

Avian Summer

My objective is to thrive, to inspire, and to help the people around me grow into the best possible versions of themselves.

EXPERIENCE

Think Tank Gallery, DTLA – Bar Manager / Lead Bartender

11/2015 – PRESENT

- Communicate with sponsors and oversee contracts
- Manage staff on duty
- Oversee and create schedules, cocktail menus
- Assist with social media and online presence
- Apply for necessary alcohol permits

Lagunitas Brewing Co., SoCal Region – Travel Bartender & Marketing Representative

4/2016 – PRESENT

- Travel to conventions and events within region to market new products
- Create marketing opportunities in sponsorship involvement
- Set up pop-up bar, manage booth & equipment

Wokcano, West Hollywood – Bartender / Assistant Bar Manager

9/2014 – 8/ 2016

- Create weekly schedules, seasonal cocktail menus, and daily tasks
- Ensure customer satisfaction from every staff member
- Make weekly orders and oversee inventory

Lotus on Flower, DTLA – Bartender

11/2013 – 12/ 2014

Morton's The Steakhouse, DTLA – Server

11/2013 – 9/ 2014

Downtown LA, 90013
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(407) 202-3769

Skills & Certifications:

POS, Aloha, Excel, Food Handlers, STAR Training

EDUCATION

Dr. Phillips 2011 (*Orlando, FL.*)

References upon request.

Multiple ChoiceB

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

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

K

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


Match the Correct VocabularyD Scullery

A. Metal buffet device used to keep food warm by heating it over warmed water

F 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)

F Chaffing Dish

C. Used to hold a large tray on the dining floor

B French Passing

D. Area for dirty dishware and glasses

A Russian Service

E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored

F Corkscrew

F. Used to open bottles of wine

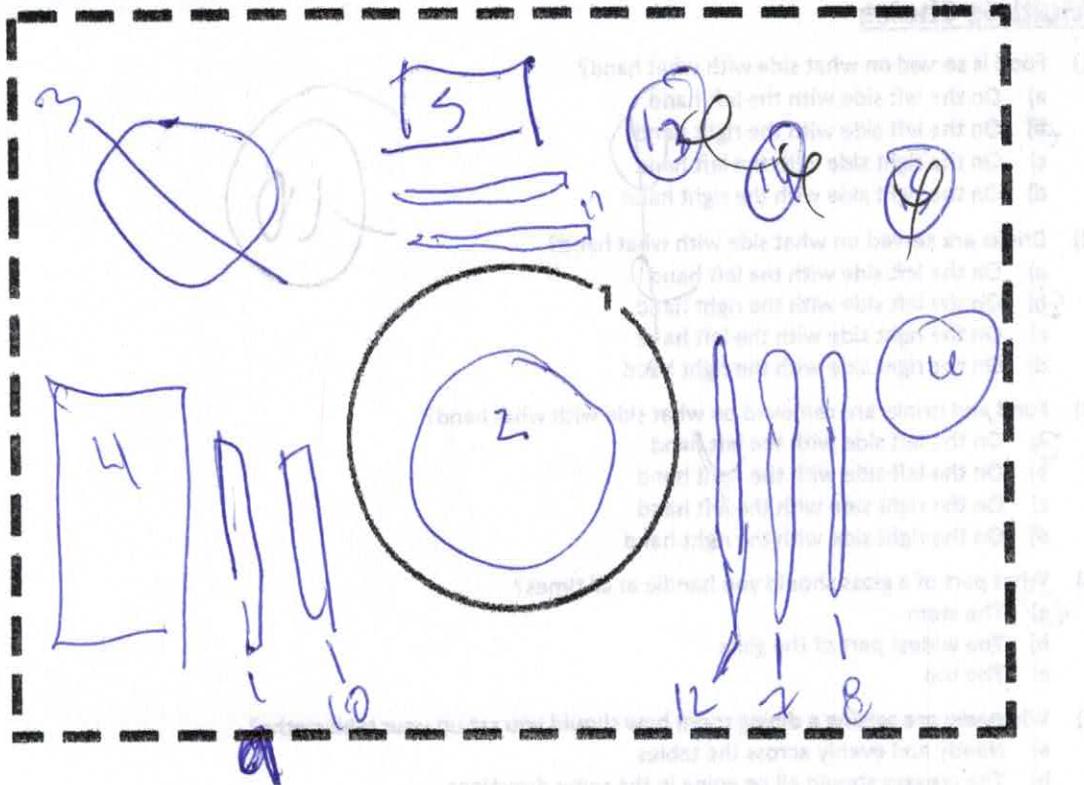
C Tray Jack

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	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? sugar/creamer/spoon

3. Synchronized service is when: Everyone serves in synchronicity.

4. What is generally indicated on the name placard other than the name? Table #

5. The Protein on a plate is typically served at what hour on the clock? 3

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

Add on ticket in addition to telling the chef.

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

D 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

X 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

"Straight Up"

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

Shaker Tin

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

"Neat"

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

Muddler

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

Strainer

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

Jigger

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

Bar Mat

g.) Used on the bar top to gather spills

"Float"

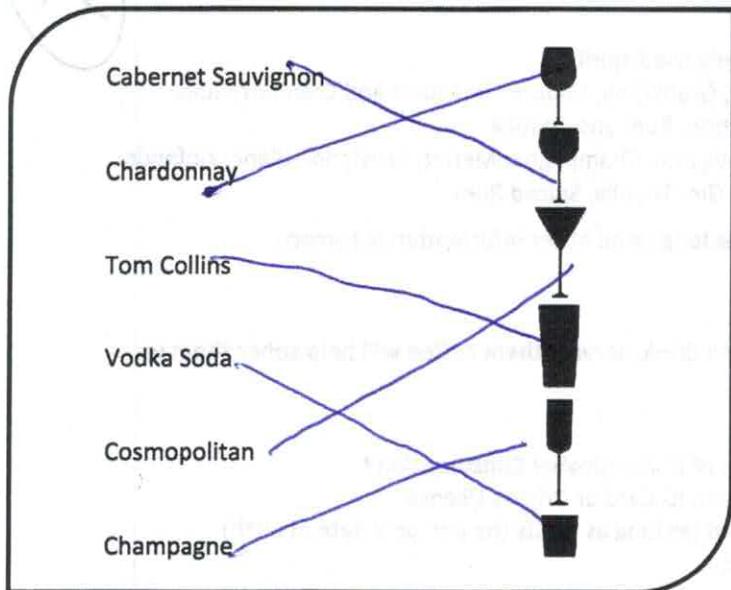
h.) Requesting a separate glass of another drink

"Back"

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 Blue, Don Julio 1942, macallan 21

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

What are the ingredients in a Cosmopolitan? Triple sec, vodka, cran., lime garnish

What are the ingredients in a Long Island Iced Tea? 1/2 oz of the 4 liquors, splash coke, lemon

What makes a margarita a "Cadillac"? Cran M&P, float

What is simple syrup? Concentrated sugar water.

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

NO. - Cross contamination

What should you do if you break a glass in the ice? Garbage

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

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

What are the ingredients in a Margarita? tequila, sweet sour, lime, salt rim
(or triple sec)