

Name Rich Alick  
**Servers Test** Score      / 35

**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
- 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
- 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

**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>G</u> French Passing  | D. Area for dirty dishware and glasses  |
| <u>B</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 \_\_\_\_\_ inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? Cream & Sugar
- Synchronized service is when: All table served at same time
- What is generally indicated on the name placard other than the name? Any special diet
- The Protein on a plate is typically served at what hour on the clock? 7
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?

Inform the kitchen

## Bartenders Test

Score / 35

### Multiple Choice (6 points)

- D 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

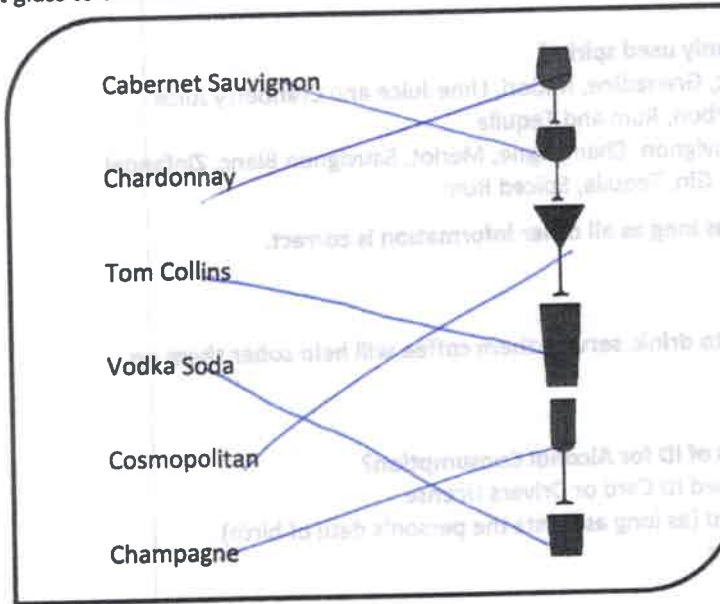
### Vocabulary (9 points)

Match the word to its definition

- |                        |   |
|------------------------|---|
| <u>C</u> "Straight Up" | a.) Used to crush fruits and herbs for craft cocktail making                                      |
| <u>F</u> Shaker Tin    | b.) Used with the Shaker Tin to prevent solid material from entering a cocktail glass when poured |
| <u>F</u> "Neat"        | c.) To serve chilled liquor in a chilled stemmed cocktail glass with no ice                       |
| <u>A</u> Muddler       | d.) To pour ½ oz of a liquor on top   |
| <u>B</u> Strainer      | e.) Used to measure the alcohol and mixer for a drink   |
| <u>E</u> Jigger        | f.) Used to mix cocktails along with a pint glass and ice   |
| <u>G</u> Bar Mat       | g.) Used on the bar top to gather spills  |
| <u>D</u> "Float"       | h.) Requesting a separate glass of another drink  |
| <u>H</u> "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): Kettle One, Johnny Walker, Patron

What are the ingredients in a Manhattan? Whisky, Sweet Sour, Bitter

What are the ingredients in a Cosmopolitan? Vodka

What are the ingredients in a Long Island Iced Tea?

What makes a margarita a "Cadillac"? Top Shelf Tequila

What is simple syrup? A basic mix already made

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

Yes

What should you do if you break a glass in the ice? Run

When is it OK to have an alcoholic beverage while working? Not

What does it mean when a customer orders their cocktail "dirty"? More Olive Juice

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



# RICH ALICK

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## Experience

### **Sonic Faction - Los Angeles, CA**

**June 2015 to Current**

*Sound Designer*

Created 140 presets for 7 synth plug ins for Kontakt Sampler release

Composed 28 demos for marketing to demonstrate the versatile sound of each synth

### **Focus At Will - Los Angeles, CA.**

**June 2010 to Current**

*Music Editor/Analyst*

*Focus@Will* App for iPhone, iPad, Galaxy, Android, Mac and PC

Music Editor - Edited thousands of recordings for focus and concentration. Composed original music for App. Consultant for sound engine dev and troubleshooting. QC/Troubleshoot end user experience

### **Helios Jive, Performance group, Los Angeles, CA.**

**Sept 2004 to Current**

*Executive Producer/Musical Director*

Produced, Composed and Performed music with *Helios Jive*. Keyboardist and Ableton Live operator for international tours. Performances include *Lightning In a Bottle* 2005-2015, *Coachella* 2006-2008, *Electric Picnic* 2008 with Ireland 5/wk tour, *Maisons De Mode*, France 2008

### **Q Music - Los Angeles, CA**

**February 2006 to January 2007**

*Music Library Consultant*

Developed comprehensive classification system for music library (electronic music)

Consolidated and Organized cues to maximize clients' time and music library's strength

### **Roundabout Entertainment - Burbank, CA**

**March 1999 to February 2000**

*Audio Production Assistant*

Digitized and layback stems for audio post- production team utilizing Pro Tools and Waveframes

Assisted music editors with dailies and file preparation for mixing stage

## Qualifications

- \* 20+ years utilizing DAW's and various music software
- \* Strong sequencing, recording and track editing skills
- \* In-depth knowledge of different musical genres
- \* 30+ years keyboardist
- \* Music Composition for media
- \* Mixing
- \* Vocal production
- \* Remixer

## Credits

- \* Billboard Hot Dance & Club Play Charting remixes reaching #5 and #9
- \* Lucent Dossier Vaudeville Cirque- Original Show music (2 shows)

## Education

### **Berklee College of Music Boston, MA**

**May 1997**

*Songwriting Diploma*

### **UCLA Los Angeles, CA**

**June 2010**

*UCLA Extension Film Scoring Program*

## Affiliations

*Berklee Alumni BMI The SCL (Society of Composers & Lyricists) UCLA Film Scoring Program*

## Skills

Ableton Live 9, Pro Tools 11, Digital Performer 8, Soundminer, Composition, Sound Design  
Recording, Mixing, Remixing, Audio Production, Audio Consultation, Customer Support  
Event Planning, Mac OS, MS Office, Office Admin, Research, Troubleshooting

*References available upon request*

