Rashad Sweat

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Professional Summary

Accomplished and energetic extrovert with a solid history of achievement in hospitality industry. Motivated leader with strong organizational and prioritization abilities. Areas of expertise includes server, bartender, and education.

Skills

- Customer and Personal Service
- Active Listening
- Service Orientation
- Social Perceptiveness

Experience

Skylight Gardens Westwood   *February 2016 to Present*
Server/Bartender

- Serving high multitude of tables in classic 1920's Italian style restaurant upscale setting.
- Write patrons' food orders on order slips, memorize orders, or enter orders into computers for transmittal to kitchen staff.
- Check with customers to ensure that they are enjoying their meals and take action to correct any problems.
- Present menus to patrons and answer questions about menu items, making recommendations upon request.
- Serve food or beverages to patrons, and prepare or serve specialty dishes at tables as required.
- Roll silverware, set up food stations or set up dining areas to prepare for the next shift or for large parties.
- Inform customers of daily specials.
- Collect payments from customers.

IPIC Theaters/Tanzy Restaurant   *October 2014 to December 2015*

Bartender

- Prepared drinks for ninja servers while attentively engaging in bar guests
- Worked in a five star upscale theater and restaurant that required fine dining knowledge of beverages.
- Check identification of customers to verify age requirements for purchase of alcohol.
- Stock bar with beer, wine, liquor, and related supplies such as ice, glassware, napkins, or straws.
- Serve wine, and bottled or draft beer.
- Take beverage orders from serving staff or directly from patrons.
- Mix ingredients, such as liquor, soda, water, sugar, and bitters, to prepare cocktails and other drinks.
- Plan, organize, and control the operations of a cocktail lounge or bar.
- Collect money for drinks served.

Education

May 2014 University of Nevada Las Vegas Las Vegas, NV
Master of Arts GPA: GPA: 3.2/4.0

May 2008 Tuskegee University Tuskegee, AL
Bachelor of Arts English GPA: GPA: 3.0/4.0 GPA: 3.0/4.0

Bartenders Test   Score ___ / 35

Multiple Choice (6 points)

1) Carbonation _____ the rate of intoxication.
- a) Slows down
- b) Speeds up
- c) Does nothing to

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

3) You can accept an expired ID as long as all other information is correct.
- a) True
- b) False

4) If someone has had too much to drink, serving them coffee will help sober them up.
- a) True
- b) False

5) What are the acceptable forms of ID for Alcohol Consumption?
- a) State or Governement 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

6) If there is no shaker tin available to scoop ice for a drink, it is okay to use a glass.
- a) True
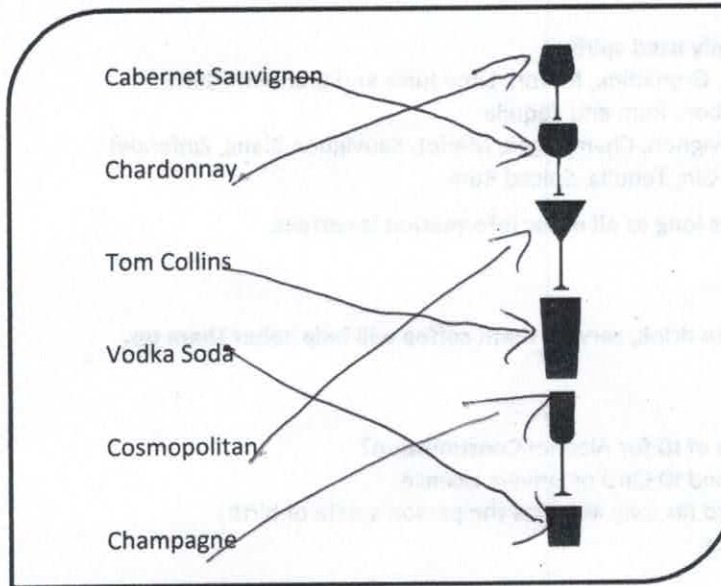- b) False

