

# 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,

JULY 2006 – MAY 2008

CALIFORNIA

##### Bartender



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 Angeles 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 Angeles 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





Name CJ Scott**Servers Test**

Score / 35

**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 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

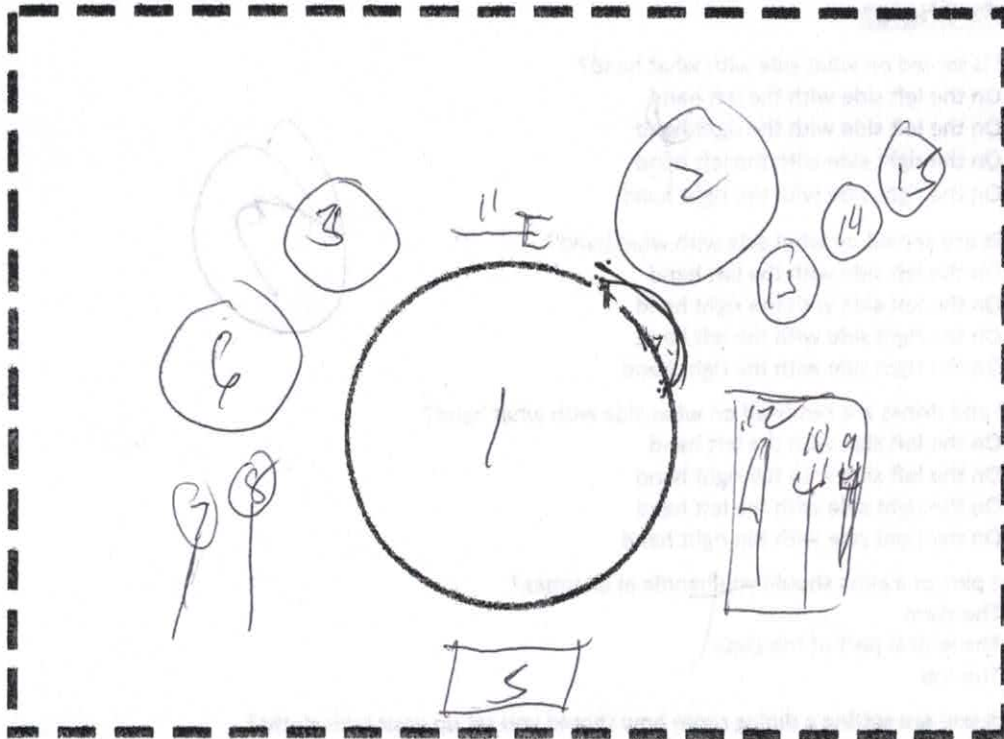
**Match the Correct Vocabulary**

- |                          |   |
|--------------------------|---|
| <u>D</u> Scullery        | A. Metal buffet device used to keep food warm by heating it over warmed water   |
| <u>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>R</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>C</u> Corkscrew       | F. Used to open bottles of wine   |
| <u>T</u> Tray Jack       | G. Style of dining in which the courses come out one at a time  |

Name Andy Scott

## 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 2-3 1/2 inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? CRUMBS SUGAR
- Synchronized service is when: ALL COMES OUT AT ONCE
- What is generally indicated on the name placard other than the name? DISH OR PERIOD
- The Protein on a plate is typically served at what hour on the clock? 6
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?

LET THE KITCHEN KNOW



**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
- B 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

L "Neat"

A Muddler

B Strainer

E Jigger

G Bar Mat

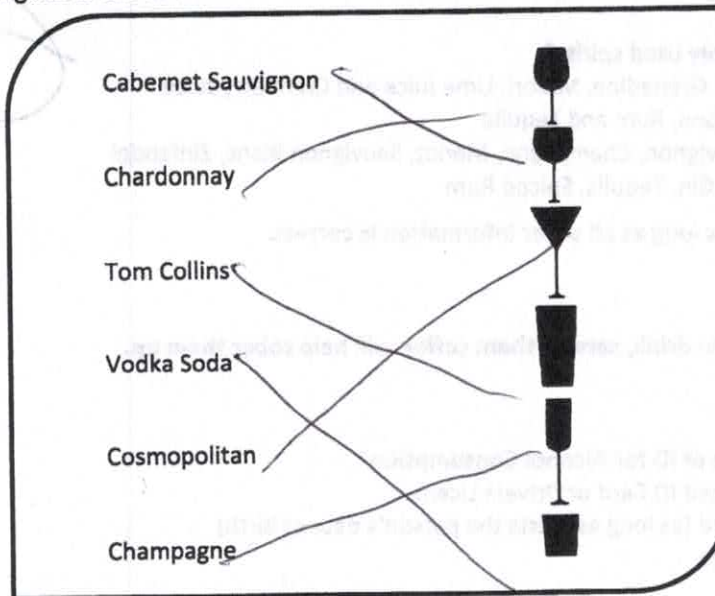
D "Float"

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):

KETTIE ONE / PATRON / SCHNAPPS

What are the ingredients in a Manhattan?

BOURBON SWEET VERMOUTH BITTERS

What are the ingredients in a Cosmopolitan?

VODKA TRIPLE SEC CRANBERRY

What are the ingredients in a Long Island Iced Tea?

ALL CLEAR LIQUORS COLA / S&S

What makes a margarita a "Cadillac"?

TOP SHELF LIQUORS CRYSTAL MEXICAN

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?

CLAMP 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"?

ADD A LITTLE VERMOUTH

What are the ingredients in a Margarita?

TEQUILA TRIPLE SEC LIME