

LaPreyia Douglas
North Hollywood, CA 91605
LaPreyia@yahoo.com
Cell: (626) 759-8131



Objective

To obtain Part-Time Bartender position for Acrobat Staffing Agency to provide excellent and efficient service to all guests.

Highlights

- Excels at up selling
- Ability to thrive in a fast-paced environment
- Ability to build rapport with guests
- Customer service, food service, and bartending experience
- Inventory Control

Experience

07.14. 2017-11. 10.2017 **Ford Amphitheater**

Bartender

- Setting up bar.
- Serving beers and wines to 300-800 guests.
- Mixing ingredients to prepare cocktails.
- Breaking down bar.

02. 21.2017- 06.22.2017 **Patina Group**

Bartender

- Taking inventory of all alcohols, sodas, juices, candies, sandwiches and cheese plates at the start of each shift.
- Setting up bar with alcohol, juices, and sodas.
- Mixing ingredients to prepare cocktails.
- Up selling all sodas, candies, sandwiches, cheese plates and cocktails.
- Breaking down bar and accounting for ending shift inventories.
- Giving inventory list to management and bank dropping at the end of the evening.

12.31. 2016-01.01. 2017 **Private Residence**

Bartender

- Setting up bar with alcohol, juices, and sodas.
- Interacting with customers to assess customers' needs and preferences and make recommendations.

12.8. 2016 **Warner Brothers Studios**

Bartender

- Pouring Bailey's, Kahlua, Brandy, and Amaretto into espressos, lattes, cappuccinos, macchiato for 200- to 250 guests.

12. 3. 2016 **Warner Brothers Studios**

Bartender

- Setting up glassware attractively.
- Pouring Bailey's, Kahlua, and Brandy into espressos, lattes, cappuccinos, macchiato for 150-250 guests.

07.07. 2016-11.10.2016 **Ford Amphitheater**

Bartender

- Setting up bar.
- Serving and up selling beer and wine to 500 to 1,200 guests.

11.17. 2012-06.03.2016 **Club 300**

Bartender/Server

- Recommending food and drinks to guests based upon appetite preferences.
- Delivering food and drinks to guests in a timely manner.
- Assessing if guests would like additional food items.
- Setting up parties and private events.
- Preparing mixed drinks in accordance to company's proper pouring and measuring techniques.
- Thanking guests before their departure.

07. 18. 2015 **Party Staff**

Event Bartender

- Setting up the bar.
- Serving, beers, wines, cocktails, and waters to guests.

Bartenders Test

Score / 35

Multiple Choice (6 points)

- a. 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

(-6)

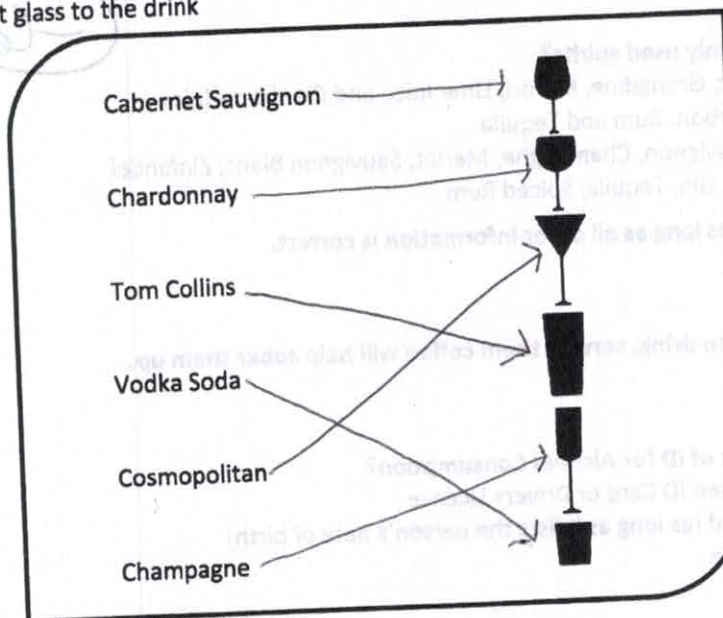
Vocabulary (9 points)

Match the word to its definition

- | | |
|-------------------------|---|
| <u>i.</u> "Straight Up" | a.) Used to crush fruits and herbs for craft cocktail making |
| <u>f.</u> Shaker Tin | b.) Used with the Shaker Tin to prevent solid material from entering a cocktail glass when poured |
| <u>i.</u> "Neat" | c.) To serve chilled liquor in a chilled stemmed cocktail glass with no ice |
| <u>a.</u> Muddler | d.) To pour 1/2 oz of a liquor on top |
| <u>b.</u> Strainer | e.) Used to measure the alcohol and mixer for a drink |
| <u>e.</u> Jigger | f.) Used to mix cocktails along with a pint glass and ice |
| <u>g.</u> Bar Mat | g.) Used on the bar top to gather spills |
| <u>d.</u> "Float" | h.) Requesting a separate glass of another drink |
| <u>h.</u> "Back" | 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): Patron, Remy Martin, Ciroc.

What are the ingredients in a Manhattan? dash sweet vermouth, and whisky / bourbon

What are the ingredients in a Cosmopolitan? Vodka, triple sec, ^{dash} dry vermouth and cranberry ^{juice}

What are the ingredients in a Long Island Iced Tea? Vodka, ^{gin} tequila, rum, triple sec, sweet lemon ^{juice} and coke

What makes a margarita a "Cadillac"? Shot of cointreau

What is simple syrup? Sugar melted into liquid form with added water.

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

No it is called marrying bottles.

What should you do if you break a glass in the ice? clean out the ice container and rinse out the remains to make sure no fragments of glass remain.

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

What does it mean when a customer orders their cocktail "dirty"? To add olive juice to their cocktail.

What are the ingredients in a Margarita? Tequila, triple sec, sweet lemon juice.