

Jon Chua
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PERSONAL

Seeking a position as a server/bartender. I had worked in high volume restaurant/bar where I have to bartend, bar back, serve, run food and buss.
Authorized to work in the US for any employer

EXPERIENCE

Raddison Midtown, Town & Gown, McKays, USC, Los Angeles, California
On Call Banquet Server, Event Server, Bartender, 2016 – Present

Host Helper, Los Angeles, California
On Call Event Server, Bartender, 2016 – Present

Kayndaves Cantina, Culver City, Brentwood & Pacific Palisades, California
Bartender, Bar Back, Server, Runner, Busser, 2016 - 2016

Paradise Bar, Los Angeles, California
On Call Event Bartender, 2015 – Present

Sunny Spot, Venice, California
Bartender, Bar Back, Server, Runner, Busser, 2015 - 2016

Benihana, Santa Monica, California
Bartender, Bar Back, Server, Runner, Busser, 2013 – 2014

ABC Bartending Private Event, Los Angeles, California
On Call Event Bartender, 2012 – Present

Koji's Japanese Restaurant, Hollywood, California
Bartender, Bar Back, Server, Runner, Busser 2010 – 2011

EDUCATION

ABC Bartending Schools, Los Angeles, California
Mixology/Bartending Certification Program & Responsible Vendors Program
(Alcoholic Beverages/Controlled Substances Training)

SKILLS

Certified Food Handler. Food and drinks up seller. Crafted cocktail bartender. Have celebrity clientele. Loved by customers. Friendly, funny, and approachable. Guitarist, rock musician, photographer, actor, writer, producer, comedian, non-smoker and surfer. Excellent credit. Proficient in Mandarin.

Multiple Choice (6 points)

b 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

c 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"

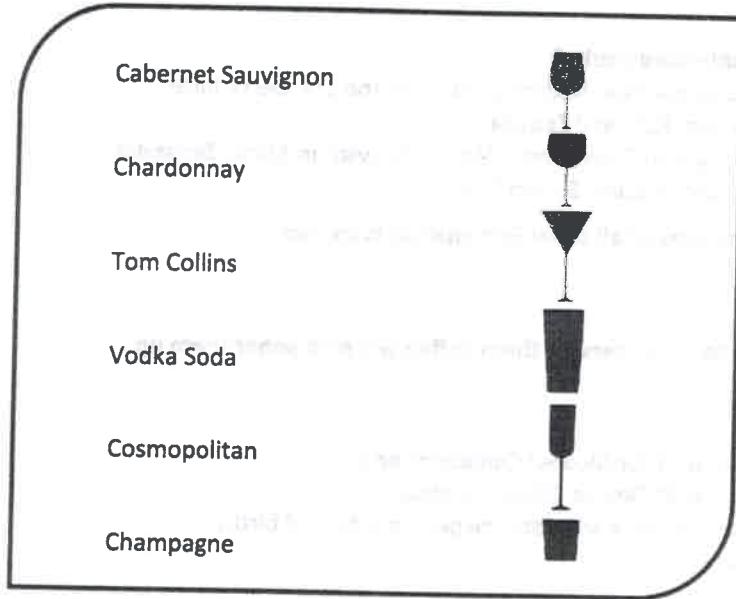
h.) Requesting a separate glass of another drink

h "Back"

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): Grey Goose, Absolut, Patron

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

What are the ingredients in a Cosmopolitan? Vodka, Triple Sec, Cranberry

What are the ingredients in a Long Island Iced Tea? Vodka, Tequila, Gin, Rum, Coke

What makes a margarita a "Cadillac"? Tequila, Triple Sec, Lime, Grand Marnier float

What is simple syrup? Sugar water

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

No, Mixing bottles

What should you do if you break a glass in the ice? Use hot water, flush, use hand feel

When is it OK to have an alcoholic beverage while working? No

What does it mean when a customer orders their cocktail "dirty"? add essential ingredient

What are the ingredients in a Margarita? Tequila, Triple Sec, Lime

Servers Test

Score / 35

Multiple Choice

b 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

(9)

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

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 dinning 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

D Scullery

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

E 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

G French Passag

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

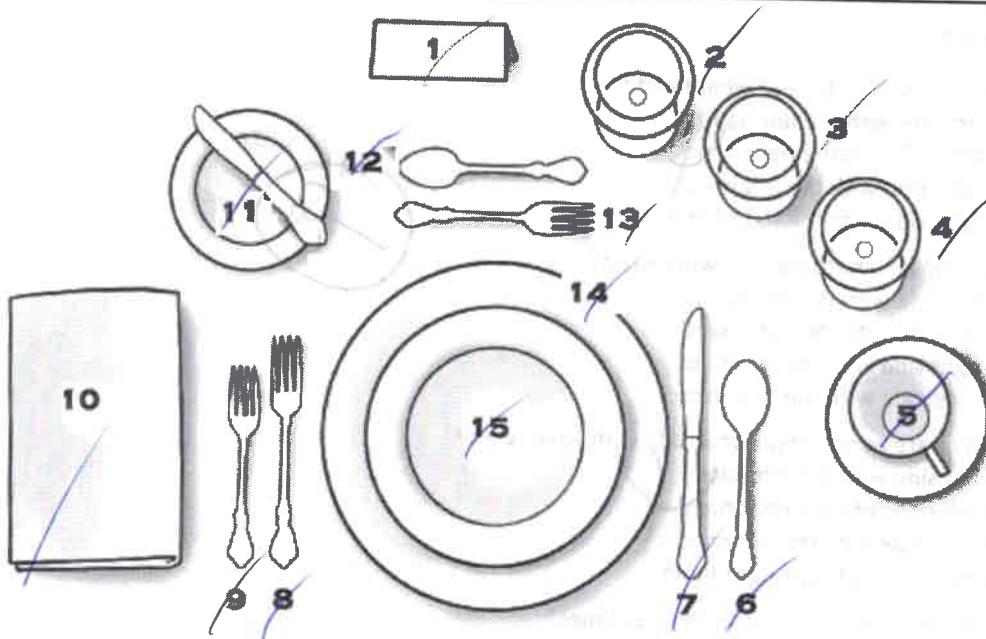
C Tray Jack

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

Name Jan Chun

Score / 35

Servers Test



Match the Number to the Correct Vocabulary

<u>1</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>3</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>4</u>	Wine Glass (White)
<u>2</u>	Water Glass		

Fill in the Blank

1. The utensils are placed 2 4 inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? Milk sugar.
3. Synchronized service is when: Serve Together.
4. What is generally indicated on the name placard other than the name? Food Allergies.
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? Tell the Kitchen / put it on the ticket.