

KATHARINE KELLY

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PROFESSIONAL SUMMARY

Very detail oriented, outgoing, resourceful individual with excellent interpersonal and communication skills. Seeking an opportunity to lend my experience, creativity and knowledge to a bar or restaurant with a commitment to innovation and sustainability.

EXPERIENCE

03/2017 to Current Bartender

Citrus LLC- Perch & Mrs. Fish - Los Angeles, CA

Maintaining full knowledge of all bar and menu items, delivering quality food and beverage service in a responsible and timely manner. Staying up-to-date with the latest in mixology, bar equipment and sanitation standards. Increasing bar sales by upselling product and pairing beverages with food items; boosting spending by an average of \$10 per customer. Engaging in conversations with clientele in order to build a rapport and ensure that they become repeat customers.

07/2015 to Current Bartender and Event Coordinator

The Gold Standard LA - Los Angeles, CA

Helping organize and facilitate high-end events from start to finish such as weddings, birthdays, corporate parties etc. Maintaining the highest standards of service, keeping a professional, friendly and calm demeanor during high-volume fast paced events.

08/2016 to 05/2017 Bartender

Blue J Bar & Lounge - Los Angeles, CA

Made recommendations and a vast array of craft cocktails for guests in a high-volume club environment. Served each guest with a positive, pleasant and enthusiastic attitude to make engaging connections, create loyalty with all guests and drive sales.

11/2014 to 07/2016 Store Manager

Eva Franco Boutique - Los Angeles, CA

Delivered excellent customer service as well as product knowledge, organization and professionalism. Implemented special promotions, sales and events within the boutique such as organizing the one year anniversary party. Created and managed accounts on e-Bay, Poshmark and Etsy. Managed all visual displays and social media accounts. Drove sales by improving store merchandising, customer care and employee training.

03/2012 to 06/2014 Bartender/Cocktail Waitress

Casablanca Lounge - Scottsdale, AZ

Personally created and served high quality craft cocktails in high-end bar and lounge. Delivered beverage orders within established timeframes and maintained knowledge of all bar items and preparation methods.

EDUCATION

2011

Associate of Arts: Photography

Santa Fe University of Art and Design - Santa Fe, New Mexico, USA

Emphasis on fine art darkroom photography, photojournalism and blog work.

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

a 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

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 $\frac{1}{2}$ 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

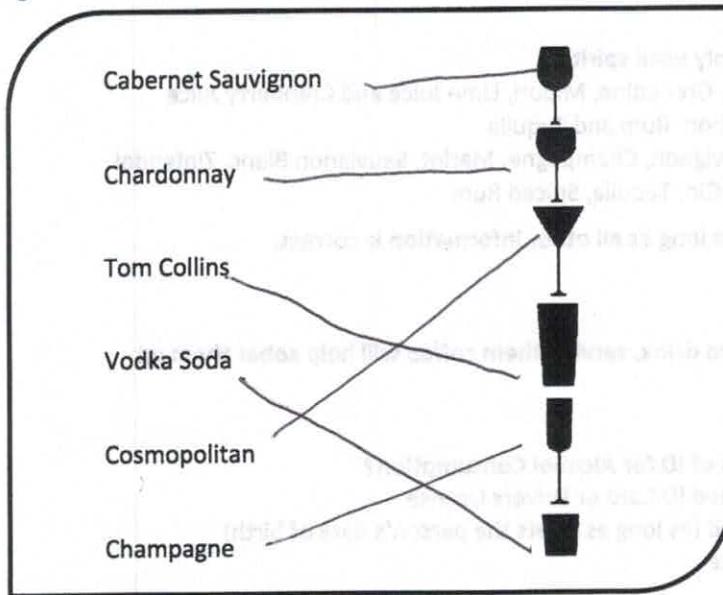
g.) Used on the bar top to gather spills

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): Don Julio 1942, casa Azul, Macallan Rare Cask

What are the ingredients in a Manhattan? .20z bourbon, 10z vermouth 2 dash of bitters

What are the ingredients in a Cosmopolitan? .5oz cointreau, 10z cranberry, 1.5oz lime, 1.5oz citron vodka

What are the ingredients in a Long Island Iced Tea? .5oz vodka, .5oz tequila, .5oz rum, .5oz gin, and topped with coke

What makes a margarita a "Cadillac"? It has a cointreau float.

What is simple syrup? sugar water to sweeten cocktails and drinks

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

No I don't believe so, it's called marrying.

What should you do if you break a glass in the ice? Burn the well, clean up thoroughly

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

What does it mean when a customer orders their cocktail "dirty"? They want extra juice - typically in a martini

What are the ingredients in a Margarita? 1.5oz tequila, 5oz lime juice, .5oz simple/cointreau

Name _____
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

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

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

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 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

or c?

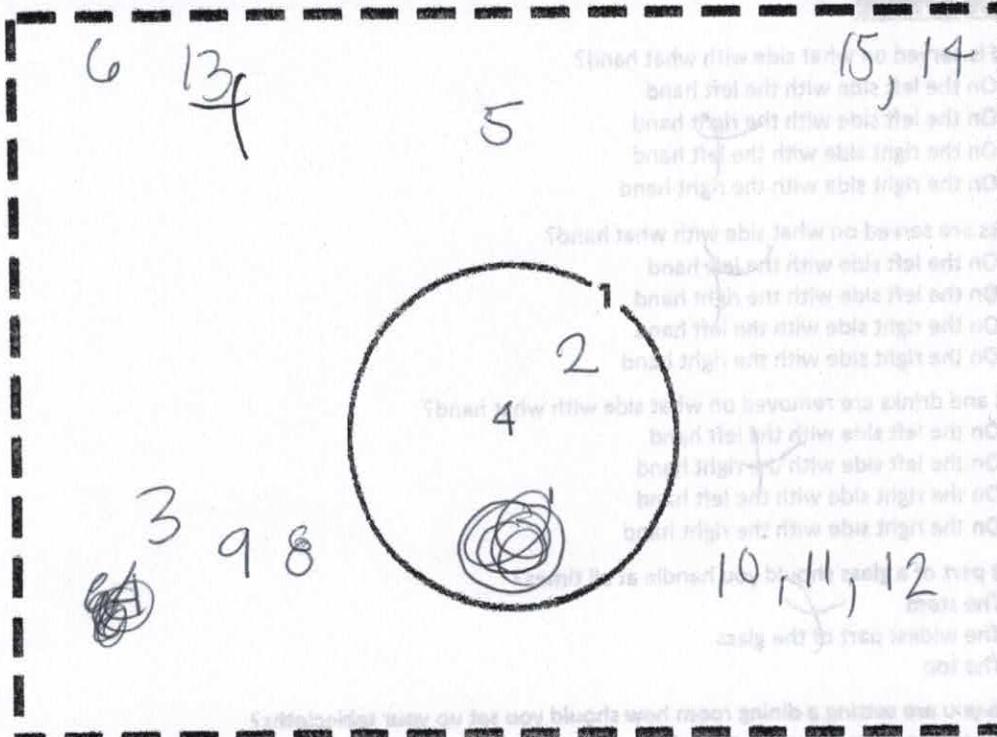
Match the Correct Vocabulary

d Scullery
a Queen Mary
e Chaffing Dish
b French Passing
g 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

Name _____
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?

Notify the chef, kitchen and _____ receive their seating.