

Bartenders Test

Score / 35

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
- 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)

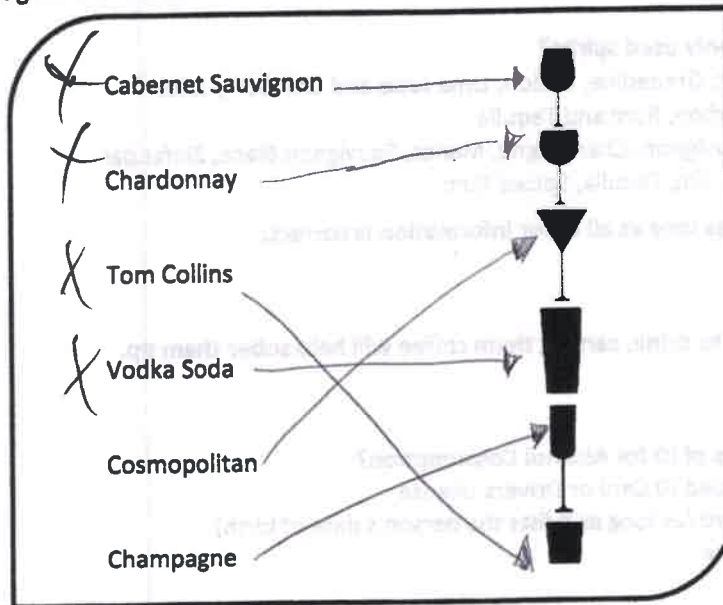
Match the word to its definition

- C ~~D~~ "Straight Up"
F ~~A~~ Shaker Tin
T ~~R~~ "Neat"
A ~~E~~ Muddler
B ~~S~~ Strainer
E ~~J~~ Jigger
G ~~B~~ Bar Mat
D ~~H~~ "Float"
H ~~X~~ "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): Jose Cuervo, Absolut vodka, Knob Creek Whiskey.

X What are the ingredients in a Manhattan? gin

X What are the ingredients in a Cosmopolitan? ??

X What are the ingredients in a Long Island Iced Tea? ice tea, simple syrup, vodka.

X What makes a margarita a "Cadillac"? salt rim

What is simple syrup? equal parts water and sugar.

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

yes, piggybacking

What should you do if you break a glass in the ice? empty all the ice.

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

X What does it mean when a customer orders their cocktail "dirty"? shaken.

X What are the ingredients in a Margarita? Margarita mix, salt rim, tequila.

Name Frances Vega

Servers Test

Score 24 / 35

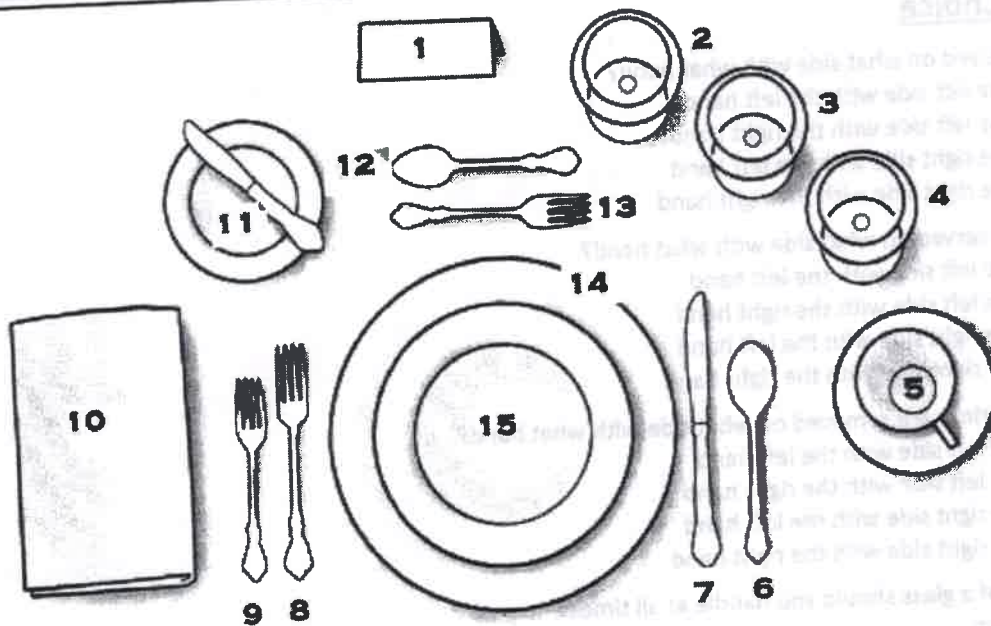
Multiple Choice

- 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
- 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
- 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 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 | <u>A</u> Metal buffet device used to keep food warm by heating it over warmed water |
| <u>E</u> Queen Mary | <u>B</u> 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>X</u> Chaffing Dish | <u>C</u> Used to hold a large tray on the dining floor |
| <u>B</u> French Passing | <u>D</u> Area for dirty dishware and glasses |
| <u>G</u> Russian Service | <u>E</u> Large metal shelving unit for prepared food to be held or for dirty trays to be stored |
| <u>F</u> Corkscrew | <u>F</u> Used to open bottles of wine |
| <u>C</u> Tray Jack | <u>G</u> Style of dining in which the courses come out one at a time |

