

Noah Goldman

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Fast, efficient Spanish-fluent Bartender with strong customer service skills and extensive training in conflict resolution.

EXPERIENCE:

LATIN QUARTER – NEW YORK, NY BARTENDER

- Assisted with attracting clientele on off-nights; maintained regular customer base.

ESSO -- NEW YORK, NY BARTENDER

- Served efficiently in an extreme high volume nightclub environment.
- Assisted with conflict resolution in and around bar area.

MANGOS -- MIAMI BEACH, FL BARTENDER

- Mixed various high-end cocktails including martinis, mojitos, and frozen drinks.
- Poured fast and accurately in high-volume nightclub environment.
- Assisted with daily liquor inventory.

FIG LEAF RESTAURANT – MIAMI BEACH, FL BARTENDER

- Served food, wine, beer and mixed drinks in an upscale restaurant environment.
- Recommended food and wine pairings with extensive wine list.
- Maintained loyal group of bar regulars after dining hours.

ADDITIONAL BAR EXPERIENCE:

Currently employed with National Bartender Staffing and Culinary Staffing (as bartender for events), various other freelance bartending gigs over the last ten years, Event Management, Extensive experience with Night Club Promotions and beverage-sponsored Club Nights, Restaurant Promos and peripheral experience within beverage industry).

OUTSIDE EXPERIENCE:

Corporate Sales. Marketing. Media buys. Copywriting, Creative writing, Film Production, Video Editing. (Reels available upon request). Standup Comedy and Improvisational Comedy.

EDUCATION/TRAINING:

UNIVERSITY OF SOUTHERN CALIFORNIA SCHOOL OF CINEMATIC ARTS

Master of Fine Arts
Production Track with focus on Writing and Directing.
GPA 3.67

BARUCH COLLEGE ZICKLIN SCHOOL OF BUSINESS

Bachelor of Business Administration
Major: Marketing Minor: Spanish
GPA 3.75

NATIONAL BARTENDING SCHOOL (LOS ANGELES) MASTER BARTENDING SCHOOL (MIAMI)

CPR CERTIFICATIONS (VARIOUS)

RESP VENDOR CERTIFICATIONS (FLORIDA, CA)

LANGUAGES & OTHER SKILLS

All my events with National Bartender Staffing have gotten five-star reviews from clientele -- reviews that mention me specifically available upon request. Fluent in Spanish, moderate proficiency in Italian. Proficient in Microsoft Office and equivalent software. Editing Software -- Final Cut, Avid Media Composer, Adobe Premiere. Martial Arts. Stand Up Paddle and Kayak Instructor, Windsurfing. Salsa dancing.

Bartenders Test

Score / 35

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

100%

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

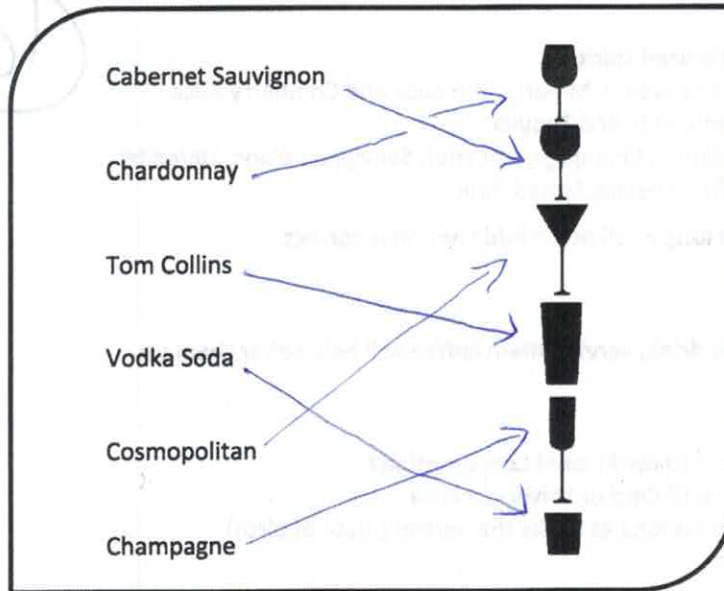
d "Float"

h "Back"

- 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): Knob Creek Bourbon, Don Julio Añejo, Remy Martin XO

What are the ingredients in a Manhattan? whiskey, Sweet vermouth, bitters (cherry garnish)

What are the ingredients in a Cosmopolitan? vodka, triple sec, lime juice, cranberry juice (garnish)

What are the ingredients in a Long Island Iced Tea? vodka, gin, rum, tequila, triple sec, Sour mix, Coke, (lemon garnish)

What makes a margarita a "Cadillac"? top shelf tequila, cointreau instead of triple sec, and grand marnier float

What is simple syrup? It is sugar syrup

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

No, it is not legal to marry bottles.

What should you do if you break a glass in the ice? mark an 'x' with green line, then burn the ice, meaning melt all the ice and then clean the container thoroughly

When is it OK to have an alcoholic beverage while working? It's not.

What does it mean when a customer orders their cocktail "dirty"? It depends, with a martini, it means with olive juice, usually .25 to .5 oz.

What are the ingredients in a Margarita? tequila, triple sec, Sour mix or lime juice + simple syrup