

Acrobat

outsourcing

Your Hospitality Staffing Professionals
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First and Last Name: Chris Carillar
Email: cgregorycarillar@aol.com
Phone number: _____

Working Experience:

Company Name: Centerplate
Dates of Employment: 12/12 - 5/14
Job Responsibility: 12/17 - present

- - Server
- - Bartender
- -
- -

Company Name: Hometown Buffet
Dates of Employment: 6/14 - 7/16
Job Responsibility:

- - Server
- - greeter
- - Seator
- -

Company Name: McDonald's
Dates of Employment: 6/09 - 7/10
Job Responsibility:

- - Cashier
- - crew leader
- -
- -

Skills

- - Inventory
- - Mitology
- -
- - Organization

Bartenders Test

Score 35 / 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

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 $\frac{1}{2}$ 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"

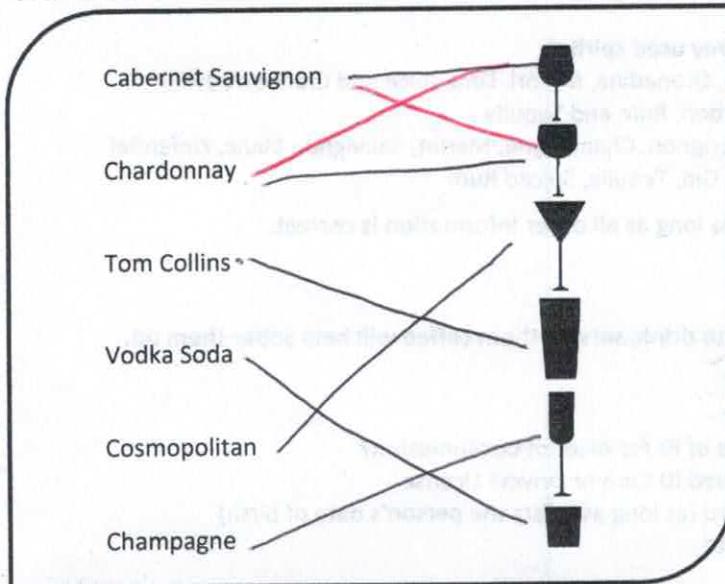
- i.) Means to serve spirit room temperature in a rocks glass with no ice

Bartenders Test

Score 32/35

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): Jack Daniels, Patron, Bombay, Sky

What are the ingredients in a Manhattan? whiskey, sweet vermouth, cherry garnish

What are the ingredients in a Cosmopolitan? vodka, triple sec, cranberry juice, lime garnish

What are the ingredients in a Long Island Iced Tea? vodka, gin, rum, tequila, lime juice, coke, lime juice

What makes a margarita a "Cadillac"? shot of gren marnier

What is simple syrup? sugar and water

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

It is illegal to marry liquor

What should you do if you break a glass in the ice? use some type of colored dye to let others know

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

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

What are the ingredients in a Margarita? tequila, ice, triple sec, lime juice, salt, lime garnish, salted rim