

Toliver Drake Holmes

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Professional Profile & Skills

- Courteous and friendly brand representative and enthusiastic team player
- Intuitive Customer Service
- Fast & Self-starting Learner
- Efficient Office Administration
- POS/Aloha/MICROS proficient
- Excellent Personal Presentation
- Relatable Communication Skills

Professional Experience

Bartender - Aug 2016 – Aug 2017

Charlies Nightclub – Denver, CO

-Bartender at one of Denver's busiest dance clubs. Duties included taking and producing multiple drink orders at once with proficiency, maintaining a safe and clean bar, all while fully interacting with guests and ensuring no one is being over served.

Bartender, Bar Manager • Jan 2016 – July 2016

Pizzabella • Kansas City, MO

- Managed as well as bartended at a European style pizza and cocktail restaurant in the heart of Kansas City's art district, the Crossroads. Duties included: scheduling shifts, stocking bar, handling customer satisfaction, and keeping restaurant organized and well maintained during high-volume social events, which are constant in the Crossroads.

Bartender, Server • Sept 2015 – July 2016

Grand Street Lenexa • Lenexa, KS

- Bartended and served in a fine dining atmosphere. Displayed basic and professional serving/bartending knowledge and function while constantly learning new and complex specialty dishes and drinks with proficiency.

Bartender, Server • Sep 2014 – Aug 2015
Eco Caters • Los Angeles, CA

- Served and bartended at upscale, high-volume events, weddings and private parties.

Production Assistant, Promotional Employee • April 2014 – Aug 2016/July 2017- Present
Quench LA • Los Angeles, CA

- Used experience, high energy and a professional demeanor to provide the best service in special event entertainment, promotions, and corporate/private parties.
- Managed, organized, and physically handled event preparation/set-up.
- Fulfilled to the best ability any and all service needs the event required in order to succeed and look great.

Educational Background

Johnson County Community College
2010-2012 • Major: Communications, Minor: Art History

Mill Valley High School
2006-2010 • Diploma

References

Eric Weiss
Sales Account Executive
Ink Magazine – The Kansas City Star
(816) 729-0499

Jenny Wheat, Photographer
Photographer
Wheat Photography
(816) 695-9542

Bartenders Test

Score / 35

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

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

V "Straight Up"

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

f Shaker Tin

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

i "Neat"

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

a Muddler

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

B Strainer

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

l Jigger

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

g Bar Mat

g.) Used on the bar top to gather spills

d "Float"

h.) Requesting a separate glass of another drink

b "Back"

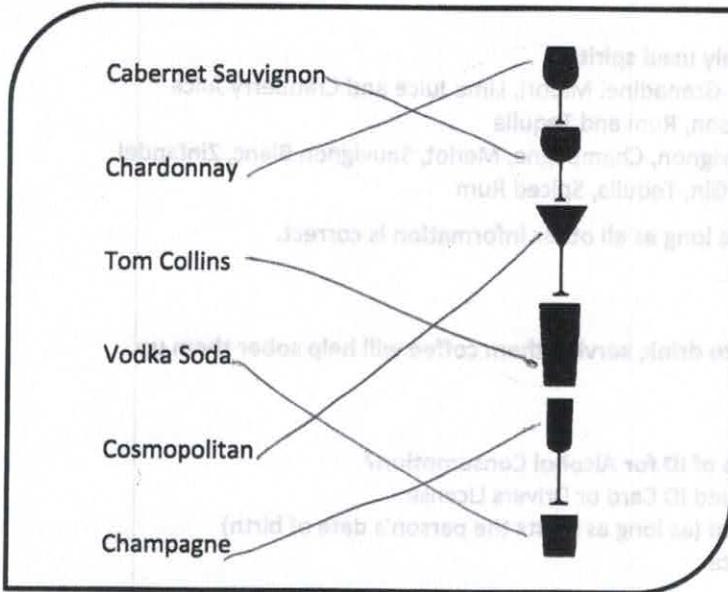
i.) Means to serve spirit room temperature in a rocks glass with no ice

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):

grey goose, Don Julio, Ketel One

What are the ingredients in a Manhattan? brown sugar, sweet vermouth, cherries

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

What are the ingredients in a Long Island Iced Tea? rum, vodka, tequila, triple sec, lime juice, cranberry juice, orange juice, lemon juice, ginger ale

What makes a margarita a "Cadillac"? Grand Marnier float, (cointreau also works)

What is simple syrup? water & sugar

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? Barren the well & clean it out

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

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

What are the ingredients in a Margarita? sweet & sour, tequila (grand marnier / cointreau if cadillac)

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

C 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 dinning 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 VocabularyD 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

B 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

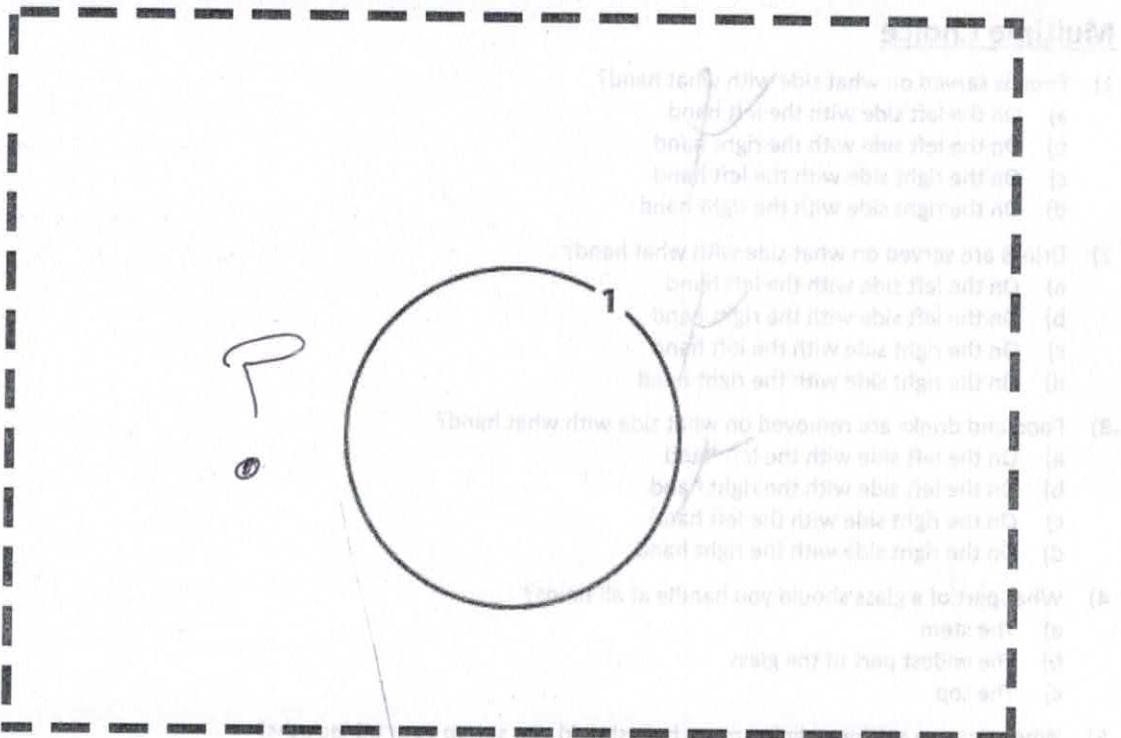
G. Style of dining in which the courses come out one at a time

31032

Name Toliver Holmes

Servers Test

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 _____ inch (es) from the edge of the table.

2. Coffee and Tea service should be accompanied by what extras? _____

3. Synchronized service is when: _____

4. What is generally indicated on the name placard other than the name? _____

5. The Protein on a plate is typically served at what hour on the clock? _____

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

Tell the kitchen

I am very uncertain about these questions, however, I am a very fast learner..