

Bartenders Test

Score 33 / 35

Multiple Choice (6 points)

- C 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

94 %

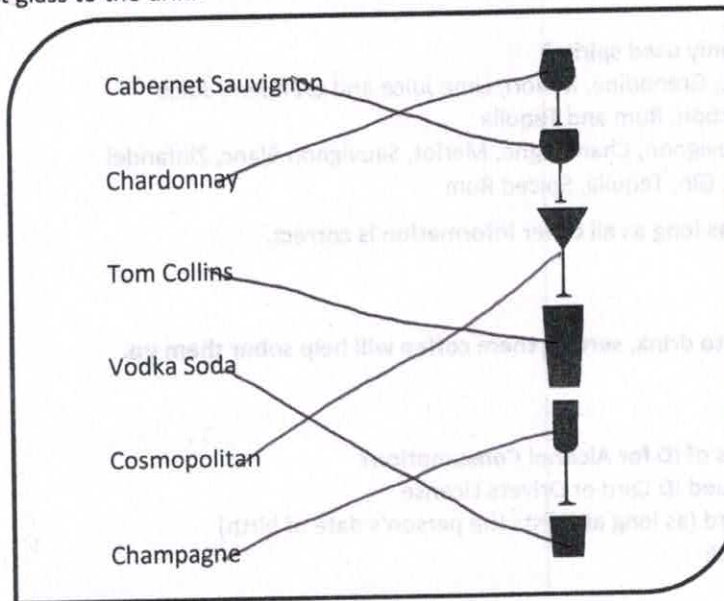
Vocabulary (9 points)

Match the word to its definition

- | | |
|------------------------|---|
| <u>C</u> "Straight Up" | a.) Used to crush fruits and herbs for craft cocktail making |
| <u>F</u> Shaker Tin | b.) Used with the Shaker Tin to prevent solid material from entering a cocktail glass when poured |
| <u>I</u> "Neat" | c.) To serve chilled liquor in a chilled stemmed cocktail glass with no ice |
| <u>A</u> Muddler | d.) To pour ½ oz of a liquor on top |
| <u>B</u> Strainer | e.) Used to measure the alcohol and mixer for a drink |
| <u>E</u> Jigger | f.) Used to mix cocktails along with a pint glass and ice |
| <u>G</u> Bar Mat | g.) Used on the bar top to gather spills |
| <u>D</u> "Float" | h.) Requesting a separate glass of another drink |
| <u>H</u> "Back" | 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):

woodford Reserve Bourbon / Casamigos tequila, Hendricks gin / Flor de Caña Rum

What are the ingredients in a Manhattan? 2oz. Rye whiskey, 1oz sweet vermouth, bitters

What are the ingredients in a Cosmopolitan? ~~citrus~~ vodka, lime, simple, cranberry

What are the ingredients in a Long Island Iced Tea? Vodka, Gin, Rum, Tequila, OJ, cola

What makes a margarita a "Cadillac"? A float of gran Marnier or other orange liqueur

