

Rick Arline II

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Sommelier/Wine Director

A certified Sommelier, with over 11 years of professional and progressive experience in delivering excellence in food service and hospitality. Possesses a proven record of delivering high standards of guest satisfaction and quality standards. Demonstrates excellent business acumen that conveys in inventory management, cost control, and increased sales numbers. A natural team leader, who develops effective professional relationships with vendors and team members.

CORE COMPETENCIES

Customer Relations ♦ Extensive Wine Knowledge ♦ Pairing Expertise ♦ Program Management
Team Management ♦ Staff & Customer Wine Education ♦ Cost Control ♦ Resource Management
Purchasing ♦ Special Events ♦ Service Delivery ♦ Communication
Staff Recruitment and Training ♦ Opportunity Identification ♦ Vendor Relations ♦ Menu Writing

EXPERIENCES AND ACHIEVEMENTS

Hotel Bel-Air/ Los Angeles, CA Wine Director/Sommelier

2017-present

- Curate and direct the wine list in accordance with corporate identity, goals, and objectives.
- Assist guests with wine selections and pairing food and wine, overseeing the delivery of correct bottles.
- Educate staff about wine and lead tastings, train servers and shadow trainee staff.
- Schedule and facilitate wine classes and private tasting events.
- Develop relationships with local wine and liquor sale representatives to negotiate best pricing.
- Liaise with chefs and managers to develop wine pairings and menus.
- Identify need for process improvement and implementing solutions, increasing wine sales while decreasing wine cost and inventory.

Georgie at The Montage Hotel, Beverly Hills, CA Sommelier

2016-2017

- Currently assist beverage director in all hotel outlets serving wine, beer and spirits.
- Assist guests with beverage selections and food pairings in a five-star, luxury environment.
- Execute beverage service according to Court Of Master Sommeliers standards.
- Inventory wine and spirits in a timely, accurate fashion.

Nick And Stef's Steakhouse, Los Angeles, CA Sommelier

2015-2016

- Assisted with setting up initial wine program, weekly and monthly inventories, and organized displays.
- Took orders, advised guests with wine purchases, and assisted wine director in day-to-day operations.
- Assisted with staff trainings, and helped servers prepare for Introductory and Certified Sommelier exams.

Michael Voltaggio's Ink., Los Angeles, CA Server

2015

- Took orders and delivered service and requested items while maintaining company policies, guidelines, and service sequencing.
- Coordinated with kitchen staff to ensure food quality and guest satisfaction.

EDUCATION

Associate of Arts, Photography, Art Institute of Fort Lauderdale, Ft. Lauderdale, FL
Certification, Sommelier, The Court of Master Sommeliers

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"

E Shaker Tin

I "Neat"

A Muddler

b Strainer

e Jigger

g Bar Mat

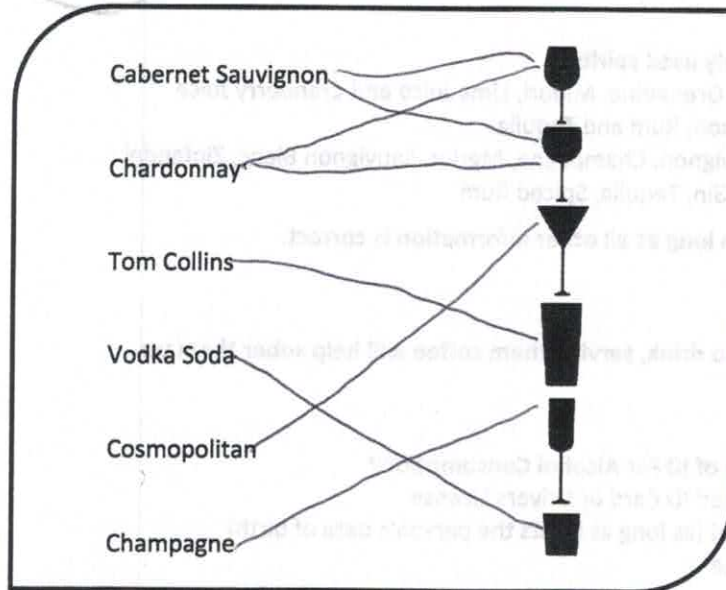
d "Float"

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): Johnny Walker black, Grey Goose, Patron

What are the ingredients in a Manhattan? Whisky or Sarsby, ice, Sweet Vermouth, Bitters, Cherry

What are the ingredients in a Cosmopolitan? Vodka, Triple sec, lime juice, cranberry, lemon-lime

What are the ingredients in a Long Island Iced Tea? Vodka, Gin, Rum, Tequila, Triple sec, Sour mix, Coke, lemon-lime

What makes a margarita a "Cadillac"? Gran manier float

What is simple syrup? a mix of sugar dissolved in water

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

No, harrying

What should you do if you break a glass in the ice? Pour Grenadine or Soda onto the ice, melt it down, clean it out well