Servers Test



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 2 inches inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? Sugar, Milk, cream, sugar substitute
- Synchronized service is when: drink, salad or soup, mapp, main entree, dessert, coffee or desert wine
- What is generally indicated on the name placard other than the name? # of guests
- The Protein on a plate is typically served at what hour on the clock? 9
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?
Notify the kitchen. And tell them their options.

Barista Test

10
Score 9 / 15

- D 1) After brewing a pot or kettle of coffee how long is the coffee good for until you need to re-brew?
- a) 20 minutes
 - b) 30 minutes
 - c) 60 minutes

- B 2) What are the basic ingredients of a Latte?
- a) Milk, Espresso, Whipped Cream
 - b) Espresso, Steamed Milk
 - c) Water, Espresso, and Foam

- BA 3) When making cup of tea for a customer, how long should you tell the customer to let the tea bags steep?
- a) 2 minutes
 - b) 4 minutes
 - c) 5 minutes

- A 4) When steaming milk for a beverage, what temperature should you steam the milk to?
- a) 150-160 degrees
 - b) 190-200 degrees
 - c) 120-130 degrees

- C 5) Once an Espresso Shot has been pulled from an Espresso machine, how long do you have to mix the shot with other liquid before the shot goes bad?
- a) 8 seconds
 - b) 20 seconds
 - c) 10 seconds

- C 6) What do you do if a customer says their latte does not taste like there is espresso in it?
- a) Tell them you made the drink according to the recipe so it should be fine
 - b) Apologize to the customer, then add another shot of espresso to their drink and encourage the customer to return
 - c) Apologize to the customer and remake their drink according to standards
 - d) Walk away and have another barista remake their drink

- B 7) You can re-steam milk ____?
- a) Only Once
 - b) Never
 - c) Sometimes
 - d) Always

- AD 8) What is the proper ratio of coffee grounds to water?
- a) 2 Tablespoons coffee to 6oz water
 - b) 2 Tablespoons coffee to 8oz water
 - c) 1 Tablespoon coffee to 6oz water
 - d) 2 Teaspoons coffee to 8oz water

- C 9) A customer requests a non-dairy coffee beverage and you are out of soy, what actions do you take?
- a) Make their drink with regular milk and hope they do not notice
 - b) Apologize and ask the customer to come back tomorrow
 - c) Apologize and inform the customer we are out of soy, and offer a beverage alternative
 - d) Inform your manager we are out of soy

B

10) Decaffeinated coffee is 100% caffeine free?

- a) True
- b) False

C

11) What are the basic ingredients in a cappuccino?

- a) Coffee, Milk, Foam
- b) Espresso, Foam
- c) Espresso, Steamed Milk, Foam
- d) Espresso, Cream, Foam

X B

12) What is a café au lait?

- a) Coffee, Steamed Milk
- b) Coffee, Cold Milk
- c) Coffee, Cream, Sugar
- d) Espresso, Cold Milk

C

13) What does "half caf" mean?

- a) Half cream and half regular milk
- b) Half as much coffee as normal
- c) Half regular and half decaf coffee

A

14) What does it mean when a customer requests their cappuccino "dry"?

- a) Less milk and more foam
- b) No milk and lots of foam
- c) Extra foam
- d) No foam and no milk

B

15) What is an Americano?

- a) Regular drip coffee
- b) Espresso with water
- c) Coffee with cream
- d) Iced coffee

Cashier Test

Score 13 / 15

B

1) A roll of quarters is worth?

- a) \$5.00
- b) \$10.00
- c) \$15.00
- d) \$20.00

A

2) A roll of dimes is worth?

- a) \$5.00
- b) \$4.00
- c) \$3.00
- d) \$2.00

D

3) A roll of nickels is worth?

- a) \$8.00
- b) \$6.00
- c) \$4.00
- d) \$2.00

C

4) A roll of pennies is worth?

- a) \$1.00
- b) \$0.75
- c) \$0.50
- d) \$0.25

C

5) What does POS stand for?

- a) Patience over standards
- b) Percentage of sales
- c) Point of sales
- d) People over service

6) What is the current sales tax rate in your city 9% ? 7.5 + 1.5

C

7) A customer buys a bowl of soup for \$1.25, an apple \$0.90 and a soda is \$0.79. If you are given \$10.00 how much change should you give back?

