

Michael L. Kuhn
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Skills and Qualifications:

- Over 15 years in service/entertainment industry
- Experience in both front and back of the house positions
- Several years of management/supervisory experience
- Experience with various POS systems, including Aloha, and Micros, as well as proprietary systems
- Excellent knowledge of food and drink and ordering processes, inventory, vendor relations, menu-making, marketing, etc.
- Highly-Experienced with promotional aspects of the industry

Work Experience:

128 South Events Wilmington, NC September 2012-December 2016

Bartender/Event Planner

- Served guests at two premier wedding/event venues. I also provided DJ Entertainment, and helped plan VIP events.

Mellow Mushroom Wilmington, NC & Wrightsville Beach, NC August 2001-February 2016

Bartender/Server

- In addition to bartending and server duties, also supervised other employees, trained employees, managed the floor, oversaw beer/liquor selections, and catered to a very large, high-volume base of regular customers.
- Booking & Promoting live music on the regular.

The River Rat Wilmington, NC June 2009-January 2011

Bar Manager

- Worked in a high-volume nightclub/bar setting in the center of downtown building a solid group of regular local clientele, as well as handling high volume weekends, holidays, and tourist season.
- Handled opening and closing of the bar, nightly cash and sales reports, music and entertainment, in addition to general bartending duties and bar maintenance.

FireBelly Lounge Wilmington, NC June 2002-March 2009

Bartender/Manager/Promoter

- Hired as cook, quickly promoted to a bar/serving position, then management position in one of the most popular casual dining/drinking establishments in the city
- Supervised wait, kitchen, and bar staff shift-to-shift, as well as filling in any area of the bar/restaurant and kitchen as needed
- Trained staff in both front and back of house, handled opening and closing paperwork and cash

Additional Work Experience:

- Bartender Marrz Theatre, Reel Café, Sidebar, 16 Taps, and other guest bartending positions.
- Producer @ **Visual Urge, Inc.** Wilmington, NC January 2010 - Present
 - Responsibilities included, but not limited to: leading project development, marketing, production, post-production, video editing, visual effects, motion graphics, image and video optimization, design, print media, and field related consultation.
- Motion Picture Industry** Wilmington, NC January 2004 - Present
- Location Scout/Manager & Producer** on Film/TV studio productions, as well as Commercials and Photo Shoots. January 2004 - Present
- Runner- ESPN/ABC** College Football & Basketball Live TV Crew January 2004 - Present
- Huka Entertainment** Senior Concert Promoter & DOS Manager January 2004 - Present

References:

● Jennifer Underwood	910-616-8448	GM	Mellow Mushroom	Wilmington, NC
● Mickey Fisher	910-297-4938	Manager	Firebelly Lounge	Wilmington, NC
● Jenny Sikorsky	910-599-3078	Promoter	Huka Entertainment	Wilmington, NC

Servers Test

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

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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

S.

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

S.

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

E.

Queen Mary

A.

Chaffing Dish

G.

French Passing

B.

Russian Service

F.

Corkscrew

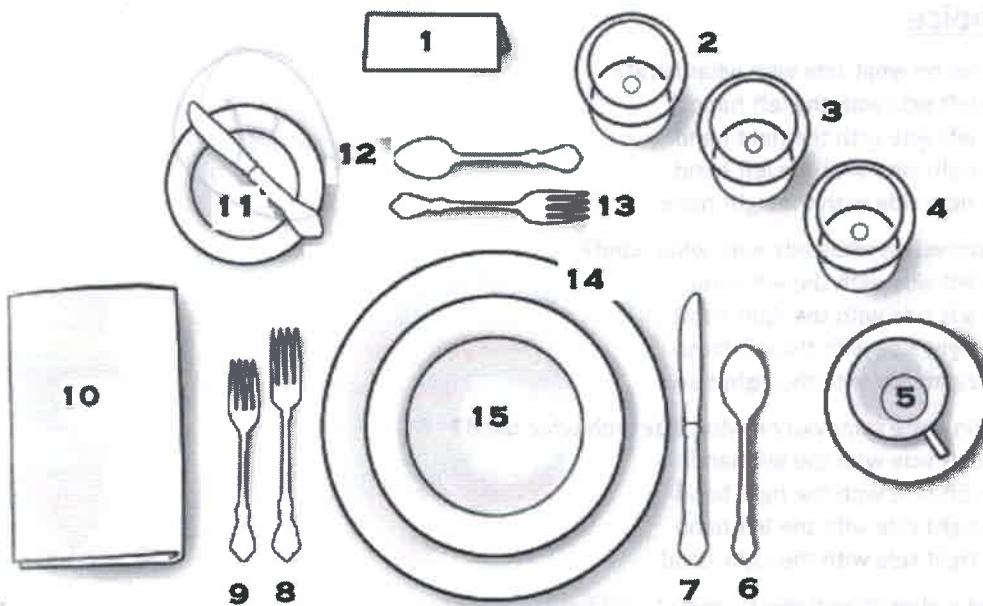
C.