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 ½ 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

Cabernet Sauvignon

Chardonnay

Tom Collins

Vodka Soda

Cosmopolitan

Champagne

Answer and Question (14 points)

Provide examples of 3 brand name "top shelf" spirits (3 points): _Belvedere, Don Julio, Blue Label scotch_

What are the ingredients in a Manhattan? _Whiskey, Campari_

What are the ingredients in a Cosmopolitan? _Cran, vodka, triple sec, lime juice, orange peel._

What are the ingredients in a Long Island Iced Tea? _vodka, rum, tequila, gin, coke top, triple sec_

What makes a margarita a "Cadillac"? _The Grand Marnier on top!_

What is simple syrup? _Sweetner_

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

What should you do if you break a glass in the ice? _Replace and 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"? _Olives_

What are the ingredients in a Margarita? _tequila, triple sec, Margarita mix, and salt rim_

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Name **Rashad Sweat**

Servers Test

Score ____ / 35

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 ⟵ (circled)
c) On the right side with the left hand
d) On the right side with the right hand

B 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 ⟵ (circled)
c) On the right side with the left hand
d) On the right side with the right hand

B 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 ⟵ (circled)
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 ⟵ (circled)
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 ⟵ (circled)

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 ⟵ (circled)

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
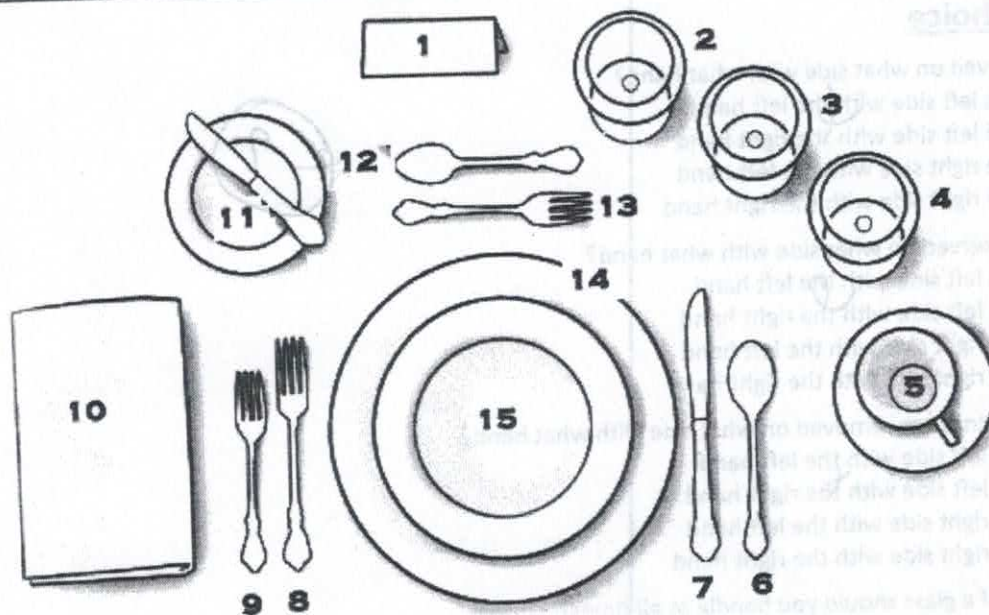F. Used to open bottles of wine
G. Style of dining in which the courses come out one at a time

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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
4	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
2	Wine Glass (White)

Fill in the Blank

1. The utensils are placed __to 8 inches__ __4__ inch (es) from the edge of the table.

2. Coffee and Tea service should be accompanied by what extras? __Sugar caddies__

3. Synchronized service is when: __All the placement and entrees are served accordingly__

4. What is generally indicated on the name placard other than the name? __Number or entree order__

5. The Protein on a plate is typically served at what hour on the clock? __N/A__

6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?
   __Notify the chef and food expediter__