- a) \$4.06
- b) \$2.06
- c) \$7.06
- d) \$5.06

$$\begin{array}{r} 1.25 \\ + 0.90 \\ + 0.79 \\ \hline 2.94 \end{array}$$

B

8) A customer buys two shirts for 10.50 each and two ball caps for \$7.25 each. If you are given \$50.00 how much change should you give back?

- a) \$19.50
- b) \$14.50
- c) \$9.50
- d) \$4.50

$$\begin{array}{r} 21.00 \\ + 14.50 \\ \hline 35.50 \end{array}$$

$$\begin{array}{r} 50.00 \\ - 35.50 \\ \hline 14.50 \end{array}$$

D

9) A customer buys soda for \$3.75 and a hot dog for \$4.25. If you are given \$20.00 how much change should you give back?

- a) \$6.00
- b) \$8.00
- c) \$10.00
- d) \$12.00

$$\begin{array}{r} 3.75 \\ + 4.25 \\ \hline 8.00 \end{array}$$

$$\begin{array}{r} 20.00 \\ - 8.00 \\ \hline 12.00 \end{array}$$

A

10) A customer buys two hamburgers at \$3.75 each, two bags of chips at \$1.25 each, two cookies at \$2.50 each and two sodas at \$3.25 each. If you are given \$100.00 how much change should you give back?

- a) \$78.50
- b) \$58.50
- c) \$38.50
- d) \$28.50

$$\begin{array}{r} 3.75 \\ \times 2 \\ \hline 7.50 \\ 3.75 \\ \times 2 \\ \hline 7.50 \\ 2.50 \\ \times 2 \\ \hline 5.00 \end{array}$$

$$\begin{array}{r} 3.25 \\ \times 2 \\ \hline 6.50 \end{array}$$

$$\begin{array}{r} 100.00 \\ - 21.40 \\ \hline 78.60 \end{array}$$

21.40

Cashier Test

Score / 15

- A 11) Counterfeit pens should be used on which three denominations?
- a) \$20, \$50, \$100
 - b) \$10, \$20, \$50
 - c) \$5, \$50, \$100
 - d) \$10, \$20, \$50
- B/A 12) How many times should you count change when giving it to the customer?
- a) one
 - b) two
 - c) three
 - d) no need to count

Question & Answer:

- 13) What is the minimum age for legal alcohol purchases? 21 ✓
- 14) What are the acceptable forms of ID for alcohol purchases? state ID or passport.
- 15) How many \$20 bills are in a bank band? 15

$$\begin{array}{r} 20 \\ \times 5 \\ \hline 100 \end{array}$$

$$\begin{array}{r} 20 \overline{) 500} \\ \underline{20} \\ 300 \\ \underline{20} \\ 100 \\ \underline{20} \\ 0 \end{array}$$

$$\begin{array}{r} 20 \overline{) 250} \quad 10 \\ \underline{200} \\ 50 \\ \underline{20} \\ 30 \\ \underline{20} \\ 10 \\ \underline{20} \\ 0 \end{array}$$

$$\begin{array}{r} 20 \overline{) 300} \quad 10 \\ \underline{200} \\ 100 \\ \underline{20} \\ 80 \\ \underline{20} \\ 60 \\ \underline{20} \\ 40 \\ \underline{20} \\ 20 \\ \underline{20} \\ 0 \end{array}$$

Frances Vega

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Seeking Position as 1. Server/Busser/Barback

Qualifying Attributes

- Maintains a manner of professionalism while conducting a personable exchange between guests
- Able to work in a fast- paced environment
- POS trained
- Valid ServSafe cardholder
- General knowledge of pouring wine and beers on tap
- Experienced barista
- Counting drawers and making change
- Cashier and coffee/smoothie bar skill set
- Has performed closing and opening duties

Experience

- Dlush barista (2012-2015)
- The Corner Café (2013-2015)
- Green clean 1.5 years
- USA Hostels 2 years

Acrobat

outsourcing

Your Hospitality Staffing Professionals
665 Third St., Suite 415 • San Francisco, CA 94107

First and Last Name: Frances Vega
Email: francesvega@gmail.com
Phone number: 323.252.3892

Working Experience:

Company Name: Dush
Dates of Employment: 2013 - 2015
Job Responsibility:

- - Cashier
- - barista
- - Smoothies.

Company Name: The Corner Restaurant
Dates of Employment: 2015
Job Responsibility:

- - mixed drinks
- - served food
- - stocked alcohol
- - poured beer/wine

Company Name: The Library Store
Dates of Employment: current
Job Responsibility:

- - Restock
- - cashier
- - gift wrapping
- - Book programs

Skills

- -
- -
- -
- -