Tray Jack

A. Metal buffet device used to keep food warm by heating it over warmed water
 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)
 C. Used to hold a large tray on the dining floor
 D. Area for dirty dishware and glasses
 E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored
 F. Used to open bottles of wine
 G. Style of dining in which the courses come out one at a time

Servers Test

Score / 35



Match the Number to the Correct Vocabulary

10 Napkin
11 Bread Plate and Knife
1 Name Place Card
12 Teaspoon
13 Dessert Fork
6 Soup Spoon
15 Salad Plate
2 Water Glass

8 Dinner Fork
5 Tea or Coffee Cup and Saucer
7 Dinner Knife
3 Wine Glass (Red)
9 Salad Fork
14 Service Plate
4 Wine Glass (White)

Fill in the Blank

1. The utensils are placed 6 inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? milk (cream) + sugar + lemons
3. Synchronized service is when: everything is happening at once w/ out distractions, Flow!
4. What is generally indicated on the name placard other than the name? a number
5. The Protein on a plate is typically served at what hour on the clock? 6 pm
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? tell manager &/or chef to see what options there are

Multiple Choice (6 points)

C.

1) Carbonation _____ the rate of intoxication.

- a) Slows down
- b) Speeds up
- c) Does nothing to

0
99.9

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"

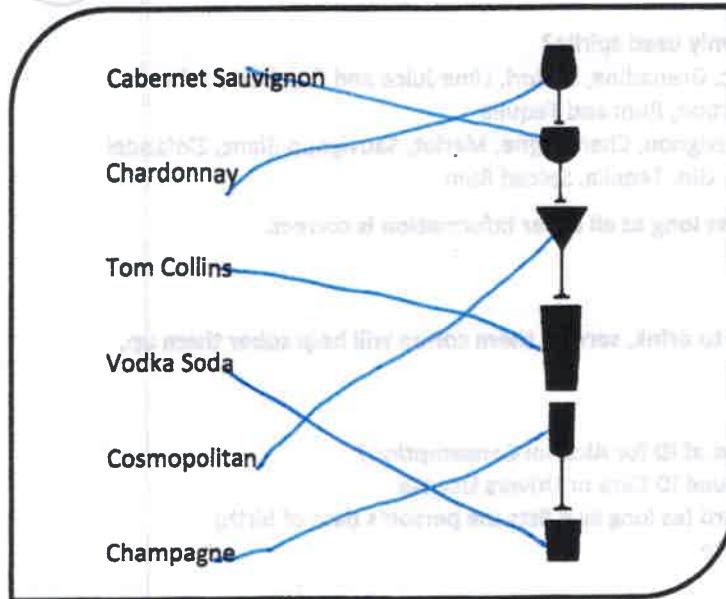
i.) Means to serve spirit room temperature in a rocks glass with no ice

Bartenders Test

Score / 35

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):

Jameson, Patron, Ketel One

What are the ingredients in a Manhattan?

Agnostura Bitters, orange slices, cherry, sugar, & Whiskey

What are the ingredients in a Cosmopolitan?

Vodka, lime, triple sec, cranberry

What are the ingredients in a Long Island Iced Tea?

Vodka, rum, gin, tequila, sour mix, splash of coke

What makes a margarita a "Cadillac"?

Top shelf liquor & triple sec, etc.

What is simple syrup?

sugar water (equal parts heated then cooled)

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

NO → marrying

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

empty whole bin + clean out

When is it OK to have an alcoholic beverage while working?

Never

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

olive juice

What are the ingredients in a Margarita?

"My marg" → tequila, triple sec, lime & lemon juice, sour mix, splash of OJ, splash of sprite.