

Roman Belkin

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OBJECTIVE

Talented Bartender successful at consistently delivering the highest quality service. Fast worker who always goes the extra mile to sell more and keep customers happy. Well-versed in customer service and specialty drink preparation.

Education

San Francisco School of Bartending
University of California Santa Barbara
ABC Bartending School Los Angeles

2003
2009
2017

QUALIFICATIONS

- Experienced in high-pressure and fast-paced work conditions
- Well-versed in beverage brands and their equivalents
- Organization of and service in a range of special event function
- Great knowledge of the correct proportions and mixtures to use in preparing beverages according to name request from patrons or cocktail attendants.

Professional experience

1015 Folsom, San Francisco CA

07/2012-

12/2016

Position: Bartender

Opened and closed bar independently, restocked depleted items daily, signed checks to distributors, helped prepare for events

Arranged glasses and liquor bottles in displays to create eye-catching and attractive bar appearance.

Prepared all drinks and accompanying garnishes per customer requests.

Cleaned and sterilized complete bar area and equipment at the end of each shift.

Premier – Restaurant & Bar, Studio City CA

10/2006-2/2011

Position: Bartender

Prepared and served cocktails, served food, cleaned bar area and conducted full bar inventory

Utilized knowledge of mixed beverages, specialty liquors and craft beers to serve customers and provide wait staff with well-prepared drinks in a timely fashion

Provided outstanding hospitality to customers to gain appreciation, satisfaction and return service

As a key holder was accountable for opening and closing responsibilities.

Occasions Stuffing, Oceanside CA

11/2007-01/2011

Position: Event Captain, Bartender

Set up and break down bars at a special function

Overlooked staff and made sure events are going in a smooth and professional atmosphere

Private Bartending

2006 - present

Independent contractor Bartending services work with a various catering and bar service provider companies in Los Angeles, Santa Barbara and San Francisco

areas: Monster Massive Rave, Oscar, Insomniac LLC events, Emmy Award After party, Adultcon, Sony, Paramount, Warner Brothers studio's events.

Best Beverage Catering, San Francisco, CA

3/2004 -

9/2006

Position: Bartender, Barista

Prepared and served drinks at S.F. Oscar party, festivals, Coachella, private house parties and many other events, worked at high school proms
Mixed and served drinks to patrons as requested.

Party Staff, San Francisco, CA

11/2003 -

10/2005

Position: Server, Bartender

Provided Bartending services at San Francisco city conventions. Served food at the De Young museum and many other exclusive locations around Bay area.

Set up, monitored, and broke down banquet space

Ultimate Bartenders, San Francisco CA

12/2003-2005

Position: Bartender/ Event captain

Prepare and serve permanent and portable bars operating at a different special functions.

Maintain refills of beverages throughout functions for the patrons.

Supervised other bartenders and food runners at weddings

REFERENCES AVAILABLE UPON REQUEST



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
- A 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"

d Muddler

b Strainer

e Jigger

g Bar Mat

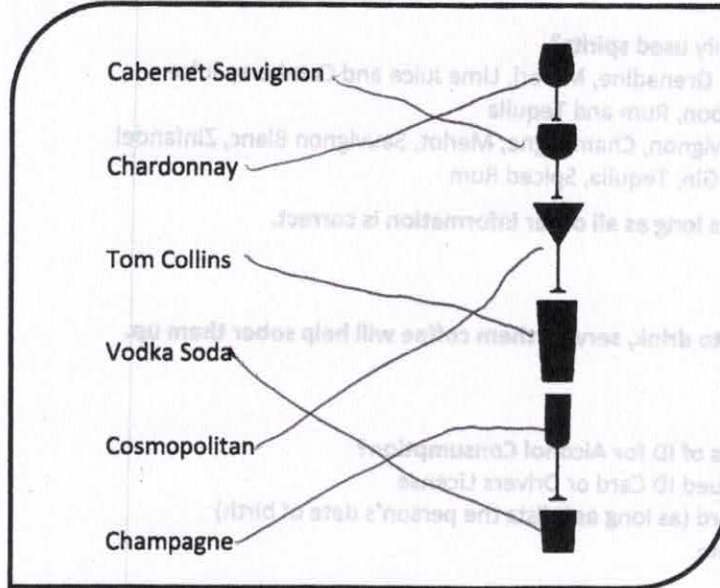
a "Float"

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):

Belvedere, Grey Goose, Johny Walker

What are the ingredients in a Manhattan?

