

Christopher Stevens

Suite Attendant/Bartender

Born 10/10/1970, in Southern Indiana. Currently live in Tustin California. I have current drivers license and reliable transportation. Flexible with times and weekends.

Experience

Owner/manager

Shooters bar and grill
April 1997 - April 2011

Bar owner and manager. Bartending, serving, small kitchen cook. 20 plus years in service industry.

Suite Attendant

Levy restaurants
4/18/2004 - Present

Suite Attendant at Churchill Downs horse racing facility. All aspects of service industry, from bartending to concierge.

Education

Business management

Palomar college, San Marcos California
Fall of 1991 - Fall of 1992

Business management, oceanographer studies, psychology.

Business and economics

Indiana University
Fall of 1989 - Spring of 1991

Business, micro and macro economics, prerequisites.



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Bartenders Test

Score 33 / 35

Multiple Choice (6 points)

94%

- B 1) Carbonation _____ the rate of intoxication.
- Slows down
 - Speeds up
 - Does nothing to
- B 2) What are the six most commonly used spirits?
- Sweet and Sour, Triple Sec, Grenadine, Midori, Lime Juice and Cranberry Juice
 - Vodka, Whiskey, Gin, Bourbon, Rum and Tequila
 - Chardonnay, Cabernet Sauvignon, Champagne, Merlot, Sauvignon Blanc, Zinfandel
 - Kahlua, Vodka, Frangelico, Gin, Tequila, Spiced Rum
- B 3) You can accept an expired ID as long as all other information is correct.
- True
 - False
- B 4) If someone has had too much to drink, serving them coffee will help sober them up.
- True
 - False
- D 5) What are the acceptable forms of ID for Alcohol Consumption?
- State or Government Issued ID Card or Drivers License
 - Passport or Passport ID Card (as long as it lists the person's date of birth)
 - School ID or Birth Certificate
 - A & B
 - 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.
- True
 - False

Vocabulary (9 points)

Match the word to its definition

C "Straight Up"

F Shaker Tin

I "Neat"

A Muddler

B Strainer

E Jigger

G Bar Mat

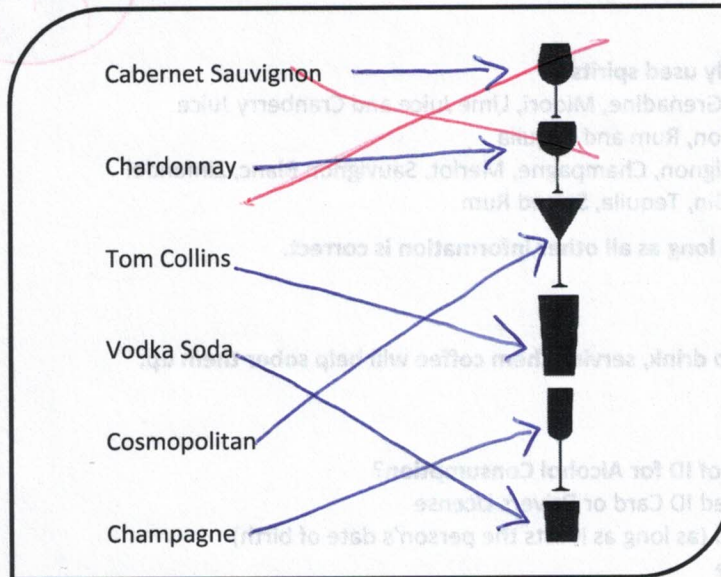
D "Float"

H "Back"

- Used to crush fruits and herbs for craft cocktail making
- Used with the Shaker Tin to prevent solid material from entering a cocktail glass when poured
- To serve chilled liquor in a chilled stemmed cocktail glass with no ice
- To pour 1/2 oz of a liquor on top
- Used to measure the alcohol and mixer for a drink
- Used to mix cocktails along with a pint glass and ice
- Used on the bar top to gather spills
- Requesting a separate glass of another drink
- 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):

GLEULEVIT SCOTCH

PATRON TEQUILA, BELVEDERE VODKA

What are the ingredients in a Manhattan?

WHISKEY (BOURBON OR SCOTCH), SWEET VERMONT + BITTERS

What are the ingredients in a Cosmopolitan?

VODKA, TRIPLE SEC, SOUR MIX

What are the ingredients in a Long Island Iced Tea?

RUM, VODKA, TEQUILA, GIN, SOUR MIX, SPLASH OF COKE

What makes a margarita a "Cadillac"?

GRAND 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)

NO. CALLED MARRYING

What should you do if you break a glass in the ice?

REMOVE ALL ICE, AND CLEAN THOROUGHLY

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

NEVER

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

USUALLY OLIVE JUICE

What are the ingredients in a Margarita?

TEQUILA, TRIPLE SEC, SOUR MIX

GARNISH WITH LIME (SALT OPTIONAL)

Name CHRIS STEVENS

Servers Test

Score 32/35

Multiple Choice

-3

91%

- 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
- 1 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
- D 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

B French Passing

G Russian Service

F Corkscrew

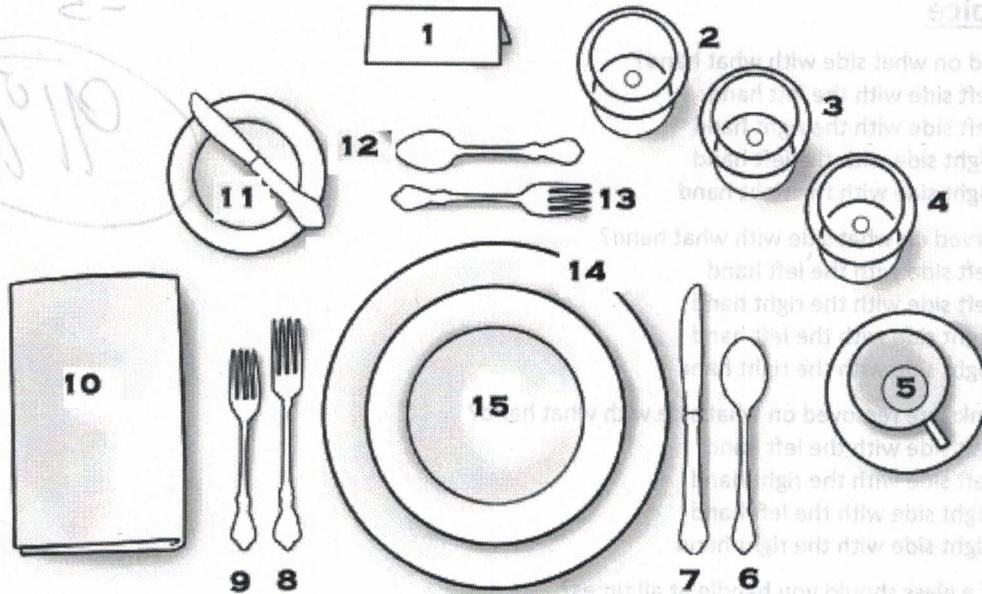
C Tray Jack

- 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 CHRIS STEVENS

Servers Test

Score / 35



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

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? SUGARS + CREAMER

3. Synchronized service is when: SERVERS BRING ITEMS TOGETHER, ONE TABLE AT A TIME

4. What is generally indicated on the name placard other than the name? TYPE OF ENTREES

5. The Protein on a plate is typically served at what hour on the clock? 6 O'CLOCK

6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?

CONTACT MANAGER/SUPERVISOR AND/OR CHEF