

# 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**

**2017-present**

##### **Wine Director/Sommelier**

- 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**

**2016-2017**

##### **Sommelier**

- 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**

**2015-2016**

##### **Sommelier**

- 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**

**2015**

##### **Server**

- 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



**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"

a.) Used to crush fruits and herbs for craft cocktail making

E Shaker Tin

b.) Used with the Shaker Tin to prevent solid material from entering a cocktail glass when poured

I "Neat"

c.) To serve chilled liquor in a chilled stemmed cocktail glass with no ice

A Muddler

d.) To pour  $\frac{1}{2}$  oz of a liquor on top

b Strainer

e.) Used to measure the alcohol and mixer for a drink

e Jigger

f.) Used to mix cocktails along with a pint glass and ice

S Bar Mat

g.) Used on the bar top to gather spills

d "Float"

h.) Requesting a separate glass of another drink

b "Back"

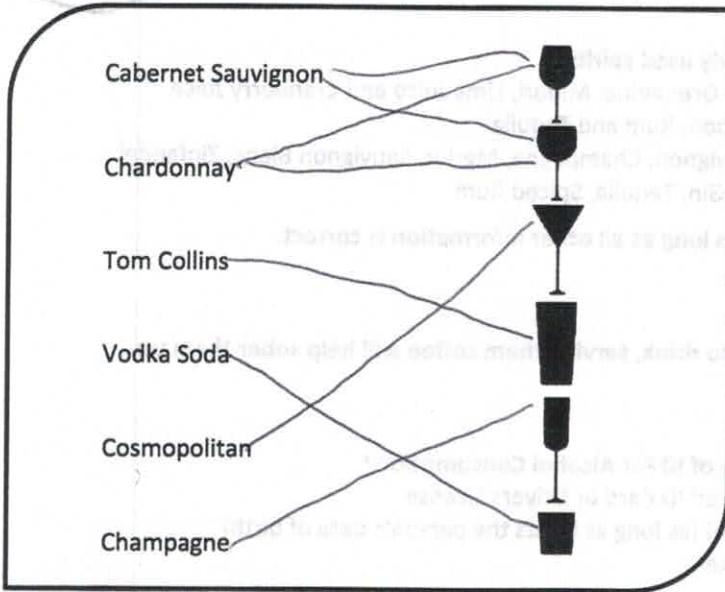
i.) Means to serve spirit room temperature in a rocks glass with no ice

**Bartenders Test**

**Score** / 35

**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): Johnnie Walker Black, Grey Goose, Patron

What are the ingredients in a Manhattan? Whisky or Bourbon, ice, Sweet Vermouth, bitters, cherry

What are the ingredients in a Cosmopolitan? Vodka, triple sec, lime juice, cranberry, lemon twist

What are the ingredients in a Long Island Iced Tea? Vodka, gin, rum, tequila, triple sec, Sour mix, Coke, lemon wedge

What makes a margarita a "Cadillac"? Cran 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, mixing

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

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

What does it mean when a customer orders their cocktail "dirty"? With club juice

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

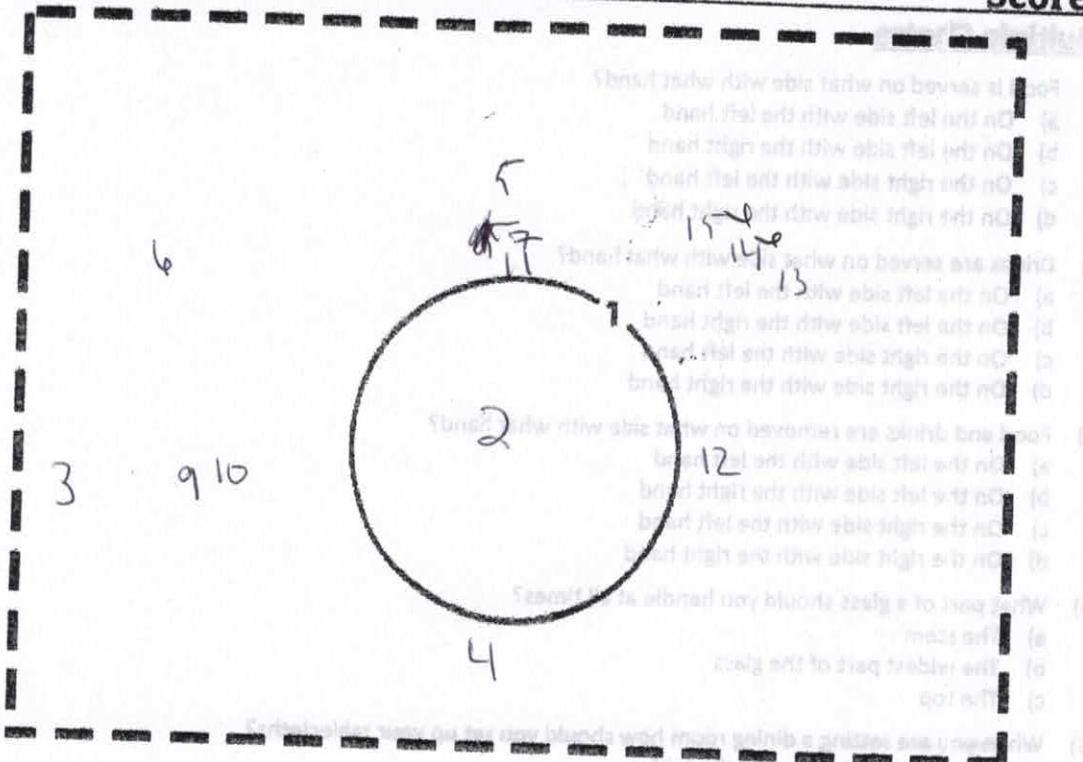
A  
**Multiple Choice**

- 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
- 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
- 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
- 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
- 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
- 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

B  
**Match the Correct Vocabulary**

D Scullery  
E Queen Mary  
A 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



**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 2 inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? Cream, sugar
3. Synchronized service is when: All waitstaff sets down cloths at the same time.
4. What is generally indicated on the name placard other than the name? table number, any guests
5. The Protein on a plate is typically served at what hour on the clock? 9:00
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? Tell the chef or executive