

# Kevin Hue

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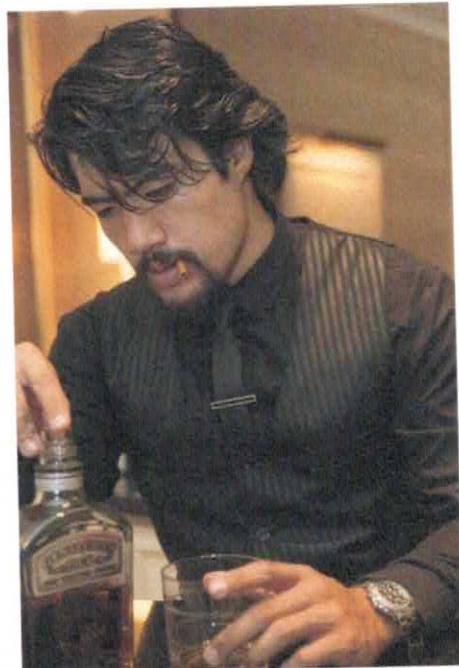
## EXPERIENCE

### **Dave & Buster**, Orange County, CA 2009-2013

Address: Bldg G, 20 City Blvd W#1, Orange, CA 92868

Phone: 714-769-1515 GM: Ralph Norwood

Experiences in host, front desk, wait staff, and cocktail serving. Served ranging from high dining to fast pace environment. Personal handle many high profile events as shift lead. Also able to handle cash and capable of multitasking while working in a dynamic environment.



### **US Hospitality**, Long Beach, CA 2013-2014

Address: 4700 Airport Plaza Dr, Long Beach, CA 90815

Phone: 626-818-3897 Manager: Yuki Yujia Guo

Experience as a restaurant manager helping set up and maintain a unique restaurant for US Hospitality/Long Beach Marriott. Build from the ground up a system for F.O.H & B.O.H. Establish and maintain labor cost, stocks, and itemization and record all goods. Also improve guest relation to ensure every client receive the best possible experience from our establishment.

### **Capital Seafood**, Irvine , CA 2015-Current

Address: 85 Spectrum Center Dr #329, Irvine, CA 92618

Phone: 949-788-9218 Manager/Owner: Allen Tea

Experiences as a bartender where I deliver exotic cocktails while maintaining all FOH responsibilities such as providing entire facility with wide rang of cocktail, guess relation in and around bar area, cleaning house glassware while providing server with tools to excel in service.

## SKILLS

Restaurant Microsystems, Micro & Macro management skill, Banquet & party set up, team leading skills, multitasking, experience in high stress environment. Mixology includes: Martinis, Manhattans, Blendeds, Sours, Tropicals, and ect.

## EDUCATION

**National Bartenders School** 2015  
**California State Fullerton** 2011-Current  
**Intern at Surface Expression** 2009



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

G Bar Mat

- g.) Used on the bar top to gather spills

D "Float"

- h.) Requesting a separate glass of another drink

H "Back"

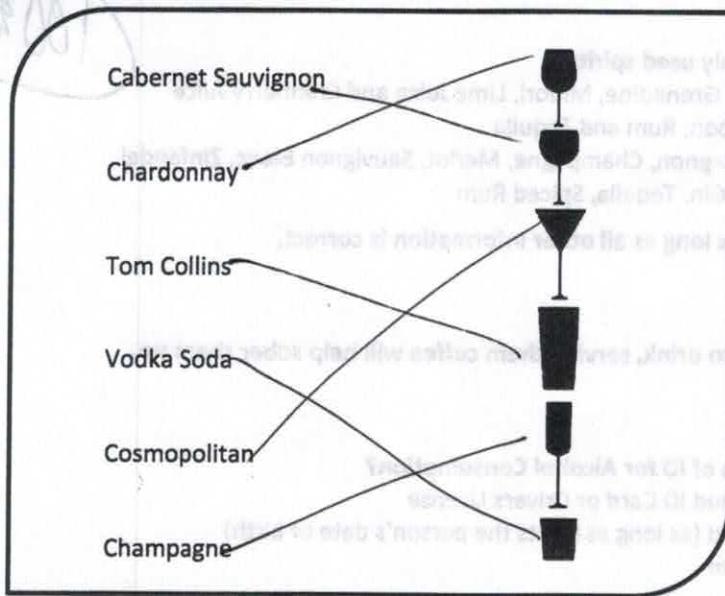
- i.) Means to serve spirit room temperature in a rocks glass with no ice

