

Ashlyn Marie Thompson

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Professional Summary: Courteous and driven individual with a strong background in the hospitality and service industry who has experience with duties including serving and bartending.

Work Experience:

Public School 213

Bartender

Los Angeles, CA

2015-current

- Greeted all bar guests, assisted with guest selection
- Made all service drinks
- Maintained procedural nightly cleaning duties
- Attended monthly spirit and beer tastings

Wise Guys Piano Lounge

Server/Bartender

Fairhope, AL

2014-2015

- Made all service cocktails
- Greeted bar guests
- Supervised maintaining proper health code standards
- Monthly wine tastings with in-house sommelier

The Crooked Martini

Bartender/Cocktail Server

Mobile, AL

2011-2012

- Created cocktails for service
- Assured a professional atmosphere and demeanor with guests
- Excelled in monthly wine tastings

Longhorn Steakhouse

Server/Certified Trainer/Bartender

Daphne, AL

2013-2013

- Acknowledged and greeted guests while entering and exiting
- Ensured employees maintained assigned side work duties
- On shift duties included but were not limited to; mopping, sweeping, cleaning dining room
- Oversaw training procedures and trained new employees

Education:

University of South Alabama – 2014

References: Upon request

Multiple Choice

- D 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
- B 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
- A 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

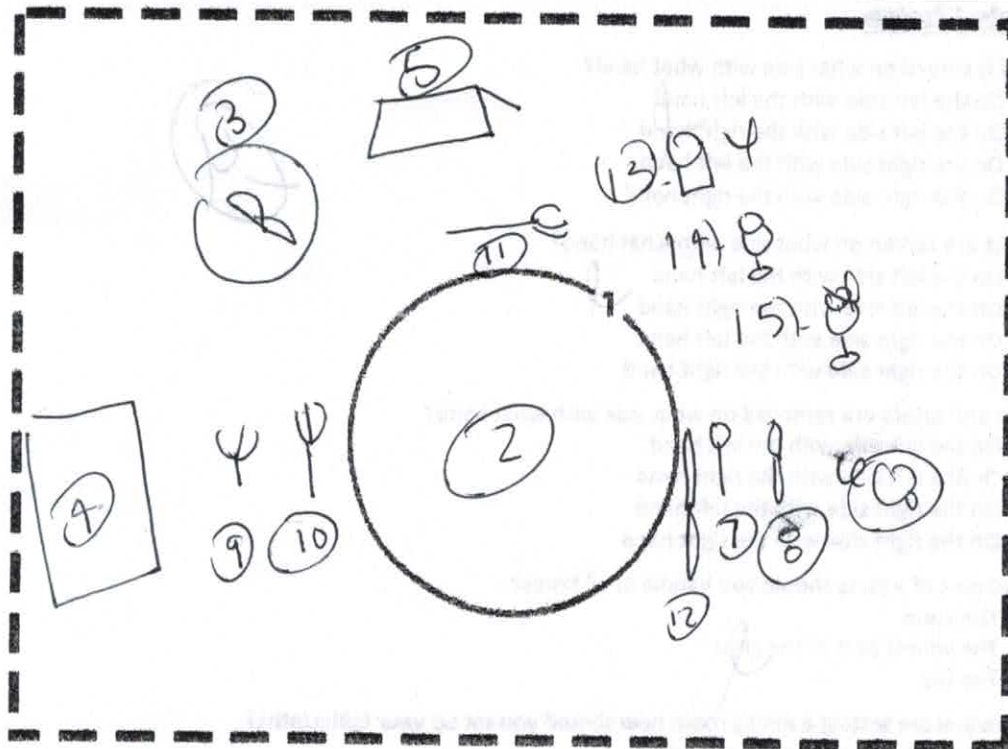
Match the Correct Vocabulary

- | | |
|-----------------------------------|---|
| <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 checked="" 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 checked="" type="checkbox"/> C. Used to hold a large tray on the dining floor |
| <u>B</u> French Passing | <input checked="" type="checkbox"/> D. Area for dirty dishware and glasses |
| <u>G</u> Russian Service | <input checked="" 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 checked="" type="checkbox"/> G. Style of dining in which the courses come out one at a time |

Name Ashlyn Thompson

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 12 1 inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? spoon, cream, sweetener
- Synchronized service is when: All guests receive same items, such as Salads, soup, entrée
- What is generally indicated on the name placard other than the name? Allergies special requests etc.
- The Protein on a plate is typically served at what hour on the clock? 12 or 1 o'clock meal choice
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? consult chef/expo to assure guests needs are met.

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

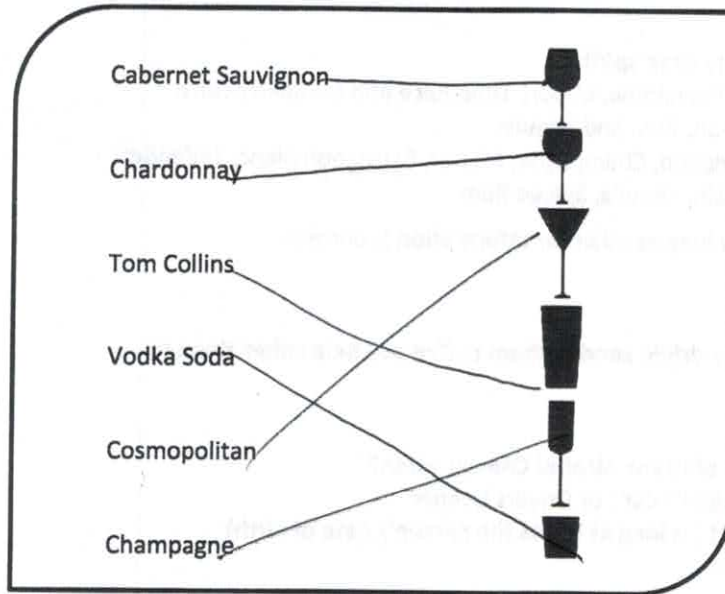
D "Float"

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 1/2 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): Mcallen 18yr scotch, Green Goose vodka, Don Julio 1942

What are the ingredients in a Manhattan? Dash Angostura bitters, 10z Sweet Vermouth, 10z Rye Whisky

What are the ingredients in a Cosmopolitan? Simple & Line .75 cran, .5 triple sec, 1.5 oz vodka

What are the ingredients in a Long Island Iced Tea? Rum, tequila, vodka, sourmix, triple sec, splash

What makes a margarita a "Cadillac"? Premium spirit, float of Grand Marnier

What is simple syrup? a mixture of sugar and water

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

It's called "malinging" and no, it is not.

What should you do if you break a glass in the ice? Remove all ice, spray with something colored to notify other employees, clean and rinse thoroughly

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

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

What are the ingredients in a Margarita? Agave, Lime, triple sec, tequila