

Education

ASSOCIATES OF APPLIED SCIENCE | 12/12/2013 | CHATTANOOGA STATE COMMUNITY COLLEGE

- Major: Digital Media Design & Production
- Emphasis in TV Production, Producing/Coordinating Film Production, Radio Production, Web Design, Media Writing & Journaling, Media Law, Social Media Strategies, Photo Shop, Adobe Illustrator, After Effects Animation, Premiere, Final Cut Pro, Microsoft programs, and more.
- Radio DJ for Chattanooga State Community College in 2011: wawl.org
- Producing, makeup, camera operations, editing, and set design for several short films premiered in: *Chattanooga Film Festival & Broad Street Film Festival*

Career Work Experience

SPECIAL EVENTS COORDINATOR | DIVA LIMOUSINE | 2015

- The Special Events Coordinator over all Red Carpet events' transportation.

NATIONAL ACCOUNT MANAGER/ AGENT | BROCK TRANSPORTATION | 2014 - 2015

- Independent contractor coordinating transportation logistics for customers and carriers.

LOGISTICS COORDINATOR | COYOTE LOGISTICS & ACCESS AMERICA TRANSPORT | 2013 - 2014

- Coordinating freight logistics for both the customer and carrier. Finding customers and building our relationship by delegating excellent transportation.

INTERN/EVENT COORDINATOR | CHATTANOOGA PRESENTS | 2013

- Produced public events, concerts, and programming designed to amaze and entertain Chattanooga, TN.
- Coordinating the downtown *Holiday Starlight Parade*, *River Rocks* and *Three Sisters' Bluegrass Festival*.
- Produced flyers with Illustrator. Photographer for the events. Social Media Guru.

MEDIA TECHNICIAN | CHATTANOOGA STATE COMMUNITY COLLEGE | 2011 - 2012

- Produced and coordinated the national TV talk show, *Face2Face*, under Dr. Catanzaro.
- TV makeup, set design, producing

FREELANCE VIDEOGRAPHER | CHATTANOOGA & KNOXVILLE AREA | 2008 - 2011

Video Production for small businesses and ministries such as: CSC College, Flames of Virtue Dance Ministry, Barking Legs Theater/ Ann Law, Free Fire Ministries, and Dread Champions Ministry.

Employment History

BARTENDER | THE OTHER ROOM | 2017 - PRESENT

BARTENDER | BRICKYARD PUB | 2015 - 08/ 2017

BARTENDER | HENNEN'S | 2012 - 2014

- White cloth, fine dining.

SERVER | THE HONEST PINT | 2010 - 2012

- Server in a fast paced pub.

SERVER | POTTERY HOUSE CAFÉ & GRILLE | 2010 - 2011

COCKTAIL SERVER & BARTENDER | TOP OF THE DOCK | 2011

SERVER | BIG RIVER GRILLE BREWERY | 2008-2009

- Extent brewery beer knowledge.

SERVER | OLIVE GARDEN | 2008

- Extent knowledge in wine and Italian dishes.

COCKTAIL SERVER | BUD'S SPORTS BAR | 2007

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

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

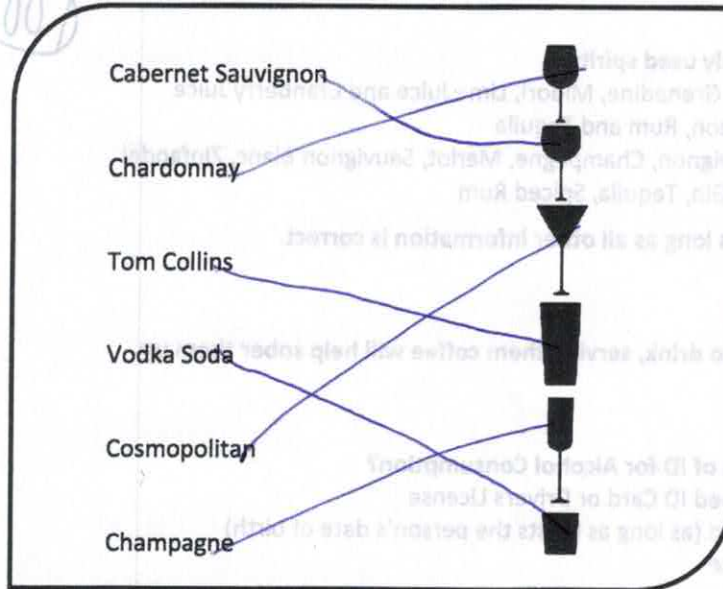
d "Float"

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): Woodford Reserve, Stolli, Hendrick

What are the ingredients in a Manhattan? (Rye) whiskey, sweet vermouth, bitters

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

What are the ingredients in a Long Island Iced Tea? Vodka, gin, rum, tequila, triple sec, lemonade, coke or tea.

