

James Hathaway

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Knights of Columbus

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I work as a bartender/ Manager.

I set up the bar and work the bar. After the gig is done, restock the beer cooler, balance the money. Take care of the time cards for the bartenders, put it all in the safe and lock the building and set the alarm.

I have been working from 6/2010 to present. It is all event driven.

Contact Richare Delgado at

626-833-8575

Pasadena Convention Center

Center Plate

300 Green Street

Pasadena Calif 91011

Contact Tina Benitez

626793-2122

I set up the portable bars, pull all the stock. sign the money bank for opening and close. After closing the bar, I strike the bar and restock all of the of the stock. I then pull for the next event if needed.

I have worked for center Plate from
9/2012 to the present.

Thanks for taking the time to read this, I look forward to meeting and working for you.

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

E "Straight Up"

S Shaker Tin

I "Neat"

M Muddler

B Strainer

J Jigger

G Bar Mat

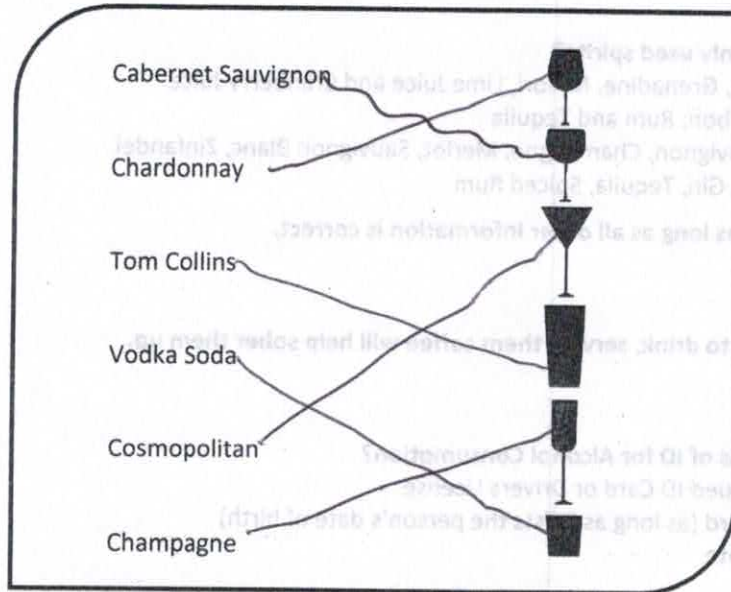
F "Float"

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): VODKA, RUM, WHISKEY

What are the ingredients in a Manhattan? WHISKEY, VERMOUTH, BITTERS

What are the ingredients in a Cosmopolitan? VODKA, CRANBERRY JUICE, LIME TRIPLE SEC.

What are the ingredients in a Long Island Iced Tea? VODKA, GIN, RUM, TEQUILA, TRIPLE SEC, COKE

What makes a margarita a "Cadillac"? GRAND MARNIER

What is simple syrup? SUGAR WATER

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

NOPE MARRING THE BOTTLES

What should you do if you break a glass in the ice? NOT USE THE ICE

When is it OK to have an alcoholic beverage while working? NOPE

What does it mean when a customer orders their cocktail "dirty"? OLIVE JUICE

What are the ingredients in a Margarita? TEQUILA TRIPLE SEC LIME JUICE