

MATTHEW FAST

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PROFESSIONAL SUMMARY

Accomplished and energetic Bartender with a culinary background and a solid history of achievement in the food services and instruction industry. **Motivated leader** with a **strong organizational and prioritization abilities**. Areas of expertise include food/beverage handling and managing incoming/outgoing finances and receipts between patrons and serve staff.

SERVSAFE Certification in: Manager, Food Handler, Alcohol, and Allergens

EXPERIENCE

Bartender **The Café Night Club** – San Francisco, CA 12/2006 – 08/2015

- **Mix ingredients, such as liquor, soda, juices, water, sugar, and bitters, to prepare cocktails and other drinks.**
- Plan, organize, and control the operations in my dedicated section of the bar.
- Clean glasses, utensils, and bar equipment.
- Take beverage orders from serving staff or directly from patrons.
- Collect money for drinks served; Balance cash receipts; Responsible for end-of-day finances and deposits.

Culinary Arts Teacher **City and County of San Francisco** – San Francisco, CA 07/2010 – 08/2015

- Plan and conduct cooking activities for a **balanced program** of instruction, demonstration, and nutrition that provides students with opportunities to observe, question, and investigate and understand their taste buds.
- **Director of all cooking/nutrition summer camps** for the entire city and county of San Francisco.
- **Facilitator and decision maker** of incoming culinary supplies and products.
- Instruct and monitor students in the use and care of cooking equipment and materials to prevent injury and damage, while helping them understand the foundations of cooking and life skills to children and adult students.

Culinary Arts and Nutrition Director and Teacher **Catholic Charities CYO** – San Francisco, CA 08/2013 – 01/2015

- Direct and coordinate activities of the nutrition department including **creating a lesson plan, menu, and recipe** for students.
- Direct and coordinate Catholic Charities CYO's financial and budget activities to fund the nutrition program, preserve and grow financial grants from supporters, and **increase culinary awareness** among the students and its communities.
- Establish and implement nutrition department policies, goals, objectives, and procedures, conferring with board members, organization officials, and staff members as necessary.
- **Teaching the foundations of cooking, healthy nutrition, and life skills** to Pre-school - Junior High students.

Store Manager **Pet Supply Plus** – Rochester, MI 01/2003 – 11/2006

- Direct and supervise employees engaged in sales, inventory-taking, reconciling cash receipts, or in performing services for customers.
- Provide customer service by greeting and assisting customers, and responding to customer inquiries and complaints.
- Inventory stock and reorder when inventory drops to a specified level.
- Instruct staff on how to handle difficult and complicated sales.

Waiter **Bretz** – Toledo, OH 01/2000 – 12/2002

- Present menus to patrons and answer questions about menu items, making recommendations upon request.
- Check with customers to ensure that they are enjoying their meals and take action to correct any problems.
- Serve food or beverages to patrons, and prepare or serve specialty dishes at tables as required.

EDUCATION

Associate of Culinary Arts: Culinary Arts, 2009
The Le Cordon Bleu Program – San Francisco, CA

Nursing and Psychology, 1998-2000
Kellogg Community College – Coldwater, MI

Business and Communications, 2003-2005
Mott Community College – Flint, MI

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

I "Straight up"

F Shaker Tin

C "Neat"

