

LJ SCOTT

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PROFESSIONAL PROFILE

TiPS # 3937744 / CA Food Handlers # 1511170823 / LEAD Training #36969

High Volume Classic & Craft Mixologist Hospitality Professional

Bringing over a decade of successful hospitality experience as a Front of House Manager, Event Producer Bartender and Mixologist. Experienced in high volume special events, live music and sports venues.

PROFESSIONAL EXPERIENCE

SBE (Umami-Grove) – Los Angeles, California

May 2017 –

Present

Bartender

- Preparing specialty craft cocktails as well as classic cocktails and beer
- Educating guests about the Umami menu of food and cocktails
- Ensured Quality of Service to all guests

DLS Events – Los Angeles, California)

September 2015 –

September 2017

Bar Manager

Manage portable cash bars at fair grounds for music festivals and large events.

- Bar inventory ordering and set-up
- Staff management from 10-20 bartenders
- Ensured Quality of Service to all guests

The Greek Theatre – Los Angeles, California

March 2016 –

October 2016

Bartender

Tended bar at various locations around this live music venue located in Griffith park.

- Ensured Quality of Service to all guests
- Cash Management

Black Tie – Los Angeles, California

May 2005 –

August 2016

Bar Captain

Manage a staff of 2 to 10 bartenders at times for various private events in the Los Angeles area. Setting up different bars of all sizes in various locations to serve thousands of guests or ten people and everything in between.

- Staff management from 2-10 bartenders
- Ensured Quality of Service to all guests
- Cash Management

FRENCH 75 – LOS ANGELES,

CALIFORNIA

Bartender

JULY 2006 – MAY 2008

I was the Lead Bartender for this French themed restaurant located in the Westfield Shopping Center. I was part of the inaugural staff and trained all bartenders in the restaurants unique drink menu.

- Ensured Quality of Service to all guests
- Cash Management and Cost Analysis

LEVY RESTAURANTS (STAPLES CENTER) – LOS ANGELES, CALIFORNIA

SEPTEMBER

2001- MAY 2005

Premier Level Bar Manager

Managed the two main bars as well as the food outlets on the Premier Suite Level of the Staples Center. Started with Levy Restaurants in Nashville Tennessee and was promoted to their Atlanta and eventually Los Angles locations. Managed and tended bar during some of the biggest events at The Staples Center.

- Ensured Quality of Service to all guests
- Responsible for Hiring and Training and Scheduling
- Cash Management and Cost Analysis

RUSTY'S SURF RANCH- SANTA MONICA, CALIFORNIA

MARCH 2001 –

DECEMBER 2002

DAYTIME BAR MANAGER / BARTENDER / TALENT BUYER

I bartended for this tourist live music venue on the Pier while also working at Staples Center. I also booked local and regional music acts to play the venue.

- Ensured Quality of Service to all guests
- Responsible for Hiring and Training and Scheduling
- Cash Management and Cost Analysis
- Oversaw all bar related inventory and ordering

PONTCHARTRAIN HOTEL (BAYOU BAR) – NEW ORLEANS LOUISIANA

JANUARY 2000

– MARCH 2001

Bar Manager /Bartender

I was the lead bartender for this fun and upbeat hotel bar located in the Garden District of New Orleans. I earned "Employee of The Month" twice before moving out to Los Angeles following Mardi Gras in 2001.

- Ensured Quality of Service to all guests
- Responsible for Hiring and Training and Scheduling
- Cash Management and Cost Analysis
- Oversaw all bar related inventory and ordering

Levy Restaurants – Nashville, Tennessee –Atlanta, Georgia

July 1998 -

January 2000

Premier Level Bar Manager / Bartender

Managed the two main bars as well as the food outlets on the Premier Suite Level of the Staples Center. Started with Levy Restaurants in Nashville Tennessee and was promoted to their Atlanta and eventually Los Angles locations.

UNION STATION HOTEL – NASHVILLE, TENNESSEE

AUGUST

1997 – AUGUST 1999

Bar Manager / Special Events Coordinator

As the Special Events Coordinator for this Historic Property. I was in charge of all aspects in the live event production, execution and management. I also managed all portable bars for

these events and designed the cocktail menus for each. Events included holiday themed events, weddings, award shows and more. I also produced a weekly concert series called "Track 14" that featured up & coming artists around the Nashville Area.

