

**Roman Belkin**

310.428.4875

Romanbelkin@hotmail.com**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"

C Shaker Tin

L "Neat"

M Muddler

P Strainer

C Jigger

Y Bar Mat

C "Float"

B "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  $\frac{1}{2}$  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

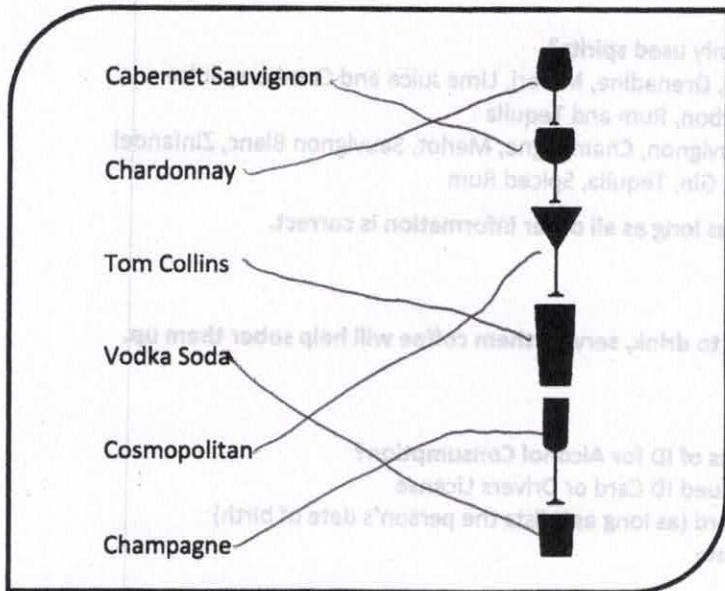
i.) Means to serve spirit room temperature in a rocks glass with no ice

**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): Belvedere, Grey Goose

What are the ingredients in a Manhattan? Whiskey, Sweet Vermouth

What are the ingredients in a Cosmopolitan? Vodka, Triple Sec, lime juice, orange juice, cranberry juice

What are the ingredients in a Long Island Iced Tea? Vodka, White rum, 1oz lemon juice, 1oz lime juice, 1oz orange juice, 1oz cranberry juice

What makes a margarita a "Cadillac"? to add Grand Marnier

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 Mixing the bottles

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

G 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

S 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

L 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 Vocabulary**

D 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)

A Chaffing Dish

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

B French Passing

D. Area for dirty dishware and glasses

G Russian Service

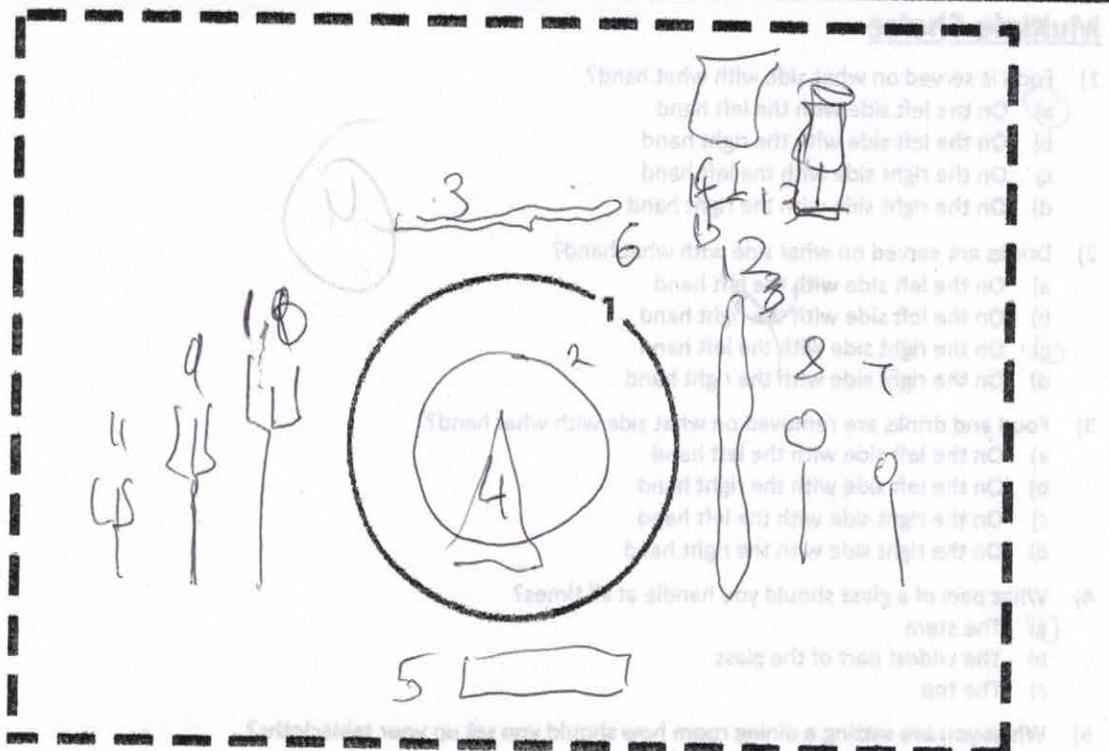
E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored

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



**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 10 inches inch (es) from the edge of the table.

2. Coffee and Tea service should be accompanied by what extras? Desert

3. Synchronized service is when: multiple Servers work in sync

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

5. The Protein on a plate is typically served at what hour on the clock? 3:45

6. 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