

Steven D. Brun

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Career Focus

To marry financial stability with my love for customer service and social interaction, all while learning disciplinary skills that continue to advance me as a employee and in the future a businessman.

Skills and certification

- Knowledge of sanitation practices, Serving, Food handling and safety, Hosting, Bartending, and Pairing, Catering private events.
- Mac/iOS, Windows, Copy/printer (HP and Brother), iPhone, Android, Outlook, Gmail, and Yahoo
- Fast learner, Hard worker, Patient, Great at multi-tasking, Sociable, Honest, Constructive

Experience

Catering

2016-present

Peter Carpenter (Chef and owner)

Server

- Swiftly expedited meals to tables, anticipated the needs of our guests, and helping my team with whatever load needed to be carried.
- Learned about wine serving, pairing, and bartending.
- Set up and broke down catering décor and bussed tables.

Chipotle

2012-2015

George (Manager)

Line

- Responsible for inventory every other day and keep supplies stocked.
- Conducted food prep to provide fresh and delicious produce for our customers.
- Expedited meals rapidly while keeping a calm and welcoming attitude, thus increasing the quality of our customer's experience.
- Constantly strived to upsell valuable food and products at the register in order to better our business and give our customers a taste of something more.
- Continually strived to upsell at the register in order to better our business and give our customers a taste of something more.

Golden Corral

2009-2011

Server

- Waited on customers, fulfilling needs within my reach in order to satisfy them.
- As a host I welcomed our customers and took their orders, afterwards escorting them to their seats.
- As food prep I was responsible for FIFO and food handling rules being upheld.
- It was also my responsibility to survey the upkeep of the dinning area.

Education

Liberty University

2007-2011

- BA: Liberty Theatre Arts

References

Tim Schaeffer

504.669.3829

Cellar Door: Photo Asst.

Peter Carpenter

310.874.3864

Catering Service

Amber Ford

785.550.1890

Catering Coworker and friend of 4 years.

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
- b 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

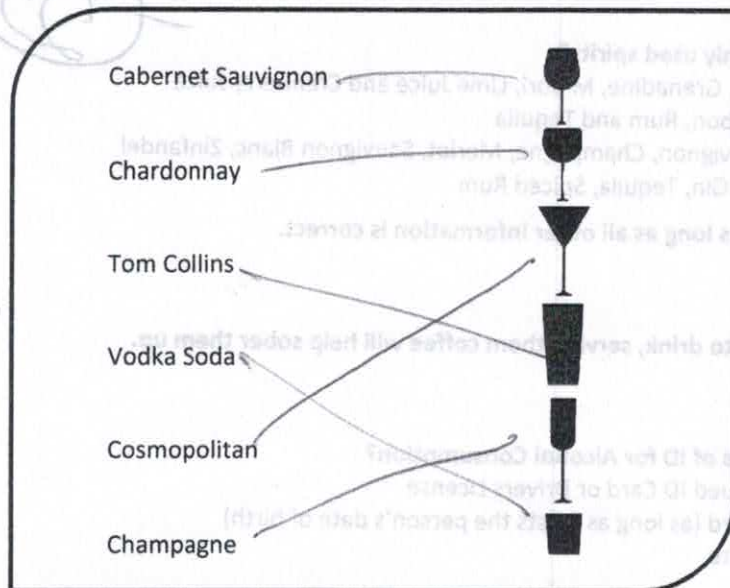
Vocabulary (9 points)

Match the word to its definition

- | | |
|------------------------|---|
| <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>f</u> "Neat" | c.) To serve chilled liquor in a chilled stemmed cocktail glass with no ice |
| <u>a</u> Muddler | d.) To pour 1/2 oz of a liquor on top |
| <u>b</u> Strainer | e.) Used to measure the alcohol and mixer for a drink |
| <u>b</u> Jigger | f.) Used to mix cocktails along with a pint glass and ice |
| <u>a</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): Patron, Virginia black, Tanqueroy

