

Servers Test

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

P

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 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

P

Scullery

E

Queen Mary

A

Chaffing Dish

B

French Passing

G

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

Bartenders Test

Score / 35

Multiple Choice (6 points)

C 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"

- a.) Used to crush fruits and herbs for craft cocktail making

E 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

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Objective: Motivated and Customer-Oriented bartender seeking employment opportunity in order to utilize and implement my professional expertise in the food and beverage industry providing outstanding service through efficiency, focus and commitment.

Employment History:

04/05-02/17	House of Blues	San Diego, CA	Bartender
A high volume live music and entertainment venue. Full bar and light food service, large scale private events, and VIP table service. Responsibilities include friendly and swift service, accurate cash register reconciliations, & maintain SOPs.			
10/03-04/05	Paradise Rock Club	Boston, MA	Bartender/Back
An elite Rock Club, as well as Lounge/Service bar. Responsibilities include setting up/stocking bars, support and running duties for up to 9 bartenders, end of night cleaning/breakdown, and receiving.			
06/01-09/03	House of Blues	Cambridge, MA	Bartender
Worked club and restaurant bars. Included experience with large reservations and off-site events, table service, and most FOH roles.			
08/00-09/03	House of Blues	Cambridge, MA	Busback
Responsible for setup, support, and closing of bars. Also included bussing of restaurant and club, and expediting/running.			

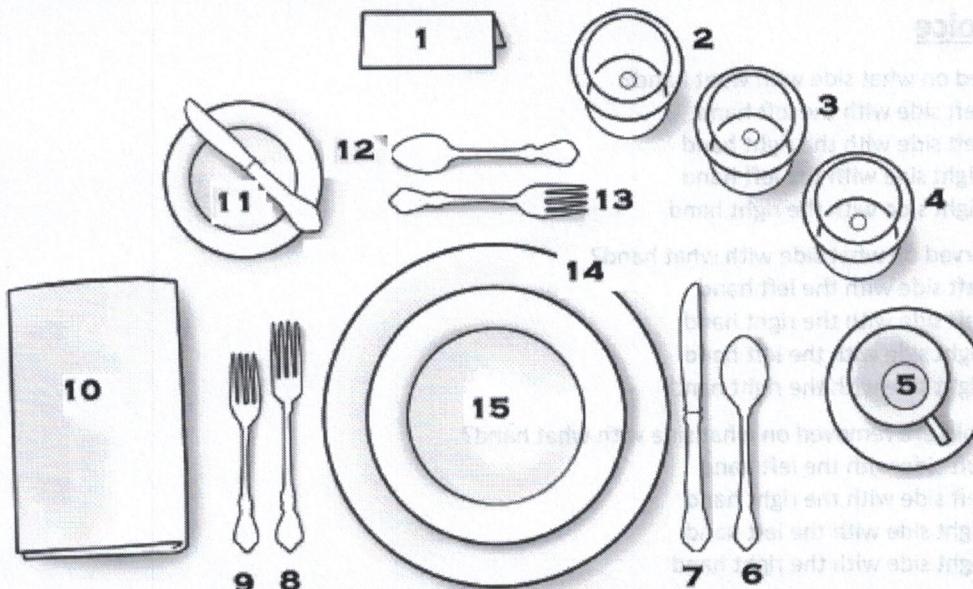
Education:

Massachusetts College of Art and Design
1999-2001
Sculpture and 3D physical media, Associate of Fine Art

Points of Merit:

- 15+ years of direct client & guest relations
- Current S.D. Foodhandlers and LEADS (alcohol service) cards
- Expert with cash handling and Micros POS systems
- Extensive liquor and beer knowledge, and working wine and fine cuisine knowledge
- Variety of private event experience (10-50k+ people, weddings, conventions, festivals, etc.)
- Skilled in balancing quality guest relations with high volume, high energy environment
- Experience with a large and diverse staff

Servers Test



Match the Number to the Correct Vocabulary

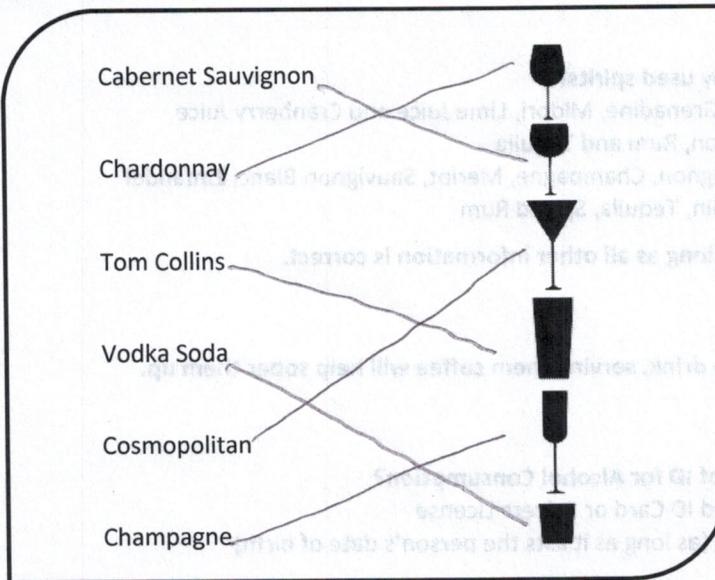
<u>10</u>	Napkin	<u>8</u>	Dinner Fork
<u>11</u>	Bread Plate and Knife	<u>5</u>	Tea or Coffee Cup and Saucer
<u>1</u>	Name Place Card	<u>7</u>	Dinner Knife
<u>12</u>	Teaspoon	<u>3</u>	Wine Glass (Red)
<u>13</u>	Dessert Fork	<u>9</u>	Salad Fork
<u>6</u>	Soup Spoon	<u>14</u>	Service Plate
<u>15</u>	Salad Plate	<u>1</u>	Wine Glass (White)
<u>4</u>	Water Glass		

Fill in the Blank

1. The utensils are placed 3 inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? SWEETENER / DAIRY / SODA / ETC.
3. Synchronized service is when: A TABLE IS ALL SERVED AT ONCE
4. What is generally indicated on the name placard other than the name? TITLE meal
5. The Protein on a plate is typically served at what hour on the clock? 3
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? NOTIFY EXPO LINE

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): MCCALLA, HENDRICK, PAPPY

What are the ingredients in a Manhattan? BOURBON, S. VERMOUTH, BITTERS (OPTIONAL)

What are the ingredients in a Cosmopolitan? VOODKA, ORANGE LIQUOR, CRAN, LIME

What are the ingredients in a Long Island Iced Tea? VOODKA, GIN, RUM, ORANGE LIQUOR, TEQUILA (OPTIONAL)

What makes a margarita a "Cadillac"? REPOSADO, GRAN MARNIER

What is simple syrup? A SATURATED SUGAR WATER SOLUTION

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

MIXING IS ILLLEGAL

What should you do if you break a glass in the ice? FLY WITH GRANDINE, BUM & CLEAN

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

What does it mean when a customer orders their cocktail "dirty"? SPASH OF OLIVE JUICE

What are the ingredients in a Margarita? TEQUILA, ORANGE LIQUOR, SOUR CONCERN & SALT