 2008 - Feb 2010

The Patina Group (Hollywood Bowl, Disney Concert Hall, Dorothy Chandler Pavilion)

Leading operator in the premium segments of restaurant and food service industries

Bartender

- Keeping bar setup, stocked, organized and clean during hours of operation; closing bar down
- Mixing various drinks under pressure while maintaining a high level of customer service
- Maintaining a high level of customer service and enforcing ABC regulations
- Processing sales transactions (Micros) and handling cash under fast-paced conditions
- Making cash-drops, deposits, reconciling cash balances, and closing out cash registers daily

Los Angeles, CA

Oct 2003 - Nov 2008

La Serenata De Garibaldi

Fine Mexican style bar and restaurant operating in the greater Los Angeles area for 30 years

Bartender

- Responsible for bar set-up, cash-handling, customer service and closing procedures
- Mixing various and traditional alcoholic drinks while serving high customer volumes
- Developed inventory system and followed up with weekly inventory count

Santa Monica, CA

Sept 2002 - Sept 2003

Additional Information

- Knowledge of POS systems (Micros, Aloha)
- Fluent in English and Spanish
- Computer Skills: Microsoft Applications (Word, Excel, PowerPoint)

