

**Whitney Scott Bain2225 Ocean Park Blvd, #2Santa Monica, CA 90405 310-450-2805**

**January 2017- Current Cal Tech Anatheum Club  
Bartender/Waiter**

**May 2016- January 2017 Studio Eats Restaurant Manager**

Supervised staff of 15. Ordered food and liquor supplies. Maintained a clean atmosphere. Cooked and well as bartended. Greeted customers, placed orders and delivered them. Assisted other departments such as concessions and helped clean theaters with usher staff when they were overwhelmed. Helped customers and their needs. Computer skilled. Maintained accurate cash and credit card deposits up to \$5,000. Accurately inventoried stock and kept excellent records. Well respected by staff in all departments.

**October 2015- January 2016 BP/Arco Petroleum Electrical/Lighting Department Sub-Contractor**

Inspected and maintained lighting equipment for offshore oil rigs and refineries. January 2014- October 2015 Pacific Air Industries- Aircraft Parts/Instrument Inspector

Inspected DC-10 parts and instruments for Air Force refueling sky tankers, Canadian and Arizona firefighters. Maintained accurate records. Downsized and inspected DC-8, 9, 707, 727 and some 747 parts. February 2013- December 2015 Good Eggs Chef 2010- Current Red Cross Certified Lifeguard and Swim Instructor 2007- Current Starburst Magazine Movie Critic 2007-2010 Crest Theater Theater Manager- Managed staff of ten. 1262 Westwood Boulevard Arranged/supervised premiers. Los Angeles, CA. Maintained accurate cash receipts. Projectionist

World Films, Inc. Director of Production Finance 2005-2007 Del Rey Beach, FL Analyze and prepare reports on film projects, including accounting, coverage, breakdowns, prep/post and predicted box office revenue 2002-2005 Amtrak Railways Bar Manager: Southwest Chief Union Station (LA- Chicago run) Federally trained in all alcohol and food Los Angeles, CA handling for the continental U.S. Ordered, inspected and



supervised food and beverage delivery. Maintained accurate cash receipts up to \$8,000 per trip. Special skillsOperate light

to heavy construction equipment (from forklift to Cats.), warehouse experience in shipping and handling, logistics, can drive cube and stake bed trucks stick or auto, licensed scuba diver, licensed lifeguard and swim instructor, Santa Monica city council candidate in 2014, member of the Santa Monica Airport Association, aeronautics teacher at Santa Monica Airport Family Day, cadet captain Civil Air Patrol, account executive Santa Monica Evening Outlook, bicycle mechanic for Toys R Us, show promoter for three years Orange County Sports Club. Professional Bartender: Special events and openings miscellaneous movie premiers, private parties, birthday parties, weddings, wakes, bar mitzvahs, bat mitzvahs, reunions, Malibu Film Fest, Pacific Palisades Film Fest, Silverlake Film Fest, Los Angeles Film Fest. Bodyguard: Clint Eastwood, Christian Bale, John Favereau, Robert Downey, Jr., Jane Fonda, Timothy Dalton, Pierce Brosnan, Jim Cameron. Movie Critic: Ain't it Cool News, 11 years, Screenrant, 2 years.



**Servers Test**

**Multiple Choice**

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

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

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

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

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

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**

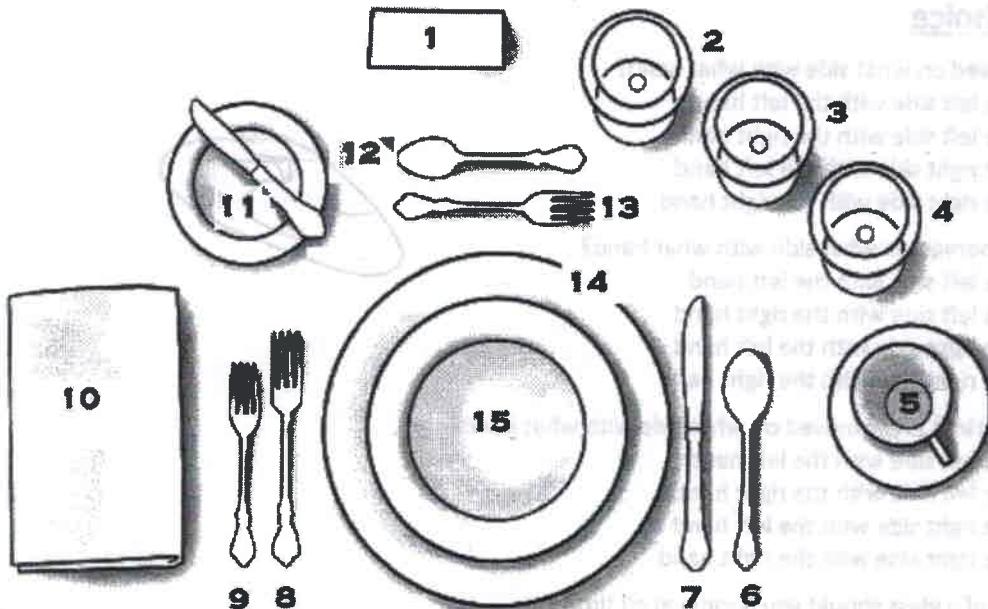
D Scullery  
E Queen Mary  
A Chaffing Dish  
G French Passing  
B Russian Service  
F Corkscrew  
C Tray Jack

