

**Nicole Diane Eash**

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**Work Experience****O'Leary's Tavern, Ventura CA****Dec. 2016-Present****Bartender**

*Plan, organize, and control the operations of the bar. Stock bar with beer, wine, liquor, and related supplies such as ice, glassware, napkins, and/or straws. Responsible to open safe and count designated money for cash register drawer. Processing and closing tabs for customers. Limit problems and liability related to customers' excessive drinking.*

**Great Pacific Iron Works (Patagonia), Ventura CA****May-August 2017***Seasonal hire in retail store.***Dukes Griddle and Grill, Ventura CA****2014-2016****Bartender**

*Plan, organize, and control the operations of the bar. Limit problems and liability related to customers' excessive drinking. Stock bar with beer, wine, liquor, and related supplies such as ice, glassware, napkins, and/or straws. Plan bar menus. Create new drink recipes. Process transaction using POS system. Processing and closed checks for dining customers. Processing and closing tabs for customers at the bar. Limit problems and liability related to customers' excessive drinking*

**Trader Joes, Ventura CA****2011-2014****Crew Member**

*Crew members are considered the bread and butter of Trader Joes. They handle everything from cash registers, receiving and unloading deliveries, stocking shelves, building displays, mopping floors, cleaning bathrooms and, answer questions about Trader Joe's products. The ultimate goal of all crew members is to ensure that every customer has a great experience during their time shopping at the store. As a crew member I advanced and was given the responsibility for writing the orders for my sections; i.e. vitamins, produce, etc.*

**Dr. Sutter Chiropractic, Ventura CA****2010-2011****Massage Therapist****Special Achievements****Volunteer at Animal Tracks Inc, Santa Clarita****Aug 2016-Nov 2016****Volunteer Work at Channel Islands Marine and Wildlife Institute, S.B.****2016-Present****Dean's List at Santa Barbara City College, Ventura, Ca****2008-2009****All American Athlete Award Ventura Community College****2006-2007****(Water Polo)****Education****International Bartending School, Ventura CA****Graduated January 2013****-Qualified Mixologist****Santa Barbara Business College, Ventura CA****Graduated March 2009****-Associate of Science in Massage Therapy****Ventura Community College, Ventura CA****Graduated May 2006****-Associate of Arts**



**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

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

F 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

A 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"

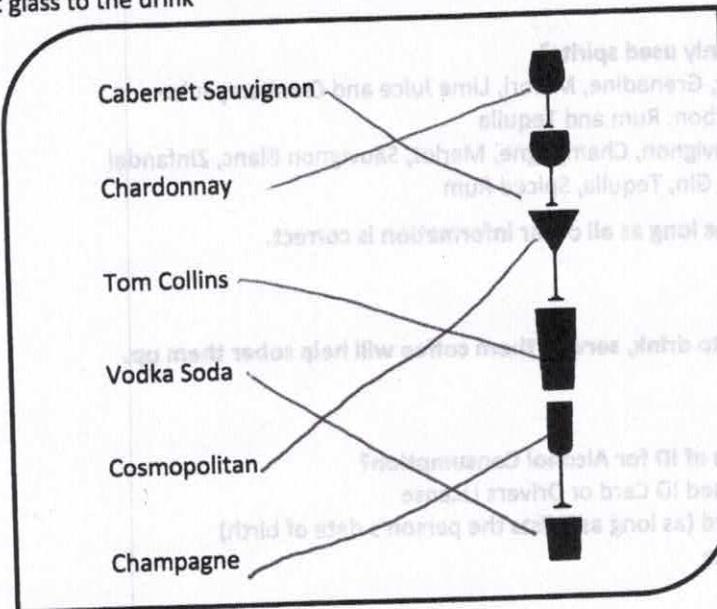
- h.) Requesting a separate glass of another drink

H "Back"

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

### 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): Grey Goose, Hendricks, Johnny Walker

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

What are the ingredients in a Cosmopolitan? Cranberry, vodka, triple sec

What are the ingredients in a Long Island Iced Tea? Vodka, gin, tequila, rum, sweet & sour, splash of lime juice

What makes a margarita a "Cadillac"? brand Marnier

What is simple syrup? Melted sugar

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

No, marrying

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

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

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

What are the ingredients in a Margarita? tequila, sweet & sour, lime juice