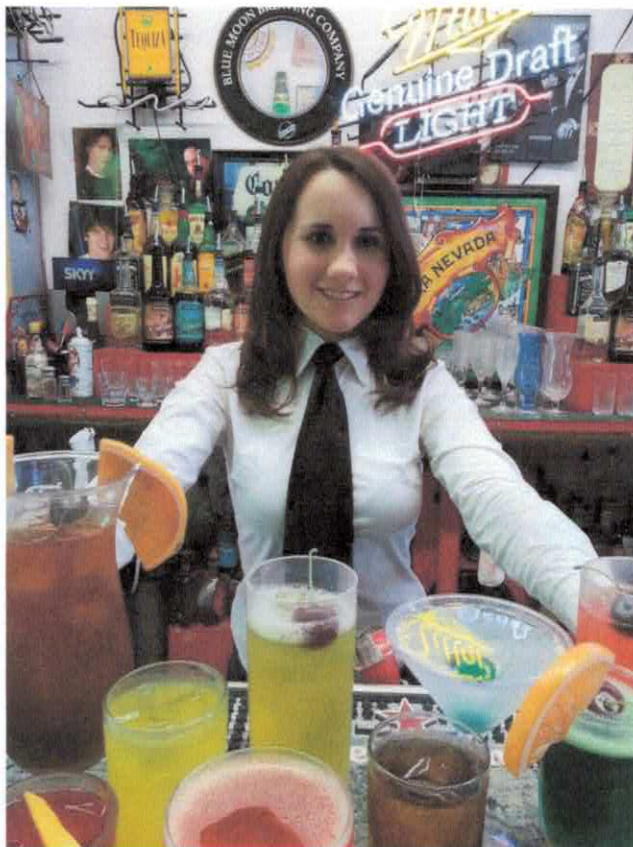


Rachel A. Herrick

Bartender

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- Objective:** To Provide Exemplary Customer Service as a Bartender While Contributing Skills and Practical Knowledge to Further the Success of the Establishment
- Education:** Bartender's Training Institute, CA - Certified Mixologist
Savannah College of Art and Design, GA - B.F.A.
- Qualifications:** **ServSafe and T.I.P.S. Certified**
Knowledge and experience with several operating systems.
Knowledge of Mixed Drinks, Liquors and Beers
Outstanding Customer Service Skills
Strong Communication Skills, Fast Learner, Organized
- Work Experience:** Hillcrest Country Club - Bartender
The Sunset Tower - Bartender, Server
The London Hotel - Bartender, Server
John O'Groats Grille & Pub - Bartender, Server
Pink Elephant Staffing – Bartender, Server
Culinary Staffing - Bartender, Server, Catering Assistant, Setup
Host Pros / STAFT - Bartender, Server, Catering Assistant
The Forum - Bartender
Bullstreet Chophouse Restaurant - Bartender, Waitress, Hostess
Il Pasticcio Restaurant - Catering Assistant, Server, Hostess
- References:** Matthew Weis: Staffing Director, The Martini Shop (814.590.4925)
Dan Stone: Staffing Director, Culinary Staffing (323.290.2231)
Marni Good: Staffing Director, Coat Check Complete (310.318.6926)



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References:

