

Mainfield, NJ.
vehicle.
Set 03/11
@ 11am

TARAJA HUDSON

646-591-1153 Tarajahudson@gmail.com

3/3/17
12:27pm

BAR EXPERIENCE

BARTENDER • HOTEL INDIGO/SOMERSET HILLS HOTEL • WARREN, NJ
prepares and serves alcoholic and non-alcoholic beverages; serve food during
sit down events as well as cocktail parties when needed (currently renovating) 6/13 - Present

BARTENDER/SERVER • CAVALIER BANQUET HALL • ROSELLE, NJ
prepared and served alcoholic and non-alcoholic beverages; serve food during
sit down events as well as cocktail parties when needed 8/08 - 3/12

SENIOR BARTENDER • VIBES SPORTSBAR & CAFÉ • BROOKLYN, NY
supervised bartenders as well as created schedules; assisted with promotions
and events; mixed and served drinks / food 4/08 - 8/2008

BARTENDER • CLUB XO • BROOKLYN, NY
served drinks to general public 10/06 - 1/08

BARTENDER • TROPICAL DREAMS • JERSEY CITY, NJ
back-up bartender and hostess when other bartender's call out 2005

OTHER EXPERIENCE

COORDINATOR • HEALTHFIRST • NY, NY
Human resources business partner 2015 - PRESENT

EXECUTIVE ASSISTANT • NATIONAL BASKETBALL ASSOCIATION • NY, NY
managed administrative functions of SVPs 2014

EXECUTIVE ASSSITANT • EVEREST RE • BASKING RIDGE, NJ
coordinated holiday parties and conferences for up to 400 people 2012 - 2014

EDUCATION

eTIPS CERTIFIED 2011

AMERICAN SAFETY & HEALTH INSTITUTE • CPR TRAINING •
NEW YORK, NY 2016

CURRENTLY PERSUING NYS FOOD HANDLERS LICENSE 2016

Interview Note Sheet

Applicant Information

Name: Toraja Hudson

Interviewer: Jo Pair

Date: 03/11/2011

Rate of Pay: \$13

Position (s) Applied for:

Referred by: Inded

Server / Bartender

Seeking:

Full-Time

Part-Time

Test Scores

Server	/35	% Bartender	/30	%
Prep Cook	/15	% Barista	/10	%
Grill Cook	/40	% Cashier	/10	%
Dishwasher	/10	% Housekeeping	/16	%

Relevant Experience & Summary of Strengths

Bartender - Hotel Indigo/ Somerset Hills Hotel in Warren, NJ
June 2013 - current (under renovations)
Total of _____ in Food Service

Bartender / Server - Cavalier Bonquet Hall
Roselle, NJ
Aug 2008 - March 2016

Senior Bartender - Vines Sports Bar & Cafe - BK, NY
April 2008 - Aug 2008

45 min max travel

P.O.S. Experience: Y / N details: _____

Transportation

Car

Public Transit

Carpool (Rider / Driver)

Regions Available to work:

North NJ

South NJ

Central NJ

Plainfield
Jersey Shore

Certifications (if any)

TIPS

Serv-Safe

LEAD

Other _____

Will Submit

Availability

Open

AM only

PM only

Weekdays only

Weekends only

Fri after 5pm Sat/Sun open

Details:

Uniforms Owned:

Bistro

Black Bistro

Tuxedo

1/2 Tuxedo

Black Vest

Long Black Tie

Chef Coat

Chef Pants

Knives

Black Pants

Non-Slip Shoes

Bow Tie

Other: _____

Would you recommend this applicant for Acrobat Academy?

Convention Candidate?