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

Name Whitney Barn

Score / 35

**Servers Test**



**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 5"-6" inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? Cream/sugar/sweetener
3. Synchronized service is when: All servers delivering meals at once.
4. What is generally indicated on the name placard other than the name? The Company Hospital.
5. The Protein on a plate is typically served at what hour on the clock? 10:00
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?

Make Mental Note, Go To Kitchen, Inform Chef, Get Meal  
Deliver Meal

**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 "Straight Up"

g.t Used to crush fruits and herbs for craft cocktail making

E Shaker Tin

b.t Used with the Shaker Tin to prevent solid material from entering a cocktail glass when poured

F "Neat"

c.t To serve chilled liquor in a chilled stemmed cocktail glass with no ice

A Muddler

d.t To pour  $\frac{1}{2}$  oz of a liquor on top

B Strainer

e.t Used to measure the alcohol and mixer for a drink

E Jigger

f.t Used to mix cocktails along with a pint glass and ice

G Bar Mat

g.t Used on the bar top to gather spills

D "Float"

h.t Requesting a separate glass of another drink

H "Back"

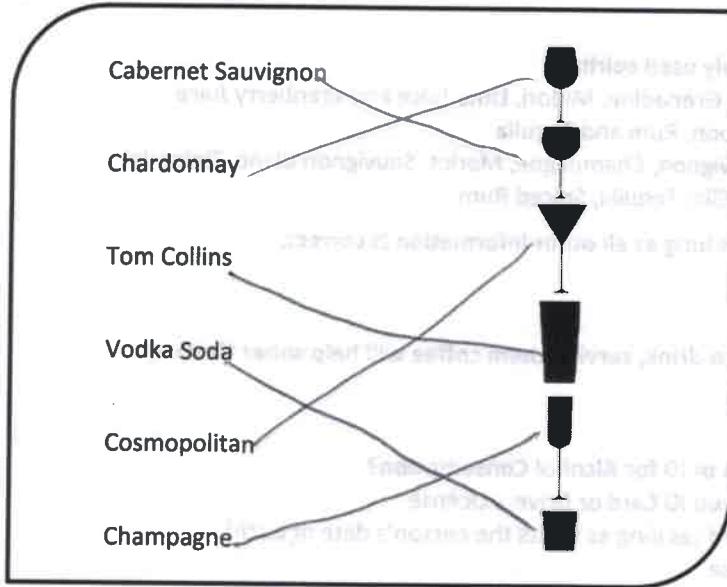
i.t Means to serve spirit room temperature in a rocks glass with no ice

**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): BENEDICTINE / BENTLEY BLUE / PATRON

What are the ingredients in a Manhattan? MARSHMALLOW, DRY VERMOUTH, GIN, RUM AND CLOVE

What are the ingredients in a Cosmopolitan? VOODKA, TRIPLE SEC, CRANBERRY, GIN, RUM

What are the ingredients in a Long Island Iced Tea? VOODKA, RUM, TEQUILA, GIN, TRIPLE SEC, SWEET SODA

What makes a margarita a "Cadillac"? GRAND MARNIER

What is simple syrup? A SUGAR BASED Syrup used for some COCKTAILS

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

MIXING

What should you do if you break a glass in the ice? Break The ICE Completely

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, SWEET & SOUR, LIME GARNISH

ROCKS OR BLANCO, SALTED RIM OR NOT