**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): Graze, house / Sonny walker / Glenfiddich

What are the ingredients in a Manhattan? Whiskey, sweet vermouth, bitters

What are the ingredients in a Cosmopolitan? Vodka, Triple Sec, Sweet & Sour, Lime Juice, Cranberry

What are the ingredients in a Long Island Iced Tea? Vodka, Rum, Gin, Tequila, Sweet & Sour, Coke, Lime

What makes a margarita a "Cadillac"? Premier Tequila, Contour, shot Grand Marnier

What is simple syrup? Conduct Sugar & Water

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

No you can not marry bottles together

What should you do if you break a glass in the ice? Burn or melt all the Ice down

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

What does it mean when a customer orders their cocktail "dirty"? Olive Juice

What are the ingredients in a Margarita? Tequila, Triple Sec, Sweet & Sour, salt rim, Lime garnish

**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

R 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

I 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

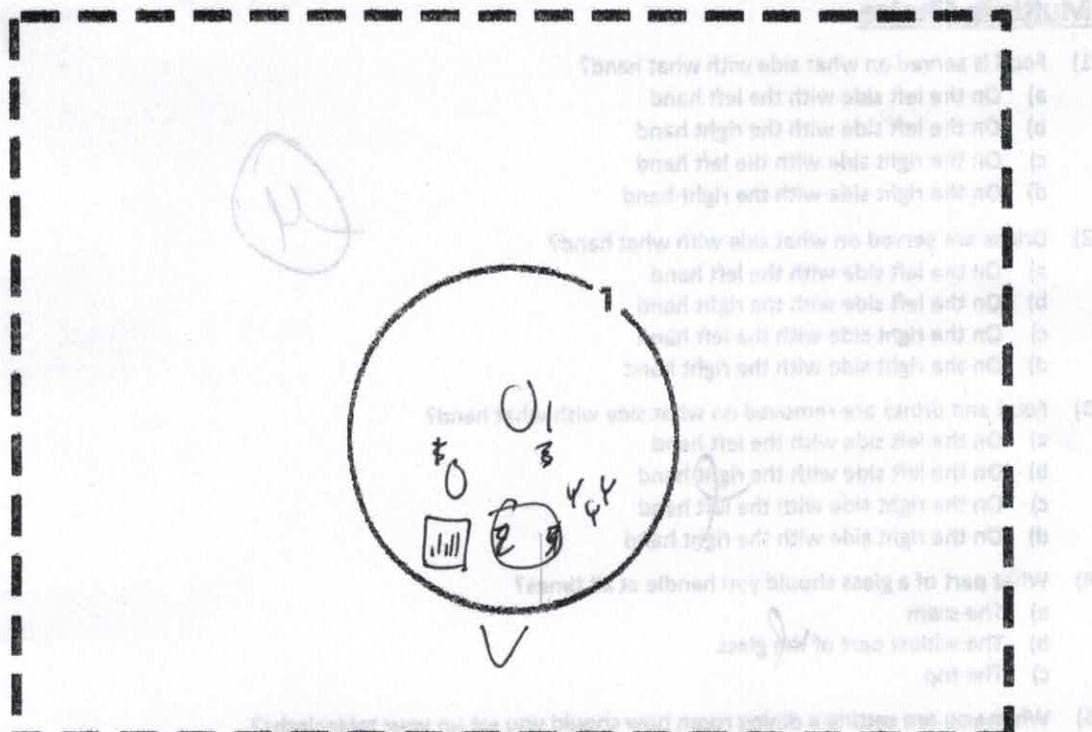
(4)

**Match the Correct Vocabulary**

<u>D</u> Scullery	A. Metal buffet device used to keep food warm by heating it over warmed water
<u>E</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>H</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 \_\_\_\_\_  
**Servers Test**

Score / 35



**Draw a formal place setting containing all of the following:**

1. Service Plate
2. Salad Plate
3. Bread Plate & Knife
4. Napkin
5. Name Place Card
6. Tea/Coffee Cup & Saucer
7. Teaspoon
8. Soup Spoon
9. Salad Fork
10. Dinner Fork
11. Dessert Fork
12. Dinner Knife
13. Water Glass
14. Red Wine Glass
15. White Wine Glass

**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? Sugar and milk if applicable

3. Synchronized service is when: Entrees will come out at once

4. What is generally indicated on the name placard other than the name? Setting, Diet

5. The Protein on a plate is typically served at what hour on the clock? 12

6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?

Take Tell them yes Inform Kitchen