Other Languages Spoken:

Name _____

Servers Test

Score / 35

Multiple Choice

- d 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
- a 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

25/35

71%

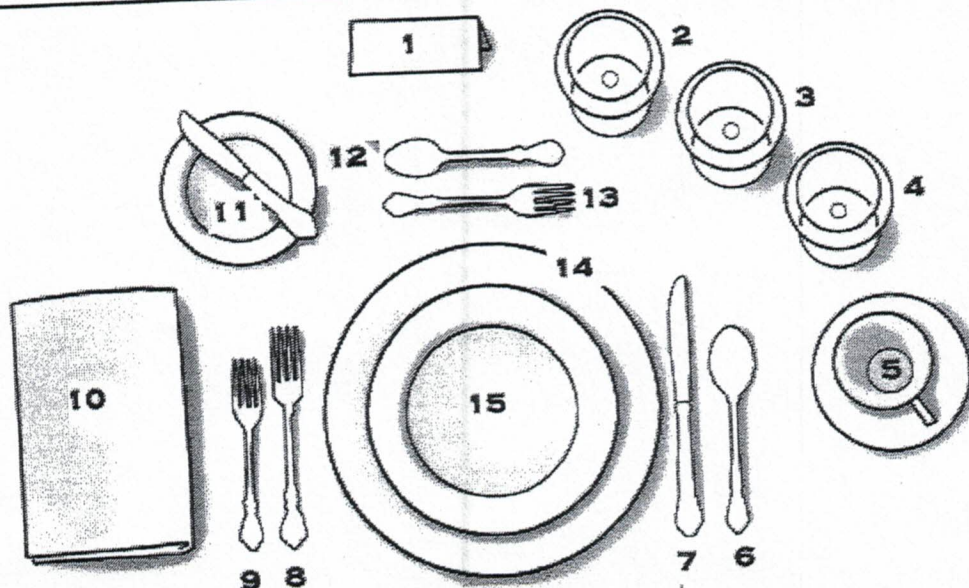
Match the Correct Vocabulary

- | | |
|--------------------------|---|
| <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>✓</u> French Passing | D. Area for dirty dishware and glasses |
| <u>✓</u> Russian Service | E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored |
| <u>7</u> Corkscrew | F. Used to open bottles of wine |
| <u>c</u> Key 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

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

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

Fill in the Blank

1. The utensils are placed 1/2 inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? Cream and sugar
3. Synchronized service is when: _____
4. What is generally indicated on the name placard other than the name? Table number
5. The Protein on a plate is typically served at what hour on the clock? _____
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?
alert the maitre'd

Multiple Choice (6 points)

- a 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
- a 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

32/35
91%

Vocabulary (9 points)

Match the word to its definition

C "Straight Up"

F Shaker Tin

i "Neat"

a Muddler

b Strainer

e Jigger

g Bar Mat

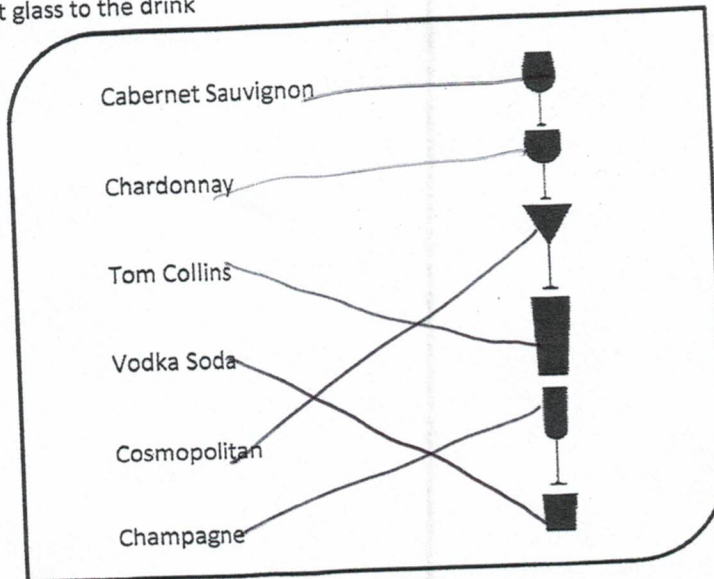
d "Float"

h "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):

Grey goose, ^{johnny} walker, patron

What are the ingredients in a Manhattan?

bourbon/whiskey, vermouth, bitters, cherry

What are the ingredients in a Cosmopolitan?

lemon vodka, triple sec

What are the ingredients in a Long Island Iced Tea?

vodka, rum, tequila, triple sec, sour mix, coke

☒ What makes a margarita a "Cadillac"?

What is simple syrup? boiled water and sugar

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? burn the ice

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

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

What are the ingredients in a Margarita? tequila, triple sec, lime juice and a twist of lime to garnish
^{sour mix}