What are the ingredients in a Manhattan? whiskey, bourbon, neat, ~~ice~~ sometimes vermouth

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

What are the ingredients in a Long Island Iced Tea? rum, sweet tea, rum, sec

What makes a margarita a "Cadillac"? rum, ~~ice~~ and added liqueurs, ~~ice~~

What is simple syrup? generic syrup, corn syrup or honey

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

no, marrying bottles

What should you do if you break a glass in the ice? no longer serve from container until removed

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

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

What are the ingredients in a Margarita? margarita mix, tequila, ice, (either ~~grated~~ neat or shaken)

Name Aileen Brown
Score 135

Servers Test

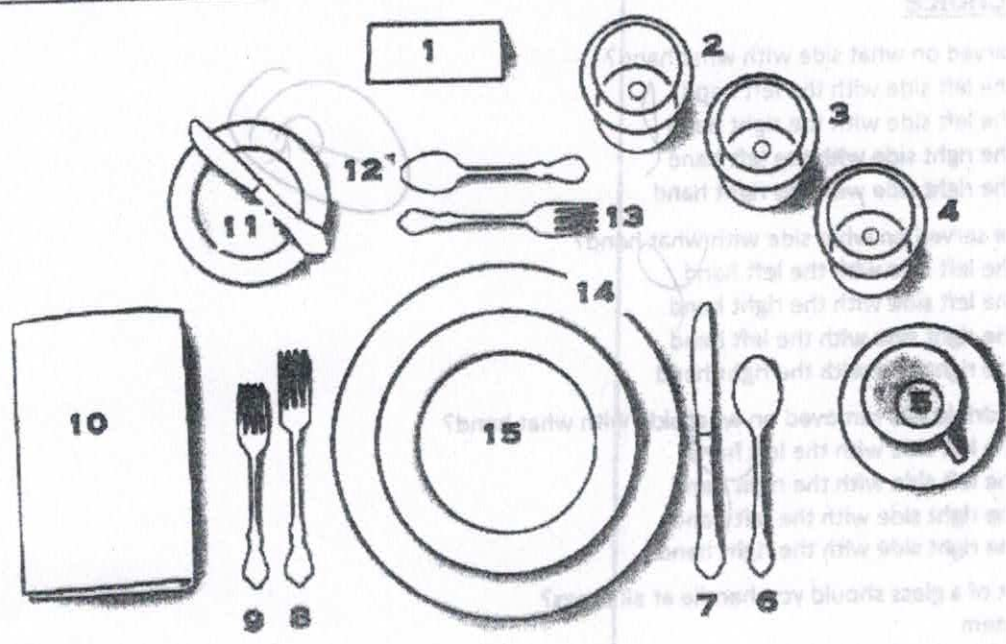
Multiple Choice

- C 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
- C 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

- | | |
|--------------------------|---|
| <u>D</u> Scullery | <u>A</u> Metal buffet device used to keep food warm by heating it over warmed water |
| <u>A</u> Queen Mary | <u>B</u> 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) |
| <u>E</u> Chaffing Dish | <u>C</u> Used to hold a large tray on the dining floor |
| <u>G</u> French Passing | <u>D</u> Area for dirty dishware and glasses |
| <u>B</u> Russian Service | <u>E</u> Large metal shelving unit for prepared food to be held or for dirty trays to be stored |
| <u>F</u> Corkscrew | <u>F</u> Used to open bottles of wine |
| <u>C</u> Tray Jack | <u>G</u> Style of dining in which the courses come out one at a time |

Servers Test



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>3</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 5 ft inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? cream, sugar
- Synchronized service is when: salad, entée, dessert
- What is generally indicated on the name placard other than the name? assigned seating, dish choice
- The Protein on a plate is typically served at what hour on the clock? 5 ft
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?
ask what specifically they prefer then inform the kitchen