

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"

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 ½ 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

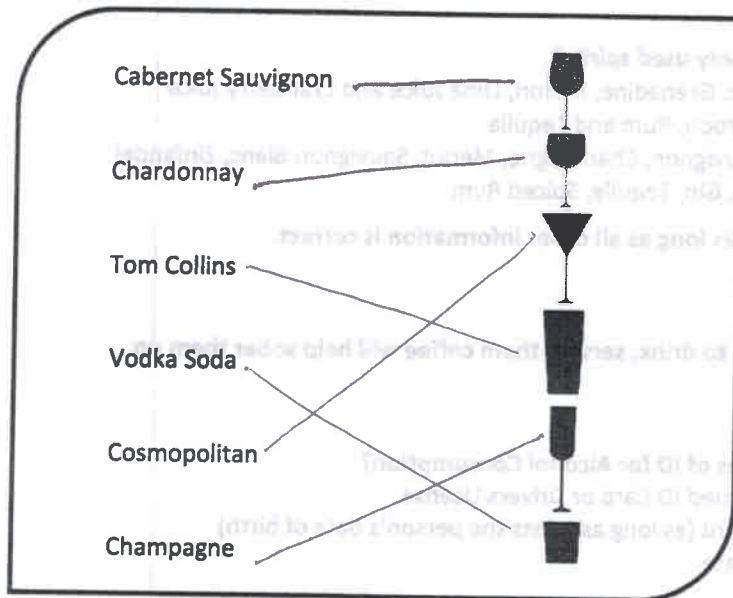
~~g~~ Used on the bar top to gather spills

~~h~~ Requesting a separate glass of another drink

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

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 Margarita

What is simple syrup? sugar water

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

Yes: marrying

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

Los Angeles, CA
May 2008

- 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

ABC Bartending School

Certificate in Mixology

Long Beach, CA
August 2002

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

Experience

Supperclub L.A. (Hollywood)

Upscale nightclub hosting world-class gourmet service and nightlife entertainment

Los Angeles, CA
Oct 2010 - Oct 2015

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)

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

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

Los Angeles, CA
Nov 2008 - Feb 2010

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)

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

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

Los Angeles, CA
Oct 2003 - Nov 2008

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

La Serenata De Garibaldi

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

Santa Monica, CA
Sept 2002 - Sept 2003

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

Additional Information

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