Whiskey, Sweet Vermouth, Orange pill

What are the ingredients in a Cosmopolitan?

Vodka, Triple sec, lime juice, Cranberry

What are the ingredients in a Long Island Iced Tea?

Vodka, White rum, 1oz lemon juice

What makes a margarita a "Cadillac"?

to add tequila, splash of coke, lime juice

What is simple syrup?

1 part sugar, 1 part water

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

No, it is called Muddying

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

dump out the ice

When is it OK to have an alcoholic beverage while working?

never

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

add olive juice

What are the ingredients in a Margarita?

Tequila, Triple sec, Sweet and sour, lime juice

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
- C 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
- D 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

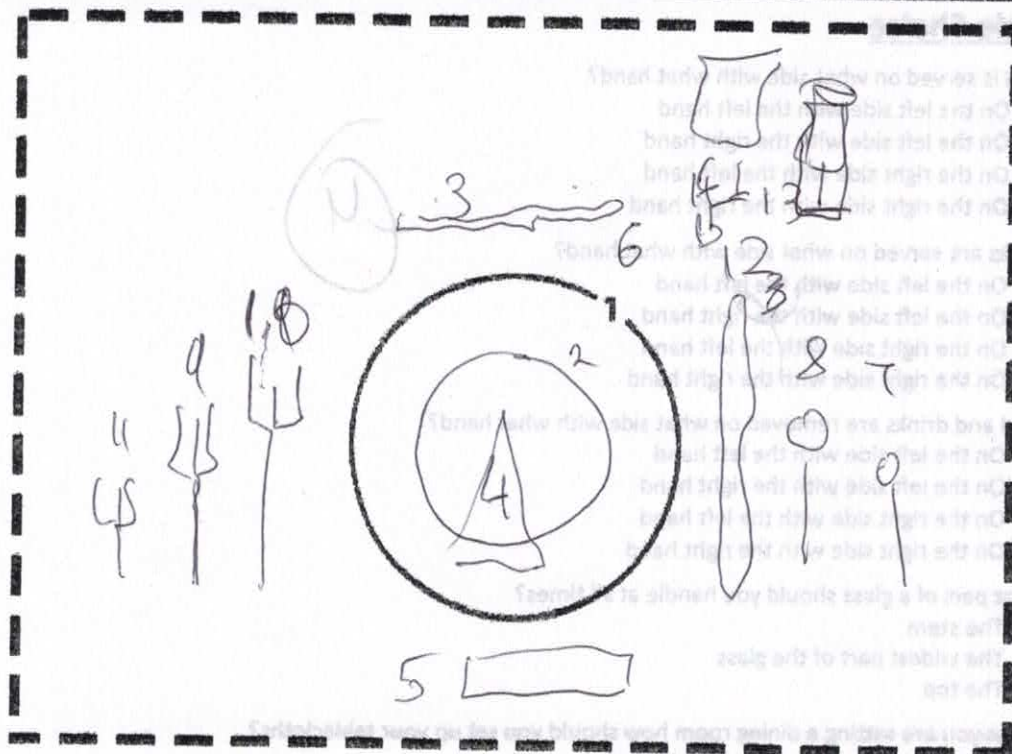
Match the Correct Vocabulary

- | | |
|--------------------------|---|
| <u>D</u> Scullery | A. Metal buffet device used to keep food warm by heating it over warmed water |
| <u>F</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>B</u> French Passing | D. Area for dirty dishware and glasses |
| <u>G</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 | 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 3 inches inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? Dessert
- Synchronized service is when: multiple servers work in sync
- What is generally indicated on the name placard other than the name? Y
- The Protein on a plate is typically served at what hour on the clock? 3:00
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?
inform the chef and see if it is available