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Experienced Mixologist with a vast working knowledge of beer, wine, and spirits, as well as extensive knowledge and experience with classic and craft cocktails focused on traditional recipes and methods of preparation. Adept at efficiently filling a wide variety of orders in a short period of time while maintaining an efficient flow of service behind the bar and maintainining a clean work space that meets health code standards. Specialization with not only high-volume nightclub settings, but also and especially with speakeasy-style craft bars.

Skills and Qualifications:

- expansive, eclectic selection of cocktail recipes
- Strong communication and networking skills
- Managerial experience
- Strong marketing skills
- Outstanding written and verbal communication skills
- Ability to speak and comprehend conversational French
- Exceleent customer service
- Works well under pressure
- Naturally given to working as part of a team
- Unparallelled work ethic
- Multitasker
- Quick Learner
- Strong follow-through
- Takes pride in being consistant
- Takes pride in a job well done
- Ability to build a loyal following

Experience:

12/2016 - present

Bartender

Levity Live! Comedy Club

Oxnard, CA

- Preparing drinks in an extremely fast-paced, high-volume setting
- Maintaining cleanliness standards
- Restocking/Inventory
- Working as part of a close-knit team

06/2016 - present

Lead Bartender

The Gate to the Mediterranean

Encino, CA

- Preparing/Serving drinks to customers in a high-volume nightclub environment

- Working without supervision
- Maintaining efficient and timely flow on the line for a high volume of orders while working alone
- Maintaining/Restocking bar inventory
- Maintaining cleanliness standards

Lead Mixologist/Bar Manager

Revolution Speakeasy

02/2015 - 11/2016
Agoura Hills, CA

- Extensive and running menu creation
- Filling weekly/bi-weekly liquor, wine, and beer orders
- Improving marketing programs to attract attention to organized events
- Personalized customer service
- Creating handcrafted cocktails as per customers' preferences and/or requests
- Restocking bar inventory
- Maintaining high cleanliness standards nightly
- Employee supervision/delegating tasks and responsibilities
- Responsible for recording and depositing of all daily revenue reports

Bartender

Twisted Oak Tavern

10/2014 - 03/2015
Agoura Hills, CA

- Preparing and serving drinks to customers
- Maintaining/restocking bar inventory
- Maintaining an extensive and frequently updating knowledge of a variety of craft beers
- maintaining high cleanliness standards

Barback/Bartender

09/2014

Old Towne Tavern

03/2014 -

Camarillo, CA

- Keeping track of expansive inventory of liquor, beer, wine, and barware
- Washing and replenishing glassware for the line in a high-volume setting
- Changing beer kegs
- Restocking bar inventory
- Pouring beer and wine, and eventually preparing drinks to customer specifications

Education:

International Bartenders School

May, 2007
Oxnard, CA

Westlake High School

1998 - 2001
Westlake Village, CA

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

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

B

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"

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

E Shaker Tin

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

I "Neat"

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

E Muddler

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

B Strainer

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

E Jigger

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

B Bar Mat

- g.) Used on the bar top to gather spills

D "Float"

- h.) Requesting a separate glass of another drink

H "Back"

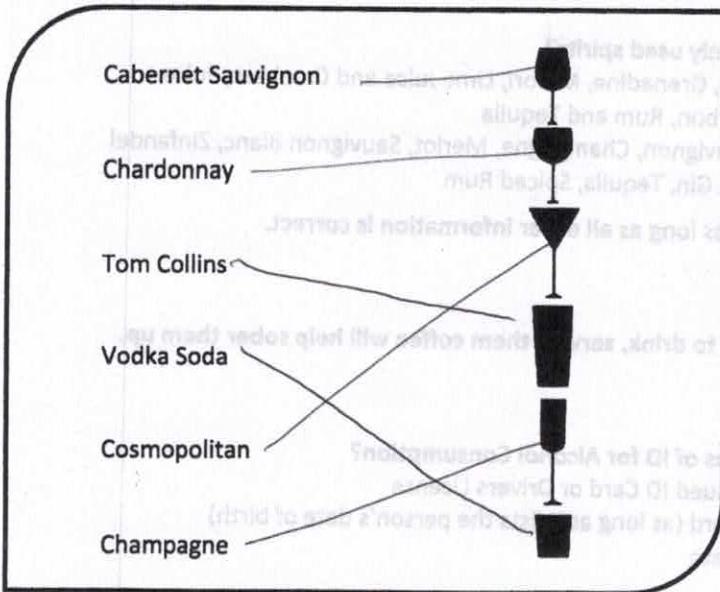
- i.) Means to serve spirit room temperature in a rocks glass with no ice