When is it OK to have an alcoholic beverage while working? NO

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

What are the ingredients in a Margarita? Triple sec, Sour mix, lime juice, ice

Multiple Choice

- A 1) Food is served on what side with what hand?
- On the left side with the left hand
 - On the left side with the right hand
 - On the right side with the left hand
 - On the right side with the right hand
- b 2) Drinks are served on what side with what hand?
- On the left side with the left hand
 - On the left side with the right hand
 - On the right side with the left hand
 - On the right side with the right hand
- D 3) Food and drinks are removed on what side with what hand?
- On the left side with the left hand
 - On the left side with the right hand
 - On the right side with the left hand
 - On the right side with the right hand
- A 4) What part of a glass should you handle at all times?
- The stem
 - The widest part of the glass
 - The top
- D 5) When you are setting a dining room how should you set up your tablecloths?
- Neatly and evenly across the tables
 - The creases should all be going in the same directions
 - The chairs should be centered and gently touching the table cloth
 - All of the above
- D 6) If you bring the wrong entrée to a guest what should you do?
- Go back into the kitchen and patiently wait in line behind the rest of the servers until it's your turn
 - Inform the guests that you will bring the correct entrée once everyone else in the dining room is served
 - Try to convince the guests to eat what you brought them
 - Go back into the kitchen to the front of the line and inform the expeditor that you need a different entrée

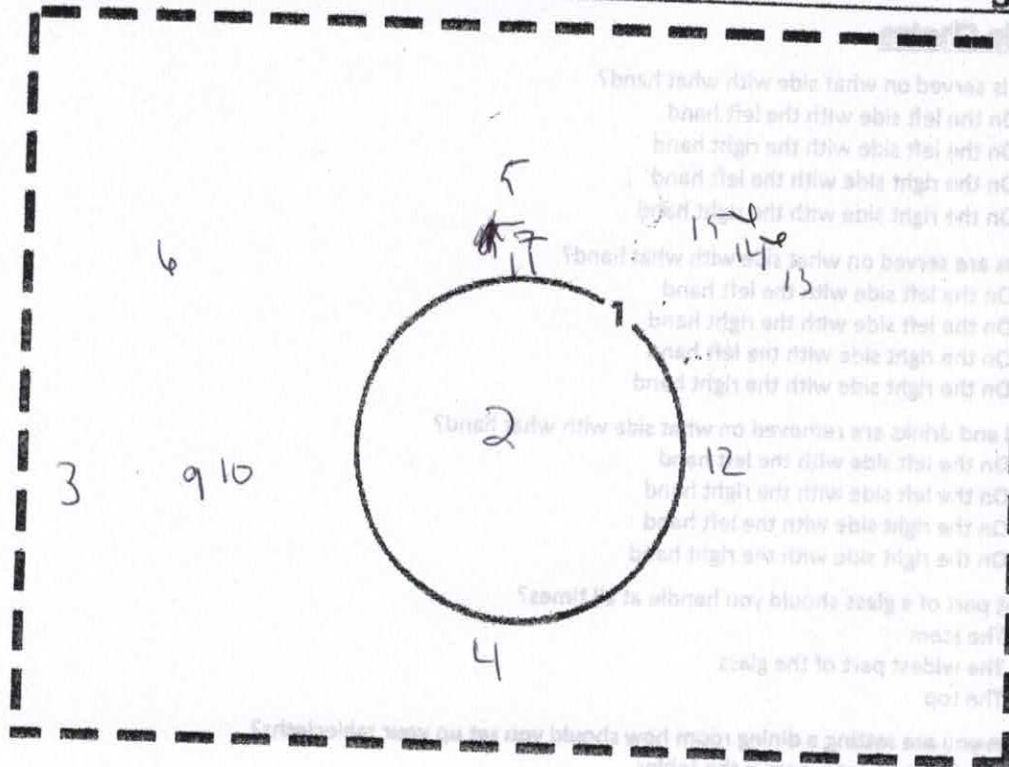
Match the Correct Vocabulary

- D Scullery
- E Queen Mary
- A Chaffing Dish
- B French Passing
- G Russian Service
- F Corkscrew
- C Tray Jack

- Metal buffet device used to keep food warm by heating it over warmed water
- 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)
- Used to hold a large tray on the dining floor
- Area for dirty dishware and glasses
- Large metal shelving unit for prepared food to be held or for dirty trays to be stored
- Used to open bottles of wine
- 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

- The utensils are placed 22 inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? Cream, Sugar
- Synchronized service is when: All breakfast sets down dishes at the same time.
- What is generally indicated on the name placard other than the name? Seating number, any guests
- The Protein on a plate is typically served at what hour on the clock? 9:00
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?
tell the chef or chef de force