EDUCATION

Berklee College of Music: Masters Certificate in Online Marketing and Music Business

University of Rhode Island: Bachelor of Arts in Business Communication

Multiple Choice

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

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

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

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

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

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 VocabularyS Scullery

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

E 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

F French Passing

D. Area for dirty dishware and glasses

R Russian Service

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

C Corkscrew

F. Used to open bottles of wine

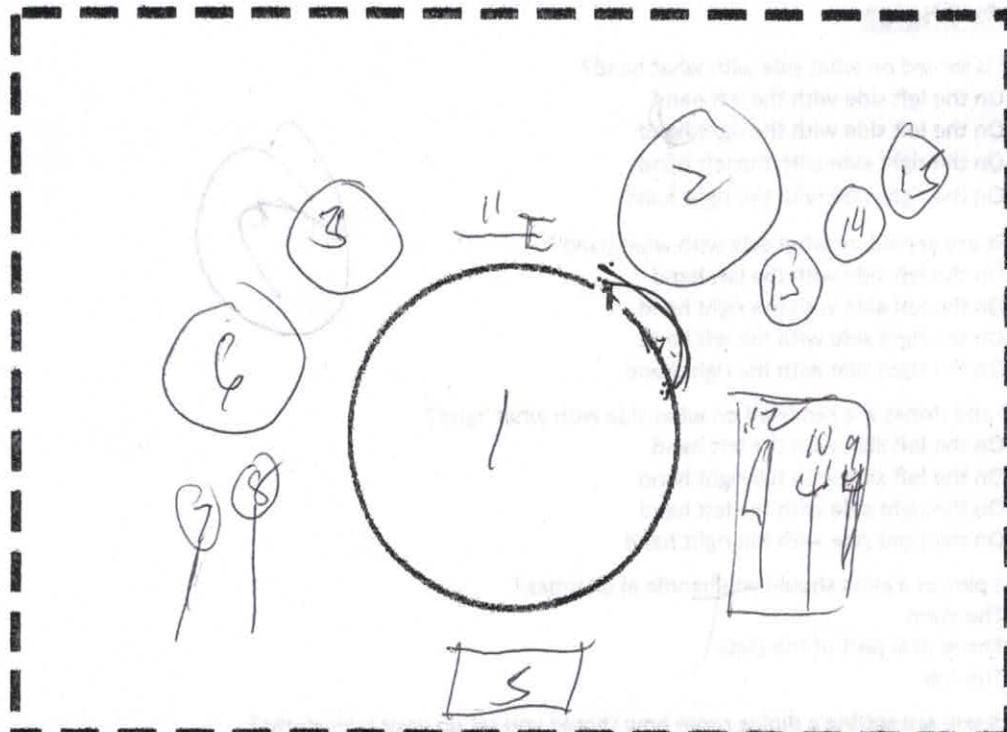
T Tray Jack

G. Style of dining in which the courses come out one at a time

Name Wm Scott

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 7-8 inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? cream sugar
3. Synchronized service is when: all courses out at once
4. What is generally indicated on the name placard other than the name? DISH OR PORT
5. The Protein on a plate is typically served at what hour on the clock? 6
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?
Let the kitchen know

Bartenders Test

Score / 35

Multiple Choice (6 points)

C 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

L 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"

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

 Shaker Tin

I "Neat"

A Muddler

B Strainer

B Jigger

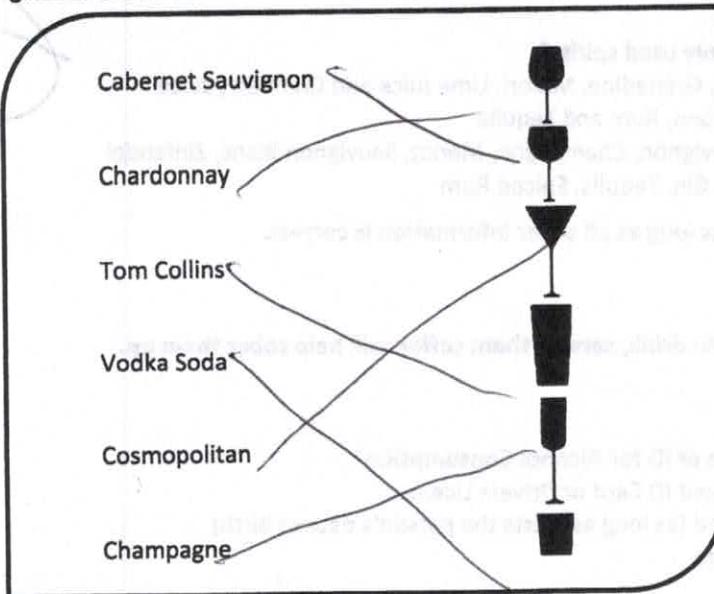
C Bar Mat

D "Float"

H "Back"

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): KETTLE ONE / PATRON / Johnnie Walker

What are the ingredients in a Manhattan? Bourbon sweet vermouth Bitters

What are the ingredients in a Cosmopolitan? LOPKA TRIPLE SEC CRAN (lime)

What are the ingredients in a Long Island Iced Tea? 411 PLOP LIQUORS COLA / SODA

What makes a margarita a "Cadillac"? 7 OF SHOT LIQUORS CREAM MARGARITA

What is simple syrup? SUGAR WATER

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

MIXING IS ILLEGAL

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

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

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

What are the ingredients in a Margarita? TEQUILA Triple Sec LIMON