What makes a margarita a "Cadillac"? served with lager beer

What is simple syrup? Half sugar / Half water

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

No

What should you do if you break a glass in the ice? melt all the ice, clean it out, then replace

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

What does it mean when a customer orders their cocktail "dirty"? Olives + xt olive juice

What are the ingredients in a Margarita? A good classic margarita is a top shelf tequila + fresh lime. Some prefer triple sec salt rim by preference.

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
- d 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
- a 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

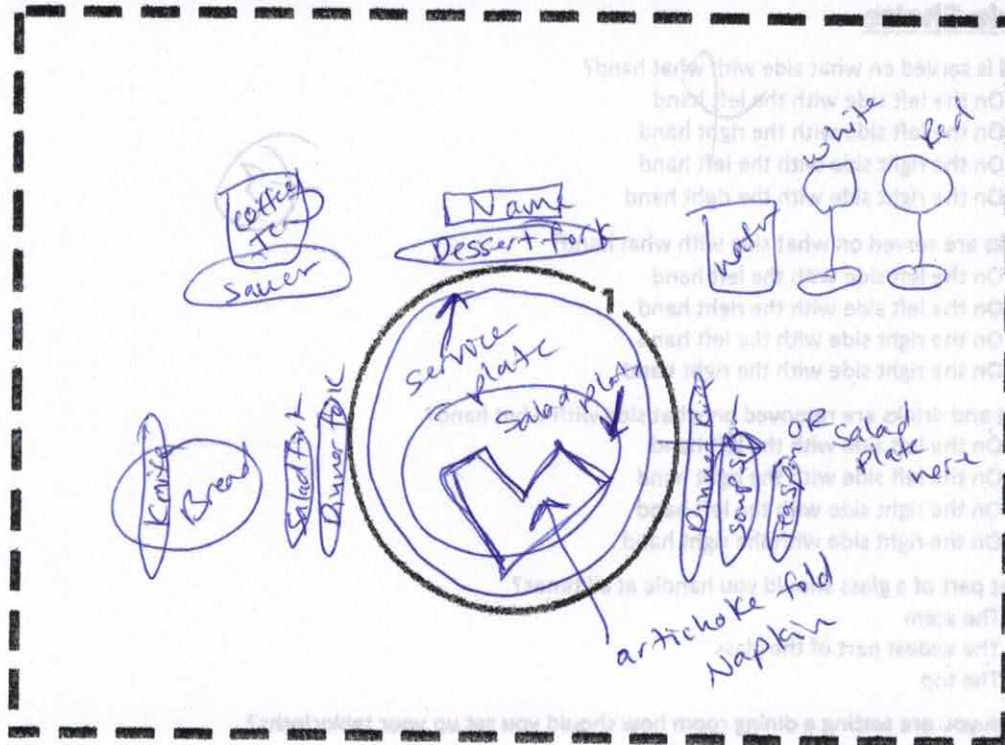
Match the Correct Vocabulary

- | | |
|--------------------------|---|
| <u>D</u> Scullery | A. Metal buffet device used to keep food warm by heating it over warmed water |
| <u>G</u> Queen Mary | 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 | C. Used to hold a large tray on the dining floor |
| <u>E</u> French Passing | D. Area for dirty dishware and glasses |
| <u>B</u> Russian Service | E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored |
| <u>F</u> Corkscrew | F. Used to open bottles of wine |
| <u>C</u> Tray Jack | G. Style of dining in which the courses come out one at a time |

Name Morgan Weske

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 2 in inch(es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? Dessert(s) + utensils
- Synchronized service is when: When plates + food are all served in a fashionly order going clockwise
- What is generally indicated on the name placard other than the name? any allergies or specifications
- The Protein on a plate is typically served at what hour on the clock? 6 o'clock
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?
let the chef know + ask for separate menu for them