A Muddler

B Strainer

E Jigger

G Bar Mat

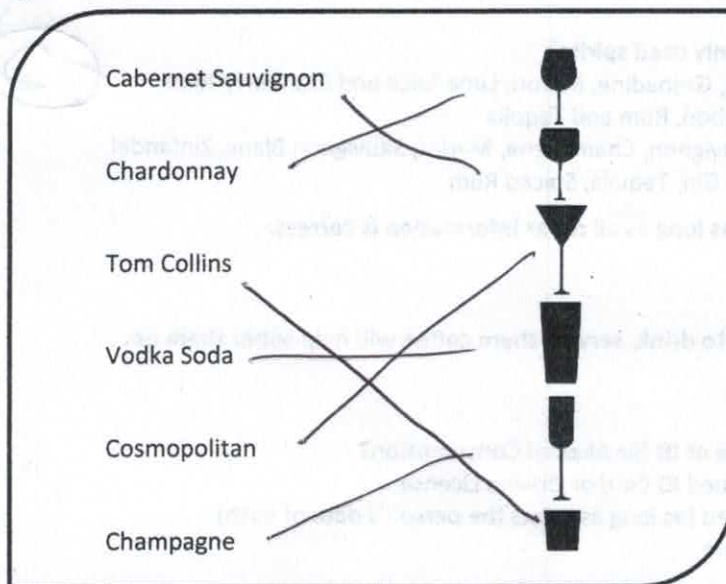
D "Float"

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): Hennessy Patron Belvedere

What are the ingredients in a Manhattan? Whiskey Bitters Lime

What are the ingredients in a Cosmopolitan? Vodka, triple sec, cran. lime

What are the ingredients in a Long Island Iced Tea? Vodka, gin, rum sweet n' sour coke

What makes a margarita a "Cadillac"? Grand Mariner

What is simple syrup? Equal parts sugar & water

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

No. Marring

What should you do if you break a glass in the ice? Take out all the ice and clean ^{str. it} refill

When is it OK to have an alcoholic beverage while working? Never

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

What are the ingredients in a Margarita? Tequila triple sec sweet n' sour

Name Motter, Fest

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
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
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
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

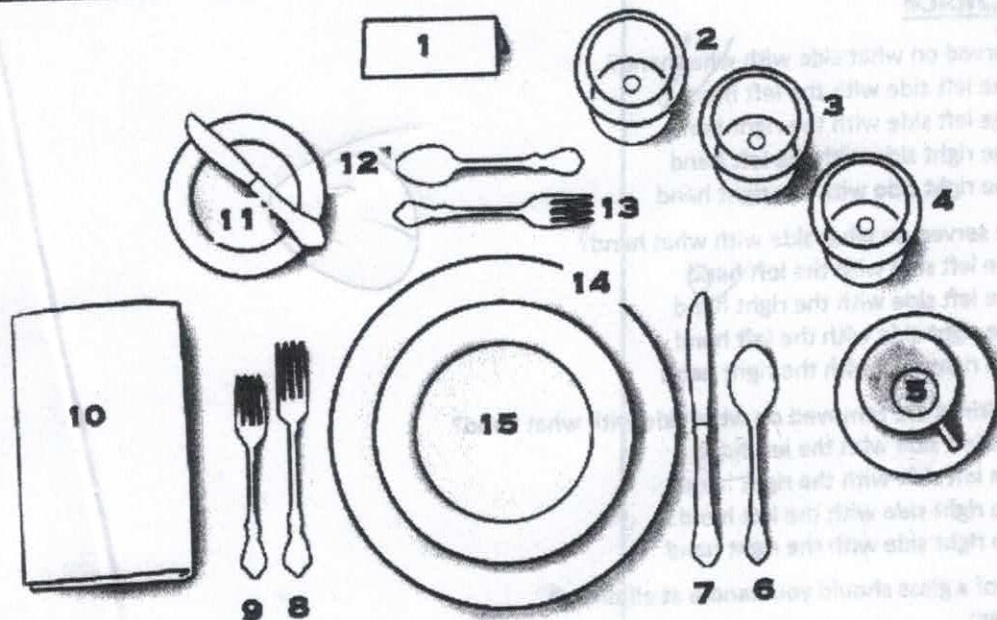
- D Scullery
E Queen Mary
A Chaffing Dish
G French Passing
B Russian Service
F Corkscrew
C Tray Jack

- 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 _____

Servers Test

Score / 35



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 2 4 inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? Desserts
- Synchronized service is when: Everything is served at the same time
- What is generally indicated on the name placard other than the name? Number
- The Protein on a plate is typically served at what hour on the clock? 20
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?
Notify the Kitchen