What is simple syrup? equal parts sugar and water, dissolved

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 immediately

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

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

What are the ingredients in a Margarita? Triple Sec, Tequila, lime, salted rim

Name Michael Antezoli
Score 31/35

Servers Test

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

Match the Correct Vocabulary

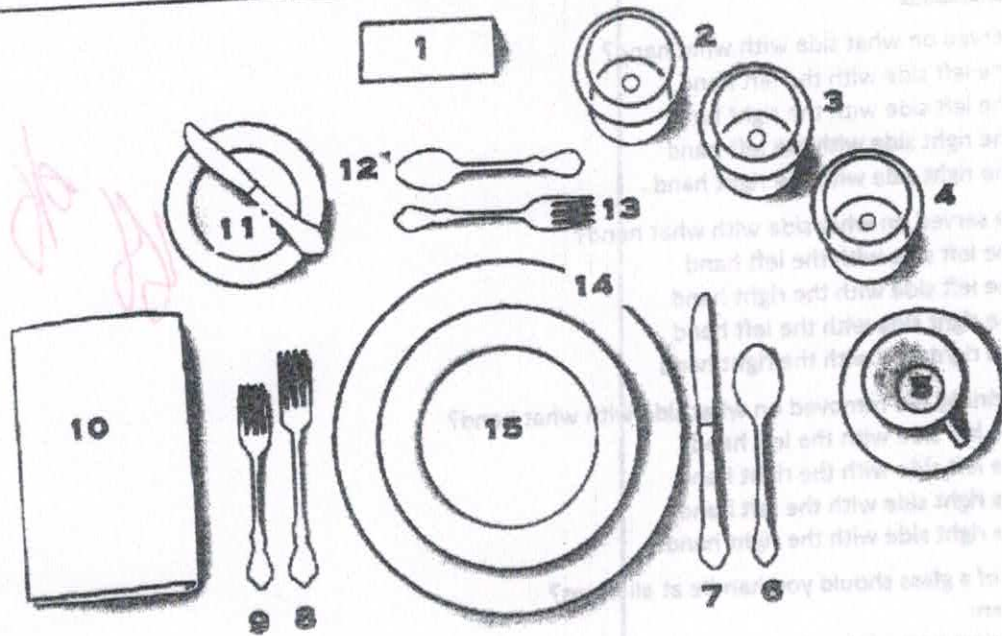
- D Scullery
E Queen Mary
A Chaffing Dish
G B French Passing
B G Russian Service
F Corkscrew
C Tray Jack

- 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 _____

Score / 35

Servers Test



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

2 Wine Glass (Red)

9 Salad Fork

14 Service Plate

3 Wine Glass (White)

Fill in the Blank

- The utensils are placed 2 inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? Sugar, Sweeteners, Cream
- Synchronized service is when: all guests are served and cleared at the same time
- What is generally indicated on the name placard other than the name? Table number
- The Protein on a plate is typically served at what hour on the clock? 6 o'clock
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?
ask about allergies, alert the chef/kitchen

MICHAEL ANTICOLI

Dynamic and outgoing individual eagerly seeking a bartending position in which I can utilize my skills, expand upon my knowledge and continue to grow and learn.

EXPERIENCE

BARTENDER - BAR MATTACHINE - LOS ANGELES, CA 2015 - PRESENT

Assisted in the opening of a new upscale cocktail bar in downtown Los Angeles under the direction of barman Garrett McKechnie. Adopted managerial responsibilities, learning to lead a team. Created original recipes for the menu and cultivated a pace that delivers thoughtfully crafted cocktails quickly, without sacrificing quality or integrity of service.

BARTENDER - PUBLIC SCHOOL 310 - CULVER CITY, CA - 2013 - 2015

Bartender in a high-energy, fast paced gastropub in the heart of Culver City. Strong focus on hospitality and team service. I was able to broaden my knowledge of craft beers from around the world, as well as continuing to learn of classic cocktails and modern twists on traditional pub fare. Suggestive selling and maintained composure helped the bar transition from just a service well to a holistic culinary platform for the restaurant.

SERVER - ALMA DE CUBA - PHILADELPHIA, PA - 2010 - 2013

Continuing my tenure with Starr Restaurants, I was lucky enough to transition into this modern Latin-fusion concept. The menu and ceviche program expanded my knowledge of world cuisine and I was given the venue to evolve my time management skills. Delivered exceptional, friendly and fast service in a high-volume environment.

SERVER - BARCLAY PRIME - PHILADELPHIA, PA - 2006 - 2010

Server in a boutique steakhouse under the direction of leading Philadelphia restaurateur Steven Starr. With extreme attention to detail, I provided first class hospitality to highlight the brilliance of the cuisine. Guided guests through the menu and knife selection while suggesting wine pairings to increase sales.

SERVER - DAVIO'S - PHILADELPHIA, PA - 2004 - 2006

Lead server at a busy Center City Philadelphia steakhouse. Became well versed in Northern Italian cuisine as well as varieties of cuts of beef from around the world. Worked with a front/back waiter system which fostered an environment for strong communication between all staff.

References available upon request.

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