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):

Nolet's, Whistle Pig, Flor de

What are the ingredients in a Manhattan? Bourbon, sweet vermouth, Angostura's bitters

What are the ingredients in a Cosmopolitan? Vodka, triple sec, lime juice, simple syrup

What are the ingredients in a Long Island Iced Tea? Vodka, gin, rum, tequila, triple sec, cranberry

What makes a margarita a "Cadillac"? A float of Grand Marnier

What is simple syrup? Sugar water, honestly. Used as a standard flavoring sweetener

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

No, it is not. This is a health code violation.

What should you do if you break a glass in the ice? Break Color ice with grinding, burn

When is it OK to have an alcoholic beverage while working? When you're eager to be fired? Never

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

What are the ingredients in a Margarita? Tequila, triple sec, lemon juice, lime juice, simple syrup, Grand Marnier

Name Aaron beardon

Servers Test

12/21/17

Score

/ 35

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

D 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

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 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

E

Queen Mary

A

Chaffing Dish

G

French Passing

B

Russian Service

F

Corkscrew

C

Tray Jack

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

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)

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

D. Area for dirty dishware and glasses

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

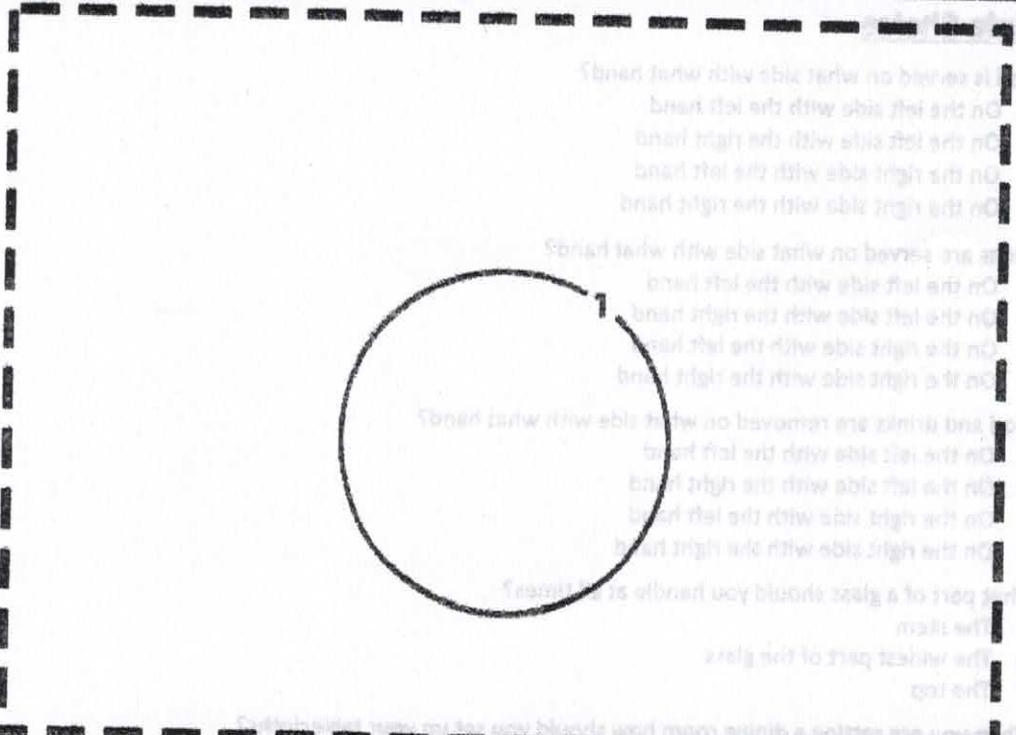
F. Used to open bottles of wine

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

Dinner and Servers Test

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 _____ inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? _____
3. Synchronized service is when: _____
4. What is generally indicated on the name placard other than the name? _____
5. 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? _____