

# Marc Cunningham

5757 Woodman Ave, Apt. 201 Sherman Oaks, CA 91401  
(323) 481-1535 marc.cunningham2@gmail.com

## EDUCATION

---

**Ohio University** | Athens, OH  
B.S. – Media Studies, School of Scripps, 2009

## PROFESSIONAL EXPERIENCE

---

**Staff Workx** [Server/Barback] | Los Angeles, CA October 2016 – Present

- Set up events/tables for fine dinning service
- Take orders and serve food to guests in attendance of events
- Usher guests to and from their seating areas during event checkin

**Fresh Media Inc** [Event Bartender] | Los Angeles, CA September 2016 – Present

- Serve premade beverages to guest at high end launch parties
- Restock and clean bar area and tables at conclusion of the events
- Research new recipes for possible drink selections at events

**Creative Artists Agency** [Floater/Assistant] | Los Angeles, CA, September 2015 - February 2016

- Arranged meetings and calls between digital talent agents and executives at new media companies
- Highlighted contract deal points between lifestyle brands and digital talent clients of CAA
- Created submission grids for shows pitched to digital content buyers
- Worked with the management team of digital talent to secure traveling arrangements and appearances for events

**LA Fitness** [Personal Training Counselor] | Los Angeles, CA April 2014 - August 2014

- Provided fitness assessments and training sessions to new members of the gym
- Sold personal training packages to members of LA fitness
- Made outgoing calls to new members and potential leads for training

**Johnnie Walker Black** [Taste Test Server] | Los Angeles, CA, October 2012

- Served customers new Johnnie Walker Black liquor
- Distributed tasks to staff members during taste testing event
- Prepared food to be served during the event

**O'Hara's Bar & Grill** [Security/ Door Man/Barback] | Los Angeles, CA, March 2011 – September 2012

- Checked State IDs to ensure customers were of legal age to enter the establishment
- Maintained secure premise of the establishment throughout business hours
- Restocked bar and served drinks to customers

**The Union Bar & Grill** [Barback/Busser] | Athens, OH September 2008 – February 2010

- Restocked the bar with premium liquor and materials needed for service
- Served as an additional bartender during peak hours
- Responsible for money distribution during nights with events at establishment

## ORGANIZATIONS

---

### JHRTS

- Junior Hollywood Radio and Television Society - Joined 2012
- Omega Psi Phi Fraternity - Initiated 2007



**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

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 A "Straight Up"

a.) Used to crush fruits and herbs for craft cocktail making

F F Shaker Tin

b.) Used with the Shaker Tin to prevent solid material from entering a cocktail glass when poured

I I "Neat"

c.) To serve chilled liquor in a chilled stemmed cocktail glass with no ice

A A Muddler

d.) To pour  $\frac{1}{2}$  oz of a liquor on top

B B Strainer

e.) Used to measure the alcohol and mixer for a drink

E E Jigger

f.) Used to mix cocktails along with a pint glass and ice

G G Bar Mat

g.) Used on the bar top to gather spills

P P "Float"

h.) Requesting a separate glass of another drink

H H "Back"

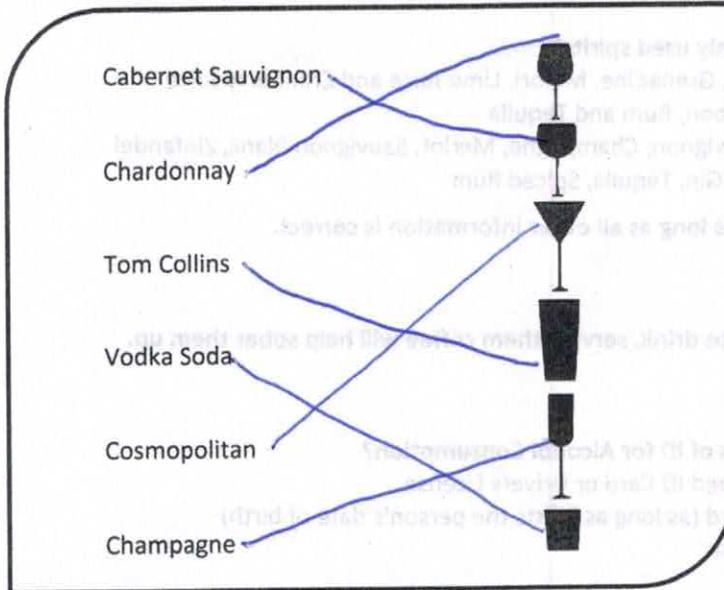
i.) Means to serve spirit room temperature in a rocks glass with no ice

**Bartenders Test**

**Score** / 35

**Glassware** (6 points)

Match the correct glass to the drink



**Answer and Question** (14 points)

Provide examples of 3 brand name "top shelf" spirits (3 points): Ciroc, Crown Royal, Bacardi

What are the ingredients in a Manhattan? Bourbon Whiskey, Bitters, Sweet Vermouth

What are the ingredients in a Cosmopolitan? Grapefruit, Fresh Squeezed Limes, Vodka

What are the ingredients in a Long Island Iced Tea? Vodka, Gin, Rum, Tequila, Coke, Soda Mix

What makes a margarita a "Cadillac"? Using premium tequila

What is simple syrup? Sweetener that you put in drinks to add sweet taste / sugar & water

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

Yes

What should you do if you break a glass in the ice? Drain the ice out, pick out glass then refill

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

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

What are the ingredients in a Margarita? Lemon Juice, Lime Juice, Triple Sec, Simple Syrup

**Servers Test**

**Multiple Choice**

A 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

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

A. Metal buffet device used to keep food warm by heating it over warmed water

E Queen Mary

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)

A Chaffing Dish

C. Used to hold a large tray on the dining floor

B French Passing

D. Area for dirty dishware and glasses

G Russian Service

E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored

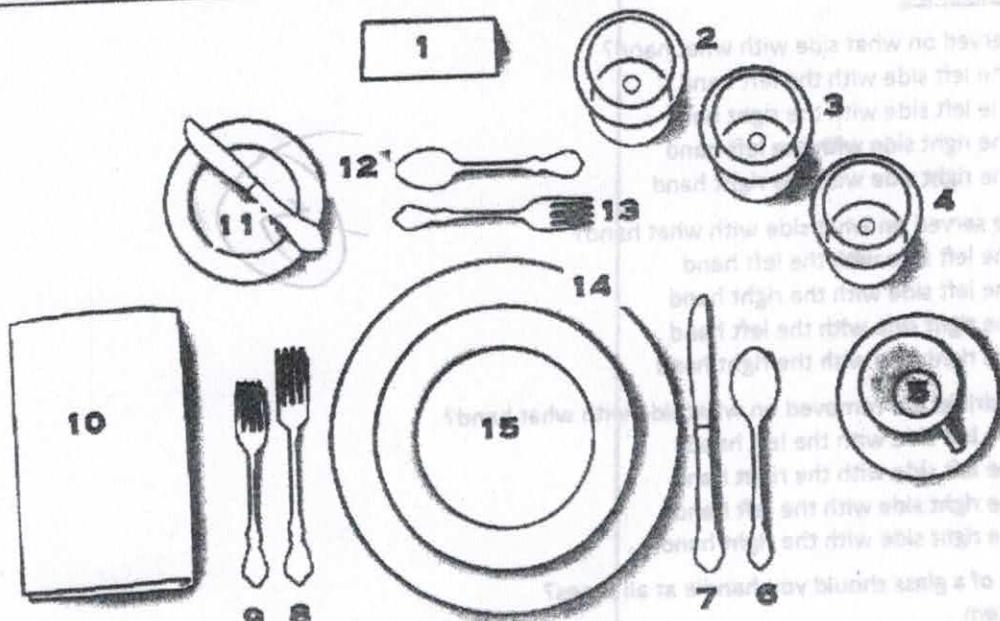
F Corkscrew

F. Used to open bottles of wine

C Tray Jack

G. Style of dining in which the courses come out one at a time

## Servers Test



**Match the Number to the Correct Vocabulary**

10	Napkin	8	Dinner Fork
11	Bread Plate and Knife	5	Tea or Coffee Cup and Saucer
1	Name Place Card	7	Dinner Knife
12	Teaspoon	3	Wine Glass (Red)
13	Dessert Fork	9	Salad Fork
6	Soup Spoon	14	Service Plate
15	Salad Plate	4	Wine Glass (White)
2	Water Glass		

### Fill in the Blank

1. The utensils are placed 3 inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? Cream, Sugar, Honey
3. Synchronized service is when: The ~~meals~~ The meals, desserts are served together
4. What is generally indicated on the name placard other than the name? which meat they'll have or veg
5. The Protein on a plate is typically served at what hour on the clock? 10
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?  
Go tell the team captain in the kitchen then serve the guest