

# 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





**Multiple Choice (6 points)**

- C 1) Carbonation \_\_\_\_\_ the rate of intoxication.  
a) Slows down  
b) Speeds up  
c 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 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 b) False
- B 4) If someone has had too much to drink, serving them coffee will help sober them up.  
a) True  
b 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 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 b) False

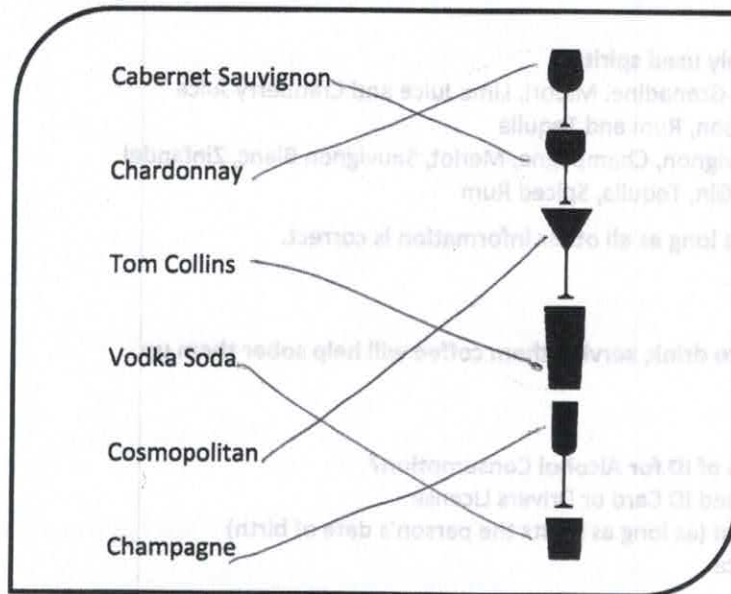
**Vocabulary (9 points)**

Match the word to its definition

- |                        |  |
|------------------------|--|
| <u>c</u> "Straight Up" | <del>a.)</del> Used to crush fruits and herbs for craft cocktail making                                      |
| <u>f</u> Shaker Tin    | <del>b.)</del> Used with the Shaker Tin to prevent solid material from entering a cocktail glass when poured |
| <u>i</u> "Neat"        | <del>c.)</del> To serve chilled liquor in a chilled stemmed cocktail glass with no ice                       |
| <u>a</u> Muddler       | <del>d.)</del> To pour 1/2 oz of a liquor on top   |
| <u>B</u> Strainer      | <del>e.)</del> Used to measure the alcohol and mixer for a drink   |
| <u>e</u> Jigger        | <del>f.)</del> Used to mix cocktails along with a pint glass and ice   |
| <u>g</u> Bar Mat       | <del>g.)</del> Used on the bar top to gather spills  |
| <u>d</u> "Float"       | <del>h.)</del> Requesting a separate glass of another drink  |
| <u>h</u> "Back"        | <del>f.)</del> 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):

grey goose, Don Julio, Ketel one

What are the ingredients in a Manhattan?

bourbon, 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?

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?

Turn 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)



Name Toliver Holmes

## Servers Test

Score / 35

### 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 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

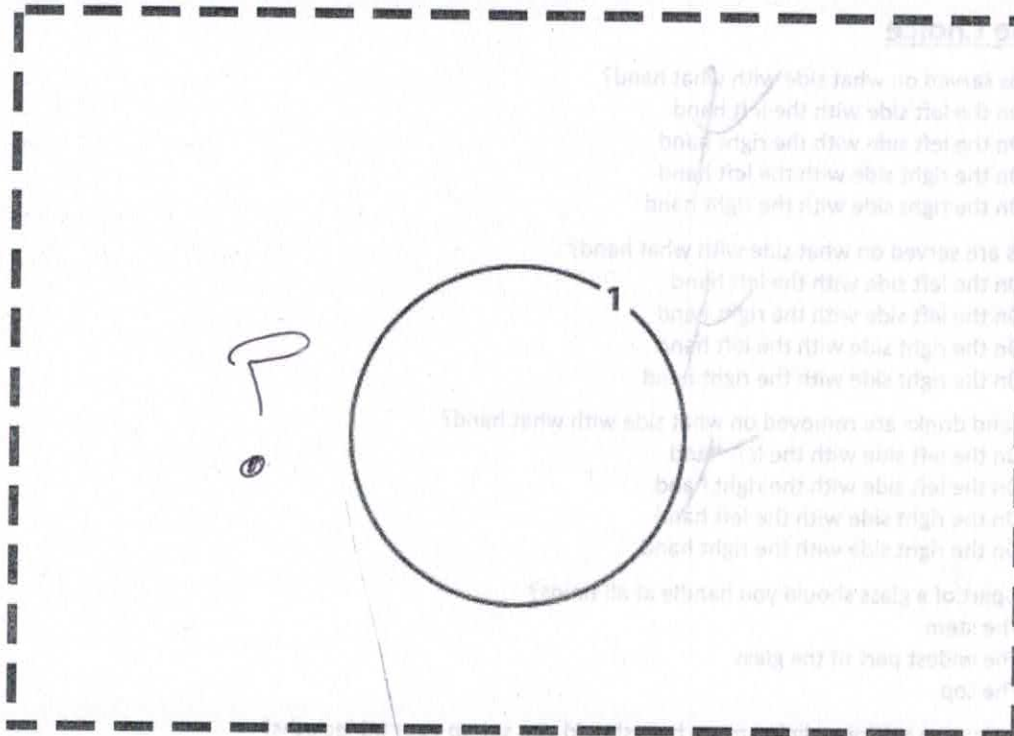
### Match the Correct Vocabulary

- |                          |  |
|--------------------------|--|
| <u>D</u> Scullery        | <input checked="" type="checkbox"/> A. Metal buffet device used to keep food warm by heating it over warmed water  |
| <u>E</u> Queen Mary      | <input type="checkbox"/> 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) |
| <u>A</u> Chaffing Dish   | <input type="checkbox"/> C. Used to hold a large tray on the dining floor  |
| <u>G</u> French Passing  | <input checked="" type="checkbox"/> D. Area for dirty dishware and glasses   |
| <u>B</u> Russian Service | <input type="checkbox"/> E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored   |
| <u>F</u> Corkscrew       | <input checked="" type="checkbox"/> F. Used to open bottles of wine  |
| <u>C</u> Tray Jack       | <input type="checkbox"/> G. Style of dining in which the courses come out one at a time  |

Name Timothy 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**

- The utensils are placed ? inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? ?
- Synchronized service is when: ?
- What is generally indicated on the name placard other than the name? ?
- The Protein on a plate is typically served at what hour on the clock? ?
- 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..