

Name J. Randa

**Servers Test**

**Score / 35**

**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
- 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

**Match the Correct Vocabulary**

D. Scullery

E. Queen Mary

A. Chaffing Dish

C. French Passing

B. Russian Service

F. Corkscrew

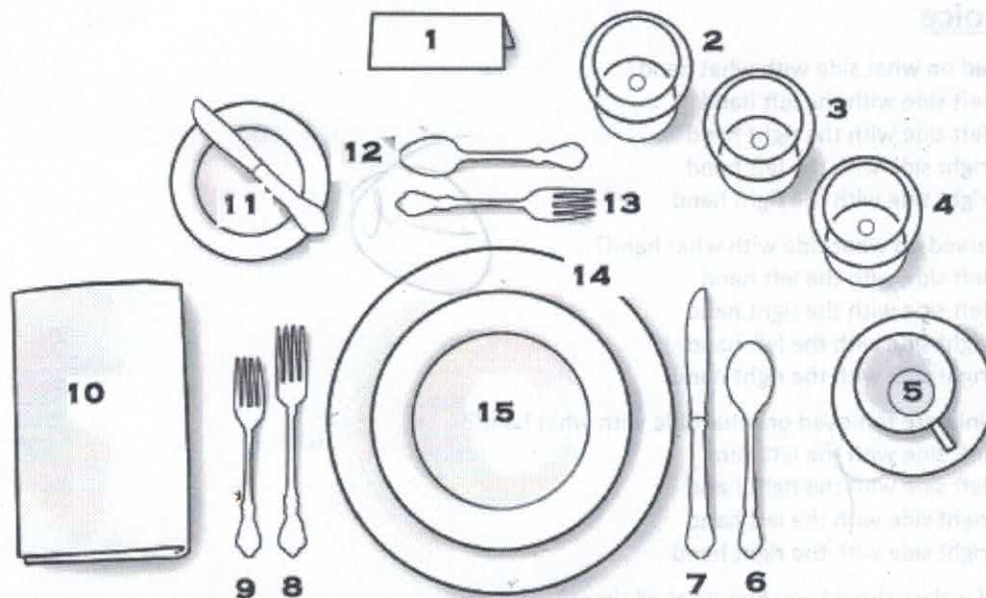
G. Tray Jack

- 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

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**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 1" inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? Dessert
- Synchronized service is when: when everyone is served at the same time ??.2
- What is generally indicated on the name placard other than the name? Name of party and company name
- The Protein on a plate is typically served at what hour on the clock? 9:00-10:00
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?  
Ask if there are any allergy restrictions then notify Supervisor and Kitchen.



## Bartenders Test

Score / 35

### 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
- a. 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"

F Shaker Tin

I "Neat"

A Muddler

B Strainer

E Jigger

G Bar Mat

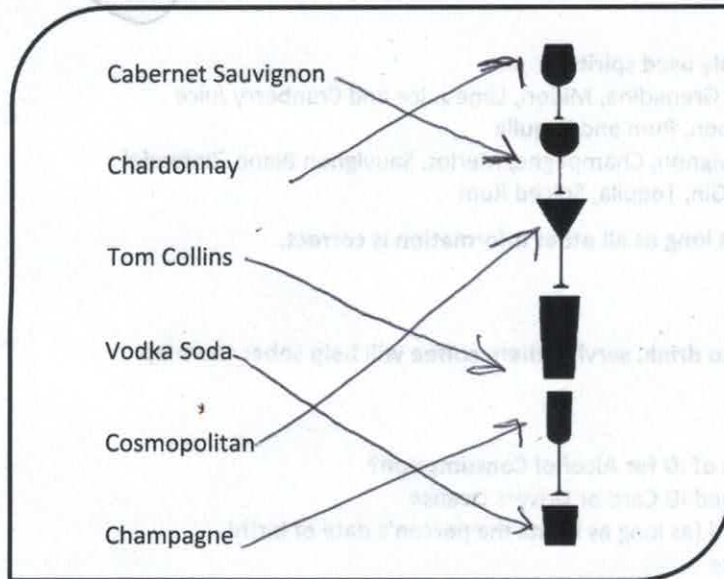
D "Float"

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 1/2 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):

Macallan (Scotch)      Chopin (Vodka)      Don Julio (Tequila)

What are the ingredients in a Manhattan?

1/4 oz Sweet Vermouth, 2-3 oz Bourbon Whisky, Splash Soda (optional), dash Bitters (optional)

What are the ingredients in a Cosmopolitan?

1/2 oz Lime Juice, 1/2 oz Cranberry Juice, 1/2 oz Citron Vodka, 1/2 oz Premium Orange Cream

What are the ingredients in a Long Island Iced Tea?

1/2 oz Vodka, 1/2 oz Gin, 1/2 oz Tequila, 1/2 oz White Rum, 1/2 oz Triple Sec, 1/2 oz Sour mix, 1/2 oz Cola, garnish with a lime wedge

What makes a margarita a "Cadillac"?

Orange Juice, Grand Marnier float

What is simple syrup?

Equal parts sugar and hot water

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

No. This called marrying bottles

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

Burn the ice, clean the bin, then replace with fresh ice

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

NEVER EVER EVER!!

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

1/2 oz olive juice in a martini

What are the ingredients in a Margarita?

1.5 oz Lime Juice, 1.5 oz Sour mix, 1.5 oz Tequila, 1.5 oz Triple Sec

Skinny Fresh Lime Juice, Agave Syrup, 100% Blue Agave Tequila



# J. Christopher Randall

Certified Mixologist

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## EXPERIENCE

### **Barteca Restaurant Group (Bartaco/Barcelona Wine Bar at Ironworks), Atlanta, GA — Mixologist**

MARCH 2016 - present

- Thrill Bartaco/Barcelona guests with an exhilarating experience. Educate guests on our extensive wine by the glass and bottle lists containing biodynamic varietals imported from the coasts of Spain, South Africa, and South America.
- Offer beer and wine tastings while preparing delicious handcrafted cocktails using the finest spirits, liqueurs, bitters, and freshest ingredients.
- Additional responsibilities include filling coolers with ice, refreshing freshly squeezed juices and garnish trays, restocking spirits, wine, and beer, restocking glassware and silverware rollups, manage bar bank, food and wine tastings, bar breakdown and cleanup.

### **Atlantis Mediterranean Bar & Grill, Atlanta, GA — Lead Mixologist/Bar Manager**

DECEMBER 2015 - MARCH 2016

- Designed signature drink menu which consisted of all hand crafted cocktails.
- Assisted with the selection of the exclusive wine list.
- Implemented price points for well, call, and premium liquor and liqueurs.
- Implemented open and closing duties.
- Assisted with hiring of bar staff.
- Trained bar staff on beverage standards, points of service, up selling, mixology, speed and pour accuracy, food and wine pairings, and customer satisfaction.
- Conducted promotional videos for marketing campaign in partnership with Radio One.
- Offer beer and wine tastings while preparing delicious hand-crafted cocktails using only the freshest ingredients.
- Additional responsibilities included checking weekly inventory, stocking dry storage area, meeting with executive chef to place orders for bar supplies, filling coolers with ice, refreshing freshly squeezed juices and garnish trays, restocking spirits, wine, and beer, restocking glassware and silverware roll ups, manage bar bank, food and wine tastings, bar breakdown and cleanup, managing voids, comps, and discounts, managing checkouts for both bar and server staff, manage restaurant with general manager was off.

## SKILLS

- Mastery of classic cocktail recipes.
- Extensive Knowledge of Beer, Wine & Spirits
- Food Pairing
- Excels at Upselling
- Excellent Customer Service Skills
- Energetic, quick-witted, charismatic and personable
- Critical Thinker and Problem Solver
- Strong Leadership Capabilities
- Bar Management

## AWARDS

**Best Margarita at Atlantic Station - June 2015**

### **Twelve Lobby Bar & Bistro, Atlanta, GA — Mixologist**

MARCH 2015 - DECEMBER 2015

- Earned the credential as highest selling mixologist at The Lobby Bar and Bistro by consistently exceeding the expectations of guests, providing outstanding customer service, offering wine and beer tastings and preparing delicious hand-crafted cocktails using only the freshest ingredients.
- Recipe won the Best Margarita at Atlantic Station Contest in June 2015
- Additional responsibilities include filling coolers with ice, refreshing freshly squeezed juices and garnish trays, restocking spirits, wine, and beer, restocking glassware and silverware rollups, manage bar bank, attending lineup with Chef Justin, food and wine tastings, bar breakdown and cleanup.

### **MKTG Inc., Atlanta, GA— Mixologist**

SEPTEMBER 2014 - MAY 2015

- Greet and engage consumers traveling internationally and conduct tastings of Diageo Spirits Haig Club Single Grain Scotch Whisky and Captain Morgan Black Spiced Rum
- Educate consumers on the history of Haig Club, the partnership with David Beckham, the process of distillation, the nose, taste, and finish, and how Haig Club differs from single malt and blended Scotch Whiskys.
- Additional responsibilities include conducting confirmation calls, completing daily promotional reports, capturing promotional photos of consumers tasting the product and uploading them to a Shutterfly account, submitting payroll timesheets to Ceridian, and submitting gas mileage and parking reimbursement forms.

### **The Pig and the Pearl , Atlanta, GA — Mixologist**

JULY 2014 - OCTOBER 2014

- Educate guests on the unique concept of The Pig and the Pearl, highlight the achievements of James Beard nominated Executive Chef Todd Richards, and introduce menu offerings, daily specials and wine pairings.
- Additional responsibilities include filling coolers with ice, refreshing freshly squeezed juices and garnish trays, restocking spirits, wine, and beer, restocking glassware and silverware rollups, manage bar bank, food and wine tastings, bar breakdown and cleanup.

## **EDUCATION**

### **Georgia Southern University, Statesboro, GA — B.S, Sport Mgmt**

AUGUST 2001 - DECEMBER 2004

### **ABC Bartending School, Marietta, GA Certification in Bartending and Mixology**

MAY 2014

## REFERENCES

Chef Lofti Chabaane

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