Name Rachel Kerrick

Servers Test

Score / 35

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

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

B

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

French Passing

B

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

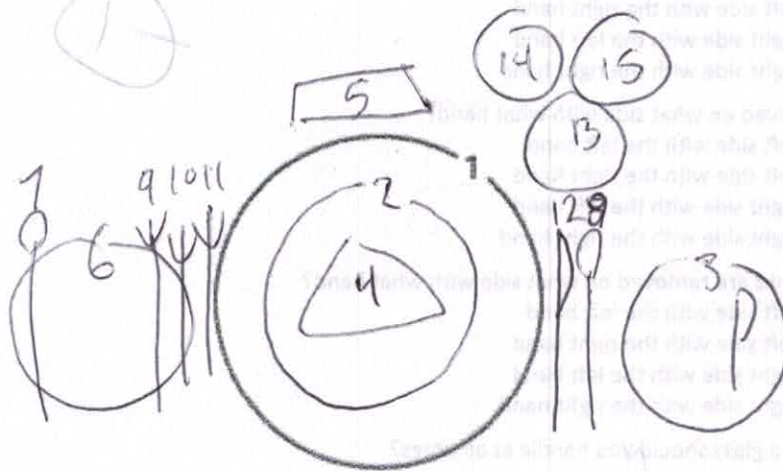
Used to open bottles of wine

G

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

Rachel Herrick

Score / 35



Draw a formal place setting containing all of the following:

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

Fill in the Blank

1. The utensils are placed one inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? spoon, sugar, cream.
3. Synchronized service is when: the captain informs the employees.
4. What is generally indicated on the name placard other than the name? position or suffix.
5. The Protein on a plate is typically served at what hour on the clock? 6.
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?
Inform the captain or chef, depending on event

Multiple Choice (6 points)

- C 1) Carbonation _____ the rate of intoxication.
a) Slows down ~~X~~
b) Speeds up
c) Does nothing to
- C 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

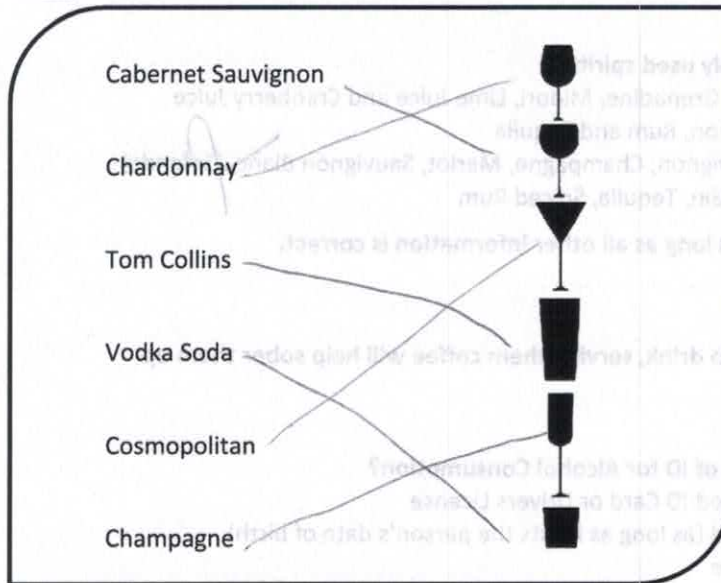
- | | |
|------------------------|---|
| <u>C</u> "Straight Up" | a.) Used to crush fruits and herbs for craft cocktail making |
| <u>F</u> Shaker Tin | b.) Used with the Shaker Tin to prevent solid material from entering a cocktail glass when poured |
| <u>I</u> "Neat" | c.) To serve chilled liquor in a chilled stemmed cocktail glass with no ice |
| <u>A</u> Muddler | d.) To pour 1/2 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 |

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): Smellon, Bombay, Patron
- What are the ingredients in a Manhattan? Bourban, scotch or whiskey (preference) sweet vermouth
- What are the ingredients in a Cosmopolitan? Vodka, Cranberry, Triple Sec, Lime Juice
- What are the ingredients in a Long Island Iced Tea? Vodka, gin, rum, tequila, sour mix, Coca Cola
- What makes a margarita a "Cadillac"? Cadillac - oz of Grand Mariner added
- What is simple syrup? thick sweet liquid for mixing into drinks
- Is it legal to pour liquor from one bottle into another? What is this called? (2 points)
Yes, many the bottles
- What should you do if you break a glass in the ice? dump ice, clean bucket, replace
- 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? tequila, sweet + sour juice